

# 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\* 19

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)

#### CAJUN CRAB & CRAWFISH CAKES 19

remoulade sauce

#### PORTOBELLO FRIES 13

delish! served with pineapple chili dipping sauce

#### SHORT RIB ARANCINI 16

arugula, shaved parmesan, red wine demi-glace

#### BISON CARPACCIO\* 20

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

#### CHARCUTERIE BOARD FULL 29 / HALF 17

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

 = house favorite.

### SOUP & SALADS

#### FRENCH ONION SOUP 10

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

#### GINGER AND BAKER WEDGE 13

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

#### CACHE SALAD 13

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

#### CAESAR SALAD\* 14

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

#### BEET BURRATA SALAD 14

arugula, watercress, oranges, pine nuts, chive coulis, sherry gastric, citrus vinaigrette (gf)

Add to any salad: Salmon\* \$12 | Chicken \$7 | Crab & Crawfish Cakes \$12

 = house favorite.

### HAND-CUT COLORADO STEAKS & CHOPS

NY STRIP\* 10 OZ 36 | 16 OZ 45

FILET\* 5 OZ 36 | 8 OZ 45

 12 OZ BISON RIBEYE\* 51

ADD JUMBO SHRIMP SCAMPI TO ANY STEAK 9  
ADD CRAB & CRAWFISH CAKES 12

COLORADO LAMB\* 2-BONE 58 | 4-BONE 67 |  
6-BONE 128

### SAUCES [ONE INCLUDED - TRY A FLIGHT 9]

red wine demi-glace hollandaise\*  
chimichurri horseradish cream  
G&B steak sauce

### VEGGIES *Perfect for sharing*

#### CREAMED SPINACH 15

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

#### HONEY-GLAZED CARROTS 12

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

#### CREAMED CORN 13

jalapeno, dill, shallot, garlic, cream (gf)

#### GRILLED ASPARAGUS 12

a spring favorite. hollandaise (gf)

### POTATOES

#### CLASSIC BAKED POTATO 8

topped with sour cream, butter & chives (gf)

#### WHIPPED POTATOES 9

all the cream and butter (gf)

#### SMASHED POTATOES 11

mmm, pancetta, chili flakes, gorgonzola

#### RED POTATOES 8

oven roasted with garlic & oregano (gf)

#### FRIES 7

because four kinds of potatoes are not enough (gf)

### ENTREES [SPLIT PLATE 7]

#### PAN-SEARED SALMON\* 38

roasted red potatoes, grilled asparagus, caperberry citrus vinaigrette (gf)

#### PAN-SEARED SCALLOPS\* 48

pistachio pesto risotto, peas, blood orange gastrique, yes, please

#### BRAISED SHORT RIB 45

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

#### ROASTED CHICKEN 29

the best. colorado half chicken, andouille mashed potatoes, asparagus & roasted tomato, chicken demi-glace

#### PASTA BOLOGNESE 28

all the flavor. slow simmered tomato sauce with beef & pork, rigatoni, shaved parm

#### EGGPLANT LASAGNA 18

veggie bliss. house marinara, cashew ricotta, mushrooms, spinach, vegan parmesan & mozzarella, fresh greens

#### BISON BURGER\* 25

brioche bun, caramelized onions, baby iceberg, beefsteak tomato, gorgonzola, fries, wildly good

Discover a spirited selection of cocktails, beer & liquor on our beverage menu, or pair your dinner with something from our award-winning wine list.

\*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 seven 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.

