

# THE CACHE

Upstairs at Ginger and Baker

## STARTERS

### **BACON WRAPPED DATES 18**

forever favorite. 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, fennel arugula salad, pickled shallot, manchego, lemon caper vinaigrette, crispy rosemary crackers

### **CHARCUTERIE BOARD 22**

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

### **STEAMED MUSSELS 18**

eminently shareable. one pound PEI mussels, white wine, butter, garlic, shallots, Allepo chile, herbs, lemon, G&B sourdough

### **JUMBO SHRIMP & CRAB CLAW COCKTAIL 28**

G&B zesty cocktail sauce, lemon wedge



## 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 14**

mixed greens, arugula, red onion, chèvre, fresh strawberries, strawberry white balsamic vinaigrette

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



## 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**

### **CCOLORADO LEG OF LAMB\* 44**

### **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

STEAK + WINE + WHISKEY

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## ENTREES [SPLIT PLATE 7]

### STEAK FRITES\* 38

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

### PAN-SEARED SCOTTISH SALMON\* 39

lemon orzo, baby heirloom tomatoes, asparagus, elderflower and lavender gastrique, citrus gremolata

### PAN-SEARED CRISPY SKIN COLORADO STRIPED BASS\* 39

The Cache's legendary potato mille-feuille, spring asparagus, beurre blanc, housemade chili crisp

### ROASTED CHICKEN 35

Colorado half chicken, asiago whipped potatoes, charred carrots, piccata sauce, fried capers, mmm (gf)

### TRUFFLE FETTUCCINE 32

Hazel Dell mushrooms, peas, local radish, spring onions, parmesan, white cheddar, white wine, shallots, garlic, truffle shavings. decadent. worth it. *Add Shrimp \$10 | Chicken \$8 | Scottish Salmon\* \$10*

### SPRING HARVEST BOWL 28

amaranth and quinoa sauteed with spring vegetables, vegan arugula cashew pesto, topped with roasted chickpea tempeh, lemon caper vinaigrette (gf, vegan) *Add Shrimp \$10 | Chicken \$8 | Scottish Salmon\* \$10*

### PORK SCHNITZEL SAMMIE 25

Berkshire/Mangalica pork "the wagyu of pork" from Little Cranberry Ranch, G&B brioche bun, brussels and apple slaw, whole grain mustard aioli, G&B fries

### THE CACHE BURGER\* 25

half-pound house grind (steak & pork belly), house brioche bun, choice of gruyère or cheddar, beefsteak tomato, lettuce, house pickles, onion, G&B fries

### SHORT RIB GRILLED CHEESE 25

new and true. braised short rib, muenster, white cheddar, pickled red onions, served au jus with G&B fries

### 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, coffee liqueur, 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