

THE CACHE

COLORADO STEAKS, CHOPS & COCKTAILS

Welcome to The Cache, a place where Northern Colorado's unpretentious spirit meets exceptional food and unparalleled service. Savor a great steak or chop, share mouth-watering sides, taste fine wine and sip good whiskey. Eat a little pie.

Discover a place where simple, locally sourced ingredients become extraordinary through imagination and skill. Where a fine dinner and good spirits lead to evenings enjoyed with ease. Whether you're here for a casual dinner or a special occasion, relax, enjoy... and come on back for more. Here's to 2021!

STARTERS

TUNA TARTARE* 16

avocado mousse, wonton chips, chili lime aioli

🍷 BACON WRAPPED DATES 12

marcona almonds, chèvre mousse, balsamic (gf)

JUMBO SHRIMP COCKTAIL 17

G&B cocktail sauce, lemon (gf)

OYSTERS ON THE HALF SHELL* 19 HALF/38 DOZ

mignonette, G&B cocktail sauce, lemon (gf)

PORTOBELLO FRIES 12

parmesan, truffle oil, pineapple chili dipping sauce

🍷 BISON CARPACCIO* 18

pepper-crusted bison tenderloin, manchego, capers

🍷 CHARCUTERIE BOARD 26

salami, speck, chef's selection of cheeses, pickled veg, dried fruit, marcona almonds, preserves, baguette

BLISTERED SHISHITOS 13

pickled fresno chili, grilled lime, chili lime aioli

CRISPY ONION HAYSTACK 11

Chef Chris's awesome sauce

🍷 = house favorite.

SALADS

SUMMER SQUASH 12

blackberry, ricotta, pine nuts, basil, mint, lemon vinaigrette (gf)

🍷 GINGER AND BAKER WEDGE 12

Ginger's tomato ginger chutney, pancetta, crispy onions, blue cheese, red wine vinaigrette

CACHE SALAD 12

greens, tomato, cucumber, olives, marcona almonds, manchego, white balsamic (gf)

CAESAR SALAD* 13

white anchovies, lemon, roasted tomato, croutons, parmesan crisp

🍷 WATERMELON FETA 12

mixed greens, candied sesame, red onion, shaved fennel, black olive vinaigrette (gf)

Add to any salad: Salmon \$12 | Chicken \$7 | Shrimp \$12

🍷 = house favorite.

HAND-CUT COLORADO STEAKS & CHOPS

NY STRIP* 10 OZ 28 | 16 OZ 41

FILET* 5 OZ 28 | 8 OZ 41

🍷 12 OZ BISON RIBEYE* 47

COLORADO LAMB RACK* HALF 69 | FULL 125

SAUCES [ONE INCLUDED - TRY A FLIGHT 9]

red wine demi-glace gorgonzola cream
chimichurri horseradish cream
G&B steak sauce

VEGGIES

Perfect for sharing

🍷 CREAMED SPINACH 15

swiss & goat cheese, nutmeg, so amazing (gf)

JUMBO ASPARAGUS 11

hollandaise, chives, lemon (gf)

GRILLED HONEY-GLAZED CARROTS 10

butter, honey, chives (gf)

BROCCOLINI 11

shaved parmesan, chili flakes (gf)

🍷 STREET CORN 10

cotija, G&B Brick Red blend, cilantro, butter (gf)

POTATOES

SALT-BAKED POTATO 7

sour cream, butter, chives (gf)

WHIPPED POTATOES 8

cream, butter, chives (gf)

🍷 SMASHED POTATOES 10

pancetta, chili flakes, gorgonzola

FRIES 6

because three kinds of potatoes are not enough

ENTREES [SPLIT ENTREE 3]

PAN-SEARED SCALLOPS* 41

corn purée, chorizo, spinach, tarragon, fried kale

PAN-SEARED HALIBUT* 38

pea risotto, citrus gremolata, compound butter

ROASTED CHICKEN 28

half chicken, grilled vegetables with summer herbs, chimichurri (gf)

LOBSTER MAC & CHEESE 43

white cheddar, brandy reduction, buttered breadcrumbs

🍷 BISON BURGER* 19

brioche bun, cheddar, pineapple jalapeno relish, smoked tomato aioli, fries

QUINOA STUFFED POBLANO 18

roasted poblano, quinoa, goat cheese, corn, pine nuts, pomegranate, crema, cilantro, balsamic (gf, vegetarian)

DESSERT

Save room for pie!

PIE 6 [ALA MODE 2]

cherry chocolate midnight
quadruple coconut blackberry peach
cream streusel (VGF)

PIE FLIGHT 12

a triple dose of pie therapy - three flavors, baker's choice

GINGER'S CARROT CAKE 10

cream cheese frosting, pistachio glass, candied ginger

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please note a 20% gratuity will be added to groups of six or more. All tips are pooled and distributed among our hourly waitstaff.

