

# THE CACHE

Upstairs at Ginger and Baker

## STARTERS

### BACON WRAPPED DATES 18

marcona almonds, chèvre mousse

### TRUFFLE TOTS 12

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

### BEEF CARPACCIO\* 20

pepper-crusted beef tenderloin, manchego, capers, lemon caper vinaigrette, lemon oil, rosemary flatbread crackers

### CHARCUTERIE BOARD 22

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

### STEAMED MUSSELS 21

one pound mussels, garlic, shallot, herbs, lemon, butter, grilled G&B sourdough

### JUMBO SHRIMP & CRAB CLAW COCKTAIL 28

G&B cocktail sauce, lemon wedge

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## 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

arugula, mixed greens, red onion, crumbled chèvre, strawberries, candied pecans, strawberry white balsamic vinaigrette

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

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## HAND-CUT COLORADO STEAKS

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

### 12 OZ ANGUS NY STRIP\* 48

### 6 OZ ANGUS FILET\* 54

### 14 OZ ANGUS RIBEYE\* 55

### COLORADO LAMB RACK\* MKT

### 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

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STEAK + WINE + WHISKEY

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## ENTREES [SPLIT PLATE 7]

### COLORADO LEG OF LAMB\* 44

whipped potatoes, broccolini, rosemary demi-glace

### STEAK FRITES\* 38

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

### PAN-SEARED SCOTTISH SALMON\* 39

Seared salmon served heirloom tomato, asparagus orzo pasta, strawberry rhubarb butter sauce

### COLORADO STRIPED BASS\* 39

pan-seared, crispy skin striped bass, potato mille-feuille, grilled asparagus, beurre blanc, housemade chili crisp

### ROASTED CHICKEN 35

Colorado half chicken, asiago whipped potatoes, picatta sauce, fried capers, charred carrots

### 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

amaranth and quinoa sauteed with spring vegetables, topped with roasted chickpea tempeh

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

### THE CACHE BURGER 25

half-pound house grind (contains beef & pork belly), house brioche bun, choice of gruyère or cheddar, lettuce, tomato, house pickles, fries

### SHORT RIB GRILLED CHEESE 28

house short rib, muenster, white cheddar, G&B sourdough, fries, served au jus

### KIDS' CHICKEN FINGERS 17

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



## DESSERTS

### SEVEN LAYER CHOCOLATE CAKE 16

luscious dark chocolate layer cake, 68% chocolate buttercream and dark chocolate pearls

### GINGER'S CARROT CAKE 14

triple layer carrot cake with walnuts, topped with classic cream cheese frosting, pistachio glass and candied ginger

### THE CACHE CHEESECAKE 12

decadent, creamy and tangy cheesecake with shortbread crust and raspberry coulis

### BOOZY AFFOGATO 12

vanilla ice cream, cold brew Liqueur, espresso, mixed nuts

### CRÈME BRULÉE 10

velvety vanilla bean custard topped with crisp, caramelized sugar

### ... AND THERE'S ALWAYS PIE 7

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

For parties of seven or more, we suggest a gratuity of 20% for your service team. 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

\*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.

STEAK + WINE + WHISKEY