

POWDER CACHE

BEGINNINGS

- CACHE WINGS** 22
Sesame Seeds, Sesame Ginger Dressing, Coriander Cream
- ELK CORN DOG BITES** 19
Elk Lil' Smokies, Cornmeal Batter, Harissa Ketchup, House Mustard
- BLACK DIAMOND NACHOS** 26
Housemade Tortilla Chips, Angus Steak, Gulf Prawns, Pickled Peppers, Cheese Sauce, Crema, Pico de Gallo
- SMOKED TROUT DIP** 22
Pita Chips, Sunflower Seed Pesto
- LEMON PEPPER CALAMARI** 17
Spicy Pomodoro Sauce, Herb Aioli
- TETON SAMPLER BOARD** 29
Elk and Bison Salumi, Assorted Winter Winds Goat Cheese, Fresh Fruit, Stoneground Mustard, Fig Jam, 460° Bread

SOUPS & SALADS

- Add Grilled Chicken 7
Add 4 oz Flat Iron Steak ** 10
Add Grilled Salmon ** 12
Add Grilled Shrimp 9
- SOUP OF THE DAY** 11
Always Seasonal and Delicious
- CAESAR**** 17
Romaine Hearts, Confit Tomatoes, Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing
- SUMMER GREENS & GRAINS (GF/V)** 17
Heirloom Tomatoes, Sugar Snap Peas, Asparagus, Cucumber, Red Onion, Quinoa, Wild Rice, Baby Kale, Tarragon-Dijon Vinaigrette
- CHOPPED CHEF** 19
Romaine and Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Smoked Turkey, Tomato Confit, Cucumber, Hard-Boiled Egg
- MEDITERRANEAN SALAD** 18
Grilled Eggplant & Zucchini, Roasted Sweet Potato, Greek Olives, Heirloom Tomatoes, Basil, Feta Cheese, Balsamic Drizzle, White Balsamic Vinaigrette
- STRAWBERRY & CHEVRE** 18
Panko Crusted Goat Cheese, Strawberries, Red Onion, Baby Spinach, Candied Pecans, Honey 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, Swiss Caramelized Onion, Russian Dressing, 460° Rye
- JERK CHICKEN** 24
Marinated and Smoked Chicken Thigh, Pineapple Slaw, Chipotle Ranch, 460° Ciabatta
- BLTA**** 20
Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado, Fried Egg, Herb Mayo, 460° Multi-Grain
- PORTABELLA SANDWICH** 23
Grilled Peppers and Onions, Morning Dew Pea Shoots, Muenster Cheese, Pesto Mayo, 460° Hemp Bun
- WILD TURKEY** 23
House Smoked Turkey, Brie, Green Apple, Arugula, Honey, Maple-Sriracha Mayo, 460° Multi-Grain
- TARRAGON CHICKEN SALAD** 24
Heirloom Tomato, Butter Lettuce, Red Onion, 460° Ciabatta
- BBQ FLAT IRON** 28
4 oz Flatiron Steak, Caramelized Onions, Bacon, White Cheddar, 460° Sourdough
- MAINS**
- SPRING PAPARDELLE** 28
Fresh Cut Pasta, Sugar Snap Peas, Asparagus, Leeks, Zucchini, Bell Pepper, Creme Fraiche, Lemon Zest
- FISH & CHIPS** 29
Beer Battered Atlantic Cod, House Fries, Tartar Sauce, Lexington-Style Slaw
- RED CURRY SHRIMP (GF)** 29
Coconut Red Curry, Brown Rice, Sugar Snap Peas, Bean Sprouts, Carrots, Red Onion, Zucchini, Edamame, Morning Dew Micro-Cilantro, Lime

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