THE CACHE

HOUSE COCKTAILS

Just about anything that's grown at our Fort Collins farm can make its way into our house cocktails. Right now, that means spring libations made with aromatic herbs and early season fruits & veggies. Salut!

GINGER RUSH 9

Bourbon, ginger peach simple, ginger liqueur, orange bitters, lemon

JACK RABBIT 11

G&B Dobel tequila, carrot juice, basil, blood orange liqueur, ginger beer, lime

THE CACHE SPRITZ 12

Contrato Bitter, Contrato sweet vermouth, prosecco

GINGER PEAR MARTINI 12

Delight in cocktail form. Ginger liqueur, vodka, spiced pear liqueur, fresh lemon

SUMMER LAVENDER 13

Empress gin, St. Germain, lavender simple syrup, lemon juice, soda water

SPICY PALOMA 11

Delicious with a subtle kick. G&B Dobel tequila, Ancho Reyes, Campari, jalapeño, Fever Tree sparkling grapefruit, black sea salt rim

FOCO OLD FASHIONED 13

Local spirits make it a new classic. Old Elk bourbon, simple, bitters, orange, club soda, Luxardo cherry

A DRY TOWN NO MORE

Believe it or not, it was illegal to sell hard liquor in Fort Collins for much of the 20th century. The town now known for its brewing industry was dry of spirituous drink until 1969 (legally, that is).

– Courtesy of Fort Collins Museum of Discovery

NOCO ON TAP

Northern Colorado knows beer. Discover a selection of beer and spiked seltzer that makes the most of NoCo hops, malt and ingenuity. Ask your server for our selection of beer in cans & bottles.

NEW BELGIUM

OLD AGGIE LAGER 4

HONEY ORANGE TRIPEL 7

HORSE & DRAGON

SAD PANDA COFFEE STOUT 7

THIS IS THE HAZE (EPISODE V) 7

ODELL

IPA 6

ROTATOR 5

UPSLOPE BREWING

TANGERINE SPIKED SNOWMELT SELTZER 5

WHISKEY

If you have a favorite, let us know. Otherwise, here are a few of our favorites, ready for sipping.

ANGEL'S ENVY 12

ANGEL'S ENVY RYE 20

COLONEL E.H. TAYLOR SINGLE BARREL 12

FEW SPIRITS RYE 12

REDBREAST 12 YR 16

JOSEPH MAGNUS 50

OLD RIP VAN WINKLE 10 YR 35

VAN WINKLE SPECIAL RESERVE 12 YR 40

STRANAHAN'S BLUE PEAK 10

STRANAHAN'S SINGLE MALT 12

STRANAHAN'S DIAMOND PEAK 15

STRANAHAN'S SHERRY CASK 20

TEQUILA

Whether blanco, reposado or añejo, tequila is a great way to start or finish a splendid evening.

1800 MILLENIO 15

DON JULIO ANEJO 16

DON JULIO 1942 28

PATRON ESTATE RELEASE 14

ROCA PATRON ANEJO 20

PATRON EXTRA ANEJO 21

COGNAC

A perfect distillation of the terroir of Cognac, France. Enjoy over ice, at room temp or gently warmed with your hands in a brandy balloon.

D'USSE VSOP 12

HENNESSY 12

HENNESSY PARADIS 150

HENNESSY VSOP 15

HENNESSY XO 30

REMY MARTIN 1738 18

REMY MARTIN LOUIS XIII 180 | 360

SCOTCH

Whether peaty, smoky, woody or malty, scotch provides a perfect end to a great meal. Ask for your favorite or try one of these:

ARBEG 10 YR 14

ABERFELDY 12 YR 15

JOHNNIE WALKER BLUE 50

HIGHLAND PARK 12 YR 12

OBAN 14 YR 18

BALVENIE 12 YR 14

GLENMORANGIE 10 YR 10

GLENMORANGIE LA SANTA 12 YR 15

GLENMORANGIE NECTAR D'OR 20

GLENFIDDICH 14 YR 14

GLENFIDDICH AGE OF DISCOVERY 19 YR 20

MACALLAN 12 YR 14

MACALLAN 18 YR 60



Complete your dinner with something special from our wine list, which has received the Wine Spectator Award of Excellence every year since we opened. Cheers!



PORT

For almost two hundred years, W & J Graham's has been an independent family business renowned for producing the finest Port wines. Port is chocolate's best friend.

GRAHAM'S 10 YR 8

GRAHAM'S 20 YR 12

GRAHAM'S 30 YR 20

GRAHAM'S 40 YR 30