

THE CACHE

Upstairs at Ginger and Baker

HAPPY HOUR

(at the bar, Tues - Sat, 4-6)

BACON WRAPPED DATES 8

marcona almond, chèvre mousse (3)

SHRIMP COCKTAIL 8

G&B cocktail sauce, lemon, 3 jumbo shrimp

TRUFFLE TOTS 6

4 housemade truffle tater tots, truffle oil,
garlic aioli

BISON CARPACCIO 12

pepper crusted bison tenderloin, Manchego, capers,
balsamic glaze, lemon oil, arugula, baguette

CHARCUTERIE PLATE 10

chef's selection of salami and cheese, dried fruit,
marcona almonds, crackers

G&B SMOKED SALMON DIP 8

cream cheese, hickory smoked salmon, relish,
dijon mustard, sour cream, hard-boiled egg, dill

HOUSEMADE WAGYU JERKY & CHIPS 10

wagyu beef from Little Cranberry Ranch,
yukon gold potato chips

— STEAK + WINE + WHISKEY —

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DIRTY MARTINI 5

dry vermouth, olive juice, queen olives

BUFFALO TRACE OLD FASHIONED 10

simple, bitters, Luxardo cherry, orange

ROTATING WINE 10

BEER ON TAP 5

Horse & Dragon Sad Panda Coffee Stout

New Belgium Old Aggie Lager

Odell American IPA

Zwei Seasonal

Timnath Beerwerks Blood Orange Pale Ale

Weldwerks, Juicy Bits American IPA

Breckenridge Avalanche Amber

Michelob Ultra Lager

Athletic Brewing Run Wild IPA N/A

Rotating Tap

— STEAK + WINE + WHISKEY —