THE CACHE

STEAK + WINE + WHISKEY

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 and 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 Mother's Day!

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

STARTERS

BACON WRAPPED DATES 18

marcona almonds, chèvre mousse

SHRIMP COCKTAIL 15

G&B cocktail sauce, lemon

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

PORTOBELLO FRIES 15

sliced portobello mushrooms in tempura, truffle oil, parmesan, G&B pineapple chile sauce

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 | Scottish Salmon* \$10

⊚ HAND-CUT COLORADOSTEAKS & 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

ADD TO ANY STEAK

GORGONZOLA 2

JUMBO SHRIMP 10

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)

CHARRED BROCCOLINI 15

butter, garlic, roasted red pepper (gf)

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

ENTREES [SPLIT PLATE 7]

PAN SEARED SWORDFISH* 36

orzo pasta salad with spinach, garlic, roasted red pepper, red onion, caper citrus vinaigrette

STEAK FRITES* 38

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

PAN-SEARED SCOTTISH SALMON* 39

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

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 | Scottish 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

[&]quot;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.