

THE CACHE

STEAKS + WHISKEY + WINE

Welcome to The Cache, a place where Northern Colorado’s unpretentious spirit meets outstanding food and great service. Savor a hand-cut steak or chop, share mouth-watering sides, enjoy good wine or whiskey.

Discover a place where simple, locally sourced ingredients become extraordinary through imagination and skill. Where a fine meal and good spirits lead to a relaxing celebration with family and friends. Happy Easter!

Chef de Cuisine, George Gastl | Sous Chef, AJ Russo

STARTERS

BACON WRAPPED DATES 18

marcona almonds, chèvre mousse

ELOTE AND SHRIMP BRUSCHETTA 18

whipped cotija, pickled onion, Tajín gastrique, cornbread cracker

TRUFFLE TOTS 12

eight housemade, truffle-infused tater tots, truffle oil, garlic aioli, not to be trifled with

BISON CARPACCIO* 24

pepper-crusted Colorado bison tenderloin, manchego, capers, balsamic, lemon oil, G&B baguette

CHARCUTERIE BOARD 20

chef’s selection of salami and cheeses, pickled veg, dried fruit, marcona almonds, preserves, G&B baguette

BEER SCAMPI MUSSELS 21

one pound PEI mussels, butter, Breckenridge Avalanche Amber Ale, garlic, shallot, parsley, chili flake, G&B sourdough

SOUP & SALADS [SPLIT PLATE 4]

FRENCH ONION SOUP 12

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

THE CACHE CAESAR 14

the classic. romaine, lemon, croutons, parmesan crisp, anchovies

GINGER AND BAKER WEDGE 15

Ginger’s tomato and ginger chutney, pancetta, crispy onions, blue cheese, red wine vinaigrette

STRAWBERRY ARUGULA SALAD 16

mixed greens, burnt strawberry, red onion, chèvre, marcona almond dust, rosemary balsamic vinaigrette (gf)

Add to any salad:
Chicken \$8 | King Salmon* \$10

*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. The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients.

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

choice of G&B fries, whipped potatoes, smashed potatoes or classic baked potato (add pancetta and cheddar +2)

12 OZ CERTIFIED ANGUS NY STRIP* 46

6 OZ CERTIFIED ANGUS FILET* 49

14 OZ RIBEYE* USDA PRIME GRADE 53

LITTLE CRANBERRY RANCH WAGYU

CHEF’S CUT* MARKET PRICE

ADD TO ANY STEAK

GORGONZOLA 2

JUMBO SHRIMP 10

SEARED SCALLOP* 12

SAUCES

[ONE INCLUDED - TRY ALL FOUR 7]

red wine demi-glace

chimichurri

G&B pineapple chile sauce

horseradish cream

SIDES *Perfect for sharing*

HOT HONEY GLAZED CHARRED CARROTS 18

butter, pickled mustard seeds (gf)

GRILLED ASPARAGUS 16

hollandaise, paprika (gf)

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

ENTREES [SPLIT PLATE 7]

COLORADO LEG OF LAMB* 44

whipped potatoes, sautéed broccolini, rosemary demi-glace (gf)

STEAK FRITES* 38

barrel-cut NY strip, G&B fries, arugula salad, choice of sauce

PAN-SEARED HALIBUT * 47

roasted tomato & spring pea risotto, grilled asparagus, champagne beurre blanc

PAN-SEARED KING SALMON* 39

miso lemongrass glaze, risotto with Hazel Dell mushrooms, gruyère and spring peas, leeks

PAN-SEARED SCALLOPS* 49

The Cache potato mille-feuille, celery apple relish, brown butter emulsion

ROASTED CHICKEN 35

Colorado half chicken, chèvre whipped potatoes, Hazel Dell mushrooms, marsala sauce, broccolini (gf)

TRUFFLE FETTUCCINE 32

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

Add Shrimp \$10 | Chicken \$8 | King Salmon* \$10

SPRING HARVEST BOWL 28

Israeli couscous, sundried tomato and arugula pesto, yellow squash, zucchini, carrots, spring onions, preserved lemon

THE CACHE BURGER 25

half-pound natural Angus, house brioche bun, choice of gruyère or cheddar, beefsteak tomato, lettuce, G&B fries

Add sautéed Hazel Dell mushrooms or bacon \$1.50

KIDS CHICKEN FINGERS 17

(12 and under)

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