POWDER CACHE

BEGINNINGS

SWEDISH ELK MEATBALLS 24
Alpine Spiced Cream Sauce, Huckleberry Compote, Potato Croquette

POUTINE (GF) 22
Crisp Fingerling Potatoes, Braised Short Rib with Gravy, Cheese Sauce, Local Cheese Curd

SMOKED TROUT DIP 22
Pita Chips, Crudite, Sunflower Seed Pesto,

WYDAHO FONDUE 24
Creamy Blend of Local Cheese, Garlic Oil, Winter Pear, Green Apple, Grilled 460 Bread

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 12
Always Seasonal and Delicious

FRENCH ONION SOUP 14
Slow Caramelized Onion Broth, Gruyere Crostini

SALADS

Add Grilled Chicken 7
Add 6 oz Flat Iron Steak ** 12
Add Grilled Salmon ** 12

CAESAR** 17
Romaine Hearts, Confit Tomatoes, Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing

ANJOU PEAR AND BLUE CHEESE 17
Butter Lettuce, Ripe Pear, Local Blue Cheese, Candied Pecans, Champagne Vinaigrette

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

SANDWICHES

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

POWDER CACHE BURGER** 27
Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Aioli, Muenster Cheese, 460° Potato Bun
Substitute Bison Patty $7

BISON PATTY MELT** 29
Ground Wyoming Bison, Mushrooms, Caramelized Onion, Swiss, Russian Dressing, 460° Rye

FRIED CHICKEN 25
Pickle Brined Chicken Breast, Sweet Pickles, Lettuce, Tomato, Creole Aioli, Chili Drizzle, 460° Potato Bun

FLATIRON SANDWICH** 30
6 oz Flatiron Steak, Mashed Potatoes, Crispy Onion, Gravy, 460° Sourdough

FALAFEL BURGER 23
House Made Falafel, Roasted Tomatoes, Red Onions, Tzatziki, Pea Shoots, 460° Hemp Seed Bun

SALMON CLUB** 28
Norweigan Salmon, Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado, Red Pepper Pesto, 460° Ciabatta

POWDER CACHE REUBEN 27
House Smoked Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing, 460° Rye

MAINS

SMOKED TURKEY POT PIE 25
Idaho Potatoes, Root Vegetables, Buttermilk Biscuit Crust

WILD GAME LASAGNA 32
Savory Rocky Mountain Bison and Elk Ragu, Layered Fresh Pasta, Ricotta, Mozzarella, Tomato-Juniper Jus

GRILLED SALMON RISOTTO 30
Norweigian Salmon, Morning Dew Mushrooms, Baby Spinach, Creamy Parmesan Risotto

VEGETABLE COTTAGE PIE 30
Winter Vegetables, Peas, White Cheddar, Mashed Potato, Cashew Puree, Herb Veloute, Sunflowerseed Pesto

Executive Chef 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