

POWDER CACHE

BEGINNINGS

CACHE WINGS 19

Sesame Seeds, Sesame Ginger Dressing, Coriander Cream

POUTINE (GF) 17

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

KOREAN FRIED CAULIFLOWER (GF) 17

Kimchi Glaze, Pickled Daikon

BRUSSEL SPROUTS (GF) 16

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

FONDUE 22

Emmenthal Swiss, Garlic Oil, Green Apples, Grilled Bread

LOCAL ARTISAN BREAD BASKET 8

Warm 460 Rolls, European Butter, Sea Salt

SOUPS

SOUP OF THE DAY 11

Always Seasonal and Delicious

WILD BOAR POZOLE (GF) 13

Hominy, Cabbage, Radish, Jalepeno

SALADS

Add Grilled Chicken 6

Add Grilled Salmon 9

CAESER** 17

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

WINTER KALE 17

Baby Kale, Roasted Root Vegetables, Watermelon Radish,
Shaved Red Onion, Lentils, Quinoa, Tarragon Vinaigrette

WARM MUSHROOM (GF) 18

Baby Greens, Roasted Butternut Squash, Shaved Manchego,
Candied Pepitas, White Balsamic Vinaigrette

THE WEDGE 17

Iceberg, Blue Cheese Dressing, Slab Bacon, Tomato Confit,
Blue Cheese Crumbles, Lemon Zest, Cracked Pepper

MAINS

POWDER CACHE BURGER** 23

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

Substitute Green or Caesar Salad \$3

VEGETABLE BOURGUIGNON (GF/V) 28

Morning Dew Mushrooms, Root Vegetables,
Roasted Tomatoes, Smashed Potato, Cashew,
Local Micro Greens

ELK BOLOGNESE 32

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

POULET ROUGE CHICKEN (GF) 29

Crème Fraiche Mashed Potatoes, Brandy-Mushroom Sauce,
Grilled Broccolini

BISON SHORT RIBS (GF) 31

Natural Jus, Kimchi Fried Rice, Ajisuke Egg, Charred
Scallion, Nori, Sweet Shoyu, Citrus Wasabi Aioli

STEAK FRITES (GF)

House Fries, Parmesan Salt, Garlic Aioli, Peppercorn Jus

12 oz Prime New York Strip Loin 46

14 oz Certified Angus Ribeye 49

CRISPY SKINNED SALMON (GF) 38

Loc Duart Salmon, Lardons, Lentils, Horseradish Crema,
Roasted Beets, Pickled Mustard Seed

SIDES

SWEET POTATO WEDGES (GF) 15

Shaved Parmesan, Salsa Verde, Fried Capers

HONEY ROASTED BABY CARROTS (GF) 15

Berbere Spice, Local Honey, Candied Cashews,
Cashew Butter

Executive Chef Mr. Kevin

Sous Chef Graysen Anyan

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