

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.

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

STARTERS

BACON WRAPPED DATES 18

marcona almonds, chèvre mousse

SPRING ARANCINI 17

Colorado chicken breast, spring peas, house pesto with basil, parmesan and pine nuts, smoked red pepper purée

BISON CARPACCIO* 24

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

CHARCUTERIE BOARD FULL 30 / HALF 17

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

*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.

SOUP & SALADS [SPLIT PLATE 2]

FRENCH ONION SOUP 12

caramelized onion, sherry, house crouton, melted provolone and swiss

HOUSE SALAD 13

mixed greens, red onion, cucumber, chèvre, roasted tomato, croutons, balsamic vinaigrette

SPRING STRAWBERRY SALAD 15

arugula, spring greens, candied cocoa nibs, feta, red onion, strawberry white balsamic (gf)

Add to any salad: Chicken \$8 | Scottish Salmon* \$9

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 4% service charge to ensure our hardworking kitchen team earns competitive wages. We are unable to provide split checks for parties of 8 or more.

HAND-CUT COLORADO STEAKS & CHOPS

12 OZ CERTIFIED ANGUS NY STRIP* 45

6 OZ CERTIFIED ANGUS FILET* 46

14 OZ RIBEYE* USDA PRIME GRADE 50

ADD JUMBO SHRIMP SCAMPI TO ANY STEAK 10

SAUCES [ONE INCLUDED - TRY ALL FOUR 7]

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

VEGGIES *Perfect for sharing*

BASIL PESTO CARROTS 18

house pesto, pea shoots, pine nuts (gf)

GRILLED ASPARAGUS* 18

hollandaise, paprika (gf)

POTATOES

WHIPPED POTATOES 10

all the cream and butter (gf)

SMASHED POTATOES 12

mmm, pancetta, gorgonzola, chile flake

G&B FRIES 7

because two kinds of potatoes are not enough

ENTREES [SPLIT PLATE 7]

ROSEMARY GARLIC ROASTED COLORADO LEG OF LAMB* 45

whipped potatoes, grilled asparagus, tart cherry demi-glace (gf)

PAN-SEARED SCOTTISH SALMON* 41

orzo with asparagus, roasted tomato and feta, lemon caper vinaigrette

PAN-SEARED PACIFIC HALIBUT* 45

heirloom tomato and asparagus risotto, lemon butter sauce (gf)

ROASTED CHICKEN 32

Colorado half chicken, whipped potatoes, basil pesto charred carrots, mustard demi-glace (gf)

TRUFFLE FETTUCCINE 32

Hazel Dell mushrooms, peas, parmesan, white cheddar, white wine, shallot, garlic, truffle shavings

Add: Shrimp \$10 | Chicken \$8 |

Scottish Salmon* \$9

KIDS' CHICKEN FINGERS 17

choice of honey mustard or BBQ sauce, fries, ice cream sundae

Discover a spirited selection of libations on our cocktail and mocktail menu, or choose something from our award-winning wine list.