

POWDER CACHE

BEGINNINGS

CACHE WINGS 19

Sesame Seeds, Sesame Ginger Dressing, Coriander Cream

POUTINE (GF) 17

Crisp Yukon Gold Potatoes, Braised Short Rib with "Gravy,"
Local Cheