

POWDER CACHE

BEGINNINGS

LOCAL ARTISAN BREAD BASKET	8
Warm 460 Rolls, European Butter, Sea Salt	
CACHE WINGS	22
Sesame Seeds, Sesame Ginger Dressing, Coriander Cream	
ELK CORN DOG BITES	19
Elk Lil' Smokies, Cornmeal Batter, Harissa Ketchup, House Mustard	
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	
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	
SUMMER GREENS & GRAINS (GF/V)	17
Heirloom Tomatoes, Sugar Snap Peas, Asparagus, Cucumber, Red Onion, Quinoa, Wild Rice, Baby Kale, Tarragon-Dijon Vinaigrette	

MAINS

POWDER CACHE BURGER**	25
Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Aioli, Muenster Cheese, 460° Potato Bun, House Made Fries Substitute Green or Caesar Salad \$3 Substitute Bison Patty \$7	
BISON PATTY MELT**	27
Ground Wyoming Bison, Mushrooms, Caramelized Onion, Swiss, Russian Dressing, 460° Rye	
SPRING PAPARDELLE	28
Fresh Cut Pasta, Sugar Snap Peas, Asparagus, Leeks, Zucchini, Bell Pepper, Creme Fraiche, Lemon Zest	
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	

STEAK FRITES (GF)**	
House Fries, Parmesan Salt, Garlic Aioli, Peppercorn Jus	
12 oz Prime New York Strip Loin	59
14 oz Certified Angus Ribeye	62

BISON BISTRO FILET (GF)	45
Ancho-Coffee Rub, Crispy Smashed Sweet Potato, Arugula, Peppadew, Melted Leeks, Chimichurri	
BONE IN PORK CHOP	38
Maple Brine, Creamy Polenta, Huckleberry Mostarda, Grilled Asparagus, Cider Jus	
NORWEGIAN SALMON (GF)**	38
Morning Dew Mushroom & Pea Ragout, Spicy Pomodoro Sauce, Wild Rice, Pea Shoots	
FISH & CHIPS	29
Beer Battered Atlantic Cod, House Fries, Tartar Sauce, Lexington-Style Slaw	
ROASTED HALF CHICKEN	36
Asado Marinade, Patatas Bravas Sweet Potato, Roasted Corn and Poblano, Cilantro-Lime Aioli	

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