

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, wonton chips, chili lime aioli

BACON WRAPPED DATES 14

filled with chèvre mousse & marcona almonds (gf)

CRISPY DUCK LEGS 19

ginger orange glaze, scallions

GRILLED OCTOPUS 18

salsa verde, romesco, fingerlings, chorizo, pickled fresnos

PORTOBELLO FRIES 13

delish! served with pineapple chili dipping sauce

CURRIED CAULIFLOWER & SHISHITOS 13

chili lime aioli, fresh lime

BISON CARPACCIO* 20

pepper-crust Colorado bison tenderloin, manchego, capers, balsamic, lemon oil, housemade baguette

CHARCUTERIE BOARD FULL 29 / HALF 17

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

FOCO FRY BREAD 10

tomato ginger chutney, roasted garlic, cambozola, herb oil

SOUP & SALADS [SPLIT PLATE 2]

CHILLED STRAWBERRY MELON SOUP 8

mint, tomato, cilantro, honey, lime crema, summertime

GINGER AND BAKER WEDGE 13

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

WATERMELON SALAD 13

arugula, red onion, fennel, feta, candied sesame seeds, black olive vinaigrette (gf)

CAESAR SALAD* 14

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

CORN BURRATA SALAD 14

arugula, cherry tomatoes, tarragon, white balsamic vinaigrette (gf)

Add to any salad: Chicken \$10

 = house favorite.

HAND-CUT COLORADO STEAKS & CHOPS

 NY STRIP* 12 OZ 37 | 16 OZ 45

 FILET* 5 OZ 36 | 8 OZ 45

 12 OZ BISON RIBEYE* 57

ADD JUMBO SHRIMP SCAMPI TO ANY STEAK 9

COLORADO LAMB* 2-BONE 59 | 4-BONE 68

SAUCES [ONE INCLUDED - TRY A FLIGHT 9]

red wine demi-glace horseradish cream
chimichurri hollandaise*
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)

STREET CORN 12

romesco, cilantro, butter, cotija, Brick Red spice (gf)

GRILLED ASPARAGUS 12

a summer 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

TWICE BAKED POTATOES 10

cheddar, sour cream, chives, butter (gf)

FRIES 7

because four kinds of potatoes are not enough (gf)

ENTREES [SPLIT PLATE 7]

PAN-SEARED HALIBUT* 44

summer celebration. cucumber couscous, rainbow chard, citrus butter

PAN-SEARED SCALLOPS* 48

pistachio pesto risotto, peas, blood orange gastrique, yes, please (gf)

PORK SALTIMBOCCA 28

melt in your mouth. prosciutto, sage, marsala, crispy potatoes, asparagus, rainbow chard

ROASTED CHICKEN 29

the best. colorado half chicken, goat cheese whipped potatoes, rainbow chard, carrots, mustard demi-glace

SHRIMP LINGUINE 18

all the flavor. heirloom tomato confit, zucchini, yellow squash, basil, shallots, shaved parm

JACKFRUIT SKEWERS 16

veggie bliss. pineapple, bell peppers, onions, squash, pineapple soy glaze, cilantro lime rice

1/2 POUND STEAK BURGER* 27

house ground filet, NY strip & pork belly, brioche bun, baby iceberg, beefsteak tomato, swiss or cheddar, fries, wow

*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.



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