

THE CACHE

HOUSE COCKTAILS

GINGER RUSH 9

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

JACK RABBIT 13

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

ORANGE BLOSSOM 12

cosmo with a twist. Jameson Orange, Cointreau, cranberry, lime

REGAL MARTINI 13

soft & elegant. Empress gin, Luxardo, lemon

GINGER PEAR MARTINI 12

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

SPICY PALOMA 12

bubbly & juicy. G&B Dobel tequila, chile liqueur, muddled jalapeno, lime, Fever Tree sparkling grapefruit

FOCO OLD FASHIONED 13

spirited & spunky. Old Elk bourbon, bitters, orange, simple, Luxardo cherry

ON TAP

NEW BELGIUM OLD AGGIE, FORT COLLINS 7

NEW BELGIUM HONEY ORANGE TRIPEL, FORT COLLINS 8

NEW BELGIUM SEASONAL, FORT COLLINS 7

ZWEI SEASONAL SELECTION, FORT COLLINS 8

ODELL IPA, FORT COLLINS 8

ODELL SEASONAL, FORT COLLINS 7

HORSE & DRAGON COFFEE STOUT, FORT COLLINS 8

HORSE & DRAGON SEASONAL SELECTION, FORT COLLINS 8

BELL'S TWO HEARTED IPA, KALAMAZOO, MI 8

BOTTLES & CANS

ODELL 90 SHILLING AMBER ALE, FORT COLLINS 6

FUNKWERKS RASPBERRY SOUR ALE, FORT COLLINS 6

NEW BELGIUM FAT TIRE AMBER ALE, FORT COLLINS 6

GUINNESS STOUT, IRELAND 6

COORS LIGHT, GOLDEN 6

HEINEKEN O.O, NETHERLANDS 5

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.

*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.

THE CACHE

WINES BY THE GLASS

NICOLAS FEUILLATTE, CUVÉE GASTRONOMIE RÉSERVE, BRUT 19/62

Champagne, France

DOMAINE CHANDON, BRUT 14/55

California

STELLINA DI NOTTE, PROSECCO 9/34

Veneto, Italy

VEUVE DU VERNAY, ROSÉ BRUT 8/23

Vin de France

KETTMEIR, PINOT BIANCO 12/44

Trentino-Alto Adige, Italy

EROICA, RIESLING 11/42

Columbia Valley, Oregon

HUGEL GENTIL, ALSATIAN BLEND 12/44

Alsace, France

THE CROSSINGS, SAUVIGNON BLANC 9/31

Marlborough, New Zealand

UNSHACKLED BY PRISONER, SAUVIGNON BLANC 13/48

California

SAINTSBURY, CHARDONNAY 16/54

Carneros, California

SONOMA-CUTRER, CHARDONNAY 15/57

Sonoma Coast, California

TORMERESCA, "CALAFURIA" ROSÉ 10/32

Salento, Puglia, Italy

DOMAINE LES GRYPHEES, "FLEURIE" GAMAY 14/62

Beaujolais, France

CAMBRIA, PINOT NOIR 15/52

Julia's Vineyard, Santa Maria Valley, California

MARQUIS DE GOULAIN, CABERNET FRANC 13/48

Chinon, Loire Valley, France

CHATEAU LASSEGUE "LES CADRANS DE LASSEGUE, BORDEAUX BLEND 14/64

Saint-Emilion, Grand Cru, Bordeaux, France

RED SCHOONER BY CAYMUS, "VOYAGE 9" MALBEC 16/60

Argentina NV

JUSTIN, CABERNET SAUVIGNON 18/68

Paso Robles, California

PENFOLDS, MAX'S SHIRAZ/CABERNET SAUVIGNON 13/48

South Australia

DESSERT

GINGER'S CARROT CAKE 12

Cream cheese frosting, walnuts, candied ginger



FRESH-BAKED PIE

HOUSE PIES 6 A LA MODE 2

- Apple - old fashioned, double crust apple pie
- Cherry - tart cherries in a flaky butter lattice crust
- Quadruple Coconut Cream - coconut pastry cream, whip, toasted coconut, flaky butter crust

SPECIALTY PIES 7 A LA MODE 2

- Chocolate Explosion - all the chocolate. chocolate mousse, chocolate whip, chocolate ganache & curls
- Passionfruit Meringue - tangy passionfruit custard, torched meringue, flaky butter crust
- Lemon Blueberry Streusel (v, gf) - blueberries, fresh lemon, crunchy gluten-free streusel with a hint of cinnamon

DESSERT WINES

GRAHAM'S 10 YR 8

GRAHAM'S 20 YR 12

GRAHAM'S 30 YR 20

GRAHAM'S 40 YR 30

PENFOLDS GRANDFATHER TAWNY 22

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