

## **STARTERS**

#### LOCAL ARTISAN BREADBASKET 8

Warm 460 Rolls, European Butter, Sea Salt

**SOUP OF THE DAY 10** Always Seasonal and Delicious

GAZPACHO 10 Chilled delicious goodness

BRUSCHETTA TOAST 16 Heirloom Tomatoes, Red Onions, Garlic, Capers, Burrata Cheese, Fresh Basil, Grilled 460 Sourdough, Balsamic

## CACHE WINGS 18

Brined Jumbo Chicken Wings, Sesame Ginger Dressing, Coriander Cream, Sesame Seeds

## CARNE ASADA FRIES 18

Citrus and Achiote Marinated Flank Steak, House Cut Fries, Zesty Cheese Sauce, Pico de Gallo

# SALADS AND BOWLS

Add Chicken Breast \$6 Marinated Flank Steak\* \$8 or Salmon\* \$9

#### CAESAR\* 16

Romaine Hearts, Sage Dressing, Focaccia Croutons, Confit Tomatoes, Shaved Grana Cheese

## SUMMER GREENS AND GRAINS 16

Heirloom Tomatoes, Sugar Snap Peas, Shaved Radish, Cucumber, Red Onion, Quinoa, Wild Rice, Baby Greens, Tarragon-Dijon Vinaigrette

#### THE WEDGE 16

Iceberg, Blue Cheese Dressing, Applewood Smoked Bacon, Tomato Confit, Blue Cheese Crumbles, Lemon Zest, Cracked Pepper

## AHI TUNA POKE BOWL 21

Marinated Ahi Tuna, Sticky Rice, Edamame, Shaved Radish, Seaweed Salad, Togarishi, Cucumber, Sriracha Aioli

## MAINS

SHRIMP AND GRITS 27 Blackened Gulf Prawns, Bovine and Swine Andouille, Roasted Fennel and Poblano Chile, White Cheddar Grits

## SMOKED POULET ROUGE CHICKEN 28

Sweet & Sticky Barbeque Glaze, Warm Potato Salad with Arugula, Celery and Whole Grain Mustard Vinaigrette

## POWDER CACHE BURGER\* 22

American Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Mayo, Muenster, 460° Potato Bun

## CRISPY SKINNED SALMON\* 37

Loch Duart Salmon, Local Mushroom and Pea Ragout, Wild Rice, Spicy Pomodoro Sauce, Pea Shoots

#### **STEAK FRITES\***

12 oz Prime New York Striploin **46** 

14 oz Certified Angus Ribeye 49

House Fries, Garlic Aioli, Brandy-Peppercorn Sauce, Parmesan Salt

## **BISON FLAT IRON\* 44**

Patatas Bravas, Cucumber and Pickled Red Onion Salad, Demi-Glace, Chimichurri

## EGGPLANT SCHNITZEL 27

Breaded Eggplant, Spicy House Tomato Sauce, Hand-cut Pasta, Fresh Shaved Parmesan, Fresh Basil

#### BRISKET MAC AND CHEESE 28

Cavatappi Pasta, House-Smoked Brisket, Roasted Poblano Chile, Artisan Cheese Sauce, Breadcrumbs

#### Executive Chef: Mr. Kevin

Parties of 7 or more may be entitled to a 20% service charge. 4 Separate Check Maximum Per Party

\*Menu item 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