

POWDER CACHE

BEGINNINGS

CACHE WINGS	19
Sesame Seeds, Sesame Ginger Dressing, Coriander Cream	
CARNE ASADA FRIES **	16
Citrus and Achiote Marinated Flank Steak, House Cut Fries, Zesty Cheese Sauce, Pico de Gallo	
CAST IRON SKILLET CORNBREAD	9
Agave-Chipotle Butter, Sea Salt	
BLISTERED SHISHITOS (GF)	14
Bonito Flakes, Citrus Soy, Crisp Prosciutto	
MEXICAN STREET CORN (GF)	12
Mexican Street Corn Style with Cilantro-Lime Mayonnaise, Cotija Cheese, Tajin	
TETON SAMPLER BOARD	24
Elk and Bison Salumi, Assorted Winter Winds Goat Cheese, Fresh Fruit, Stoneground Mustard, Fig Jam, 460°Bread	

SOUPS, SALADS, & BOWLS

Add Grilled Chicken	6
Add Marinated Flank Steak**	8
Add Grilled Salmon **	9
Add Rare Seared Tuna **	9
SOUP OF THE DAY	11
Always Seasonal and Delicious	
CAESAR**	17
Romaine Hearts, Confit Tomatoes, Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing	
THE WEDGE	16
Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Tomato Confit, Blue Cheese Dressing, Lemon Zest, Cracked Pepper	
SUMMER GREENS & GRAINS (GF/V)	17
Heirloom Tomatoes, Sugar Snap Peas, Shaved Radish, Cucumber, Red Onion, Quinoa, Wild Rice, Baby Greens, Tarragon-Dijon Vinaigrette	
NICOISE SALAD** (GF)	24
Rare Seared Tuna, Arugula, Haricot Verts, Fingerling Potato, Greek Olives, Hard-boiled Egg, White Balsamic Vinaigrette, Lemon Zest	
AHI TUNA POKE BOWL**	22
Marinated Ahi Tuna, Sticky Rice, Edamame, Shaved Radish, Picked Cucumber, Seaweed Salad, Togarishi, Sriracha Aioli	

BETWEEN THE BREAD

All Sandwich Served With House Made Fries	
POWDER CACHE BURGER**	24
Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Mayonnaise, Muenster Cheese, 460° Potato Bun	
Substitute Green or Caesar Salad \$3	
Substitute Bison Patty \$7	
PANINO ITALIANO	23
Spicy Capicola, Prosciutto, Local Salumi, Provolone, Arugula, Garlic Aioli, Tapenade, 460° Olive-Thyme Bread	
FRIED CHICKEN	21
Pickle Brined Chicken Breast, Sweet Pickles, Lettuce, Tomato, Creole Mayonnaise, Chili Drizzle, 460° Potato Bun	
BLTA **	20
Applewood Smoked Bacon, Butter Lettuce, Heirloom Tomato, Avocado, Fried Egg, Herb Mayo, 460° Multi-Grain	
CHICKPEA SMASH	19
House Falafel Mix, Roasted Tomatoes, Red Onions, Tzatziki, Pea Shoots, 460° Hemp Seed Bun	
CARNE ASADA TORTA**	24
Marinated Flank Steak, Shredded Lettuce, Tomato, Red Onion, Cotija Cheese, Chipotle Ranch, 460° Ciabatta	

MAINS

MISO SPAGHETTI	26
Creamy White Miso, Morning Dew Mushrooms, Kimchi, Parmesan, Furikake	
BRISKET MAC & CHEESE	24
Cavatappi Pasta, Mesquite Smoked Brisket, Roasted Poblano Chile, Artisan Cheese Sauce, Breadcrumbs	
FISH & CHIPS	25
Beer Battered Atlantic Cod, House Fries, Damn Good Tartar Sauce, Lexington-Style Slaw	

Executive Chef Mr. Kevin
Sous Chef Brian Sieben

Parties of 7 or more may be subject to a 20% service charge.
2 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