

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.

STARTERS

TUNA TARTARE* 17

sushi-grade saku tuna & avocado mousse, served with wonton chips & chili lime aioli garnish

BACON WRAPPED DATES 13

filled with chèvre mousse & marcona almonds (gf)

JUMBO SHRIMP COCKTAIL 18

1/3 lb. shrimp, G&B zesty cocktail sauce (gf)

PEI STEAMED MUSSELS 17

white wine, citrus & butter, grilled sourdough

PORTOBELLO FRIES 13

delish! served with pineapple chili dipping sauce

BISON CARPACCIO* 18

pepper-crust Colorado bison tenderloin, manchego, capers, housemade baguette

CHARCUTERIE BOARD FULL 26 / HALF 15

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

BAKED MOUCO CAMEMBERT 21

melty rich & local. baked in sage infused puff pastry, served with butternut squash chutney & crisp apples

 = house favorite.

SOUP & SALADS

CARROT GINGER BISQUE 8

heirloom carrots, creamy coconut milk and a zhuzh of ginger (gf)

FRENCH ONION SOUP 10

classic caramelized onions & sherry, house crouton, melted provolone & swiss

GINGER AND BAKER WEDGE 12

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

CITRUS, BEET & BURRATA 13

watercress, pine nuts, orange, citrus vinaigrette, sherry gastrique, chive oil (gf)

PUMPKIN APPLE SALAD 13

greens, kale, crisp apple, cranberries, manchego, almonds, apple vinaigrette (gf)

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

HAND-CUT COLORADO STEAKS & CHOPS

NY STRIP* 10 OZ 29 | 16 OZ 43

FILET* 5 OZ 29 | 8 OZ 43

 12 OZ BISON RIBEYE* 48

COLORADO LAMB RACK* HALF 72 | FULL 128

SWEET TEA-BRINED DOUBLE PORK CHOP 40

SAUCES [ONE INCLUDED - TRY A FLIGHT 9]

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

ADD SAUTEED HAZEL DELL MUSHROOMS & LEEKS 12

VEGGIES *Perfect for sharing*

 CREAMED SPINACH 15

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

BLISTERED CAULIFLOWER 12

golden raisins, garlic, shallots & herbs (gf)

GRILLED HONEY-GLAZED CARROTS 12

sweet, tender crunch. butter, honey, chives (gf)

 FRIED BRUSSELS & BUTTERNUT 11

a fall favorite. parm, hot honey, truffle salt (gf)

POTATOES

WHIPPED SWEET POTATOS 8

Old Elk whiskey brown sugar butter (gf)

SALT-BAKED POTATO 7

topped with sour cream, butter & chives (gf)

WHIPPED POTATOES 8

all the cream and butter (gf)

 SMASHED POTATOES 11

mmm, pancetta, chili flakes, gorgonzola

FRIES 6

because four kinds of potatoes are not enough (gf)

ENTREES [SPLIT ENTREE 3]

PAN-SEARED SCALLOPS* 45

sea scallops, corn purée, chorizo, spinach, tarragon, fried kale

 PAN-SEARED HALIBUT 39

alaskan halibut, butternut risotto, sage pesto, beurre blanc

ROASTED CHICKEN 28

colorado half chicken, gnocchi, roasted root vegetables, chicken demi-glace

DOUBLE PORK CHOP 45

sweet tea-brined chop, bourbon & brown sugar whipped sweet potatoes, sauteed spinach, creole mustard, fig preserves

 COLORADO BISON BURGER* 19

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

BRAISED SHORT RIB 43

melt in your mouth. parsnip puree, grilled honey carrots, red wine demi

RATATOUILLE 18

stacked eggplant, zucchini, squash, garlic, tomato, fresh herbs & balsamic

DESSERT

PIE 7 [ALA MODE 2]

cherry, quadruple coconut cream, s'mores, lemon meringue, maple pecan, blackberry peach streusel (VGF)

DRUNKEN PUMPKIN BREAD PUDDING 15

pumpkin whip, Old Elk whiskey caramel, cranberries, candied pistachios & pecans

*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. We have also added a 2% service charge that goes directly to our hard-working kitchen team.

THE CACHE

HOUSE COCKTAILS

Now that it's fall, we're making the most of aromatic herbs, warming spices and autumn fruit & vegetables. That late season bounty is paired with local and classic spirits to create our seasonal, ingredient-driven cocktails.

GINGER RUSH 9

lush & lively. Bourbon, ginger peach simple, ginger liqueur, orange bitters, lemon

JACK RABBIT 11

tall & tasty. G&B Dobel tequila, house-pressed carrot juice, basil, blood orange liqueur, ginger beer, lime

NY WHISKEY SOUR 12

frothy & fierce. Buffalo Trace bourbon, sour mix, egg white, red wine float

NUTTY MANHATTAN 13

languid & elegant. Old Forester Rye, Frangelico, sweet vermouth, Peychaud bitters

GINGER PEAR MARTINI 12

lovely & spicy. Ginger liqueur, vodka, spiced pear liqueur, fresh lemon

G&B AUTUMN MULE 10

bubbly & juicy. Spring 44 vodka, spiced cider, pomegranate, ginger beer

FOCO OLD FASHIONED 13

spirited & spunky. 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 that makes the most of Northern Colorado's hops, malt and ingenuity. Ask your server for our selection of beer in cans & bottles.

NEW BELGIUM OLD AGGIE LAGER 5

NEW BELGIUM HONEY ORANGE TRIPEL 7

HORSE & DRAGON SAD PANDA COFFEE STOUT 7

HORSE & DRAGON ROTATOR 7

ODELL IPA 6

ZWEI ROTATOR 7

NOT NOCO... BUT PROBABLY WISH THEY WERE:

BELL'S TWO HEARTED IPA 6

COORS LIGHT LAGER 5

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

AMERICAN WHISKEY

ANGEL'S ENVY 12

ANGEL'S ENVY RYE 20

ANGEL'S ENVY CAST STRENGTH LTD. EDITION 24

BRECKENRIDGE BOURBON 12

EAGLE RARE 13

FEW SPIRITS RYE 12

BASIL HAYDEN'S KENTUCKY STRAIGHT 15

JOSEPH MAGNUS 50

OLD RIP VAN WINKLE 10 YR 35

STRANAHAN'S BLUE PEAK 10

STRANAHAN'S SINGLE MALT 12

TEQUILA

1800 MILLENIO 15

DON JULIA ANEJO 16

DON JULIO 1942 28

PATRON ESTATE RELEASE 14

CINCO ANEJO 23

PATRON EXTRA ANEJO 21

IRISH WHISKEY

GLENDALOUGH 13 YR SINGLE MALT 28

GLENDALOUGH 7 YR SINGLE MALT 14

GLENDALOUGH DOUBLE BARREL 10

KILBEGGAN SMALL BATCH RYE 12

KILBEGGAN SINGLE GRAIN 12

SLANE TRIPLE CASKED 10

TEELING SMALL BATCH 13

TEELING SINGLE GRAIN 13

TEELING SINGLE MALT 14

BUSHMILLS BLACK BUSH SHERRY CASK 12

SCOTTISH WHISKY

ARBEG 10 YR 14

ABERFELDY 12 YR 15

JOHNNIE WALKER BLACK 12

JOHNNIE WALKER BLUE 50

LAPHROAIG SELECT 12

HIGHLAND PARK 12 YR 12

OBAN 14 YR 18

BALVENIE 12 YR 14

GLENMORANGIE 10 YR 10

GLENMORANGIE NECTAR D'OR 20

GLENFIDDICH 14 YR 14

GLENFIDDICH AGE OF DISCOVERY 19 YR 20

MACALLAN 12 YR 14

MACALLAN 18 YR 60

MACALLAN REFLEXION 175



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!

DESSERT WINES

GRAHAM'S 10 YR 8

GRAHAM'S 20 YR 12

GRAHAM'S 30 YR 20

GRAHAM'S 40 YR 30

RIVETTO, BAROLO CHINATO 23

CALERA, VIOGNIER DOUX, 2016 18

CHATEAU LARIBOTTE, SAUTERNES 15

INISKILLIN RIESLING 25

INISKILLIN VIDAL 15

INISKILLIN CAB FRANC 30

INISKILLIN FLIGHT (ALL 3) 40