

POWDER CACHE

BEGINNINGS

CACHE WINGS 22
Sesame Seeds, Sesame Ginger Dressing, Coriander Cream

POUTINE (GF) 19
Crisp Fingerling Potatoes, Braised Short Rib with "Gravy,"
Local Cheese Curd

SWEET POTATO WEDGES 16
Shaved Parmesan, Salsa Verde, Fried Capers

STUFFED MUSHROOMS 17
Bovine & Swine Andouille, Creminis, Goat Cheese,
Parmesan, Remoulade

TETON SAMPLER BOARD 29
Elk and Bison Salumi, Assorted Winter Winds Goat Cheese,
Fresh Fruit, Stoneground Mustard, Fig Jam, 460° Bread

SOUPS

SOUP OF THE DAY 11
Always Seasonal and Delicious

FRENCH ONION SOUP 14

WILD BOAR POZOLE (GF) 14
Hominy, Cabbage, Radish, Jalapeno

SALADS

Add Grilled Chicken 7
Add Grilled Salmon ** 12

CRISPY BRUSSEL CAESAR** 17
Brussel Sprouts, 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

PEAR & ARUGULA 17
Goat Cheese, Almonds, Honey-Walnut Vinaigrette

WINTER PANZANELLA 17
Roasted Butternut Squash, Pomegranate Seed,
Cucumber, Grilled 460° Sourdough, Red Wine
Vinaigrette

SANDWICHES

All Sandwiches Served With House Made Fries
Substitute Green Salad \$3

POWDER CACHE BURGER** 25

Ground Wagyu Beef, Caramelized Onions, Butter
Lettuce, Tomato, Horseradish Aioli, Muenster Cheese,
460° Potato Bun
Substitute Bison Patty \$7

BISON PATTY MELT 27

Ground Wyoming Bison, Mushrooms, Caramelized
Onion, Swiss, Russian Dressing, 460° Rye

FRIED CHICKEN 24

Pickle Brined Chicken Breast, Sweet Pickles, Lettuce, Tomato,
Creole Aioli, Chili Drizzle, 460° Potato Bun

LAMB MEATLOAF 25

Mashed Potatoes, Crispy Onion, Green Chili Gravy,
460° Sourdough

CHICKPEA BURGER 23

House Made Falafel, Roasted Tomatoes, Red Onions,
Tzatziki, Pea Shoots, 460° Hemp Seed Bun

BANH MI 26

House Cured & Smoked Pork Belly, Cilantro, Jalapeño,
Picked Turnips & Carrots, Sriracha Aioli

PASTRAMI 25

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

SALMON BLTA 28

Applewood Smoked Bacon, Pesto Aioli, Butter Lettuce,
Tomato, Avocado, 460° Ciabatta

MAINS

SMOKED TURKEY POT PIE 24

Idaho Potatoes, Root Vegetables, Buttermilk Biscuit Crust

ELK BOLOGNESE 36

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

FISH & CHIPS 29

Beer Battered Atlantic Cod, House Fries, Tartar Sauce,
Lexington-Style Slaw

VEGGIE SHEPHERD'S PIE 29

Root Vegetables, Peas, White Cheddar, Mashed Potato,
Cashew Puree, Vegetarian Red Wine Jus

Executive Chef Mr. Kevin
Sous Chef Freeman Scroggie

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