



BEGINNINGS

CACHE WINGS 18

Sesame Ginger Dressing, Coriander Cream, Sesame Seeds

POUTINE 17 (GF)

Crisp Yukon Gold Potatoes, Braised Short Rib with "Gravy," Local Cheese Curd, Four Cheese Sauce

KOREAN FRIED CAULIFLOWER 16 (GF)

Kimchi Glaze, Pickled Daikon

CRISP BRUSSEL SPROUTS 15 (GF)

Rice Wine Vinegar, Sweet Shoyu, Lardons, Citrus-Wasabi Aioli, Sesame Seeds, Bonito Flakes

GRILLED SWEET POTATO WEDGES 14 (GF)

Shaved Parmesan, Salsa Verde, Fried Capers

SALADS AND SOUPS

Add Grilled Chicken Breast \$6 or Salmon \$9

THE COBB 18

Romaine and Iceberg Lettuce, Avocado, Grilled Tomatoes, Blue Cheese, Applewood Bacon, Egg, Choice of Dressing

CAESAR* 16

Romaine Hearts, Grilled Tomatoes, Shaved Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing

WARM MUSHROOM 17 (GF)

Baby Greens, Arugula, Roasted Butternut Squash, Shaved Manchego, Candied Pepitas, Lemon Vinaigrette

SOUP OF THE DAY 10

Always Seasonal and Delicious

WILD BOAR POZOLE 12 (GF)

Hominy, Cabbage, Radish, Salsa Fresca

BETWEEN THE BREAD

All Sandwiches Includes Fries. Substitute Green or Caesar Salad \$3

POWDER CACHE BURGER* 23

Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Mayonnaise, Muenster Cheese
460° Potato Bun

MUFFALETTA 18

Spicy Capicola, Ham, Genoa Salami, Mortadella, Provolone, Olive Salad, 460 Hemp Seed Roll

FRIED CHICKEN 19

Pickle Brined Chicken Breast, Sweet Pickles, Iceberg Lettuce, Tomato, Creole Mayonnaise, Chili Drizzle, 460 Potato Bun

CORLEONE CUBANO 18

12 Hour Braised Pork Shoulder, Capicola, Dill Pickle, Dijonnaise, Swiss Cheese, Medianoche Bread

PASTRAMI 17

House Smoked Pastrami, Russian Dressing, Sauerkraut, Swiss Cheese, 460° Rye

MAINS

SALMON AND RICE BOWL* 24 (GF)

Loch Duart Salmon, Ponzu Glaze, Edamame, Tofu, Cilantro, Brown Rice, Crisp Kale

SMOKED TURKEY POT PIE 19

Idaho Potatoes, Root Vegetables, Herb Crust

VEGAN MUSHROOM TACOS 19 (GF)

Corn Tortillas, Basil Cashew Cheese, Foraged Mushrooms, Roasted Peppers, Red Onion, Red Chile Sauce, Black Beans

RAMEN* 23

Crisp Pork Belly, Shoyu Egg, Scallions, Bok Choy, Mushrooms, Tonkotsu Broth, Ramen Noodle

ELK BOLOGNESE 29

Fresh Pappardelle Pasta, Ground Elk and Pork, White Wine, Tomatoes, Basil, Parmesan Cheese

Executive Chef Mr. Kevin

*Parties of 7 or more may be entitled to a 20% service charge.
4 Separate Check Maximum Per Party*

*Menu items may be ordered undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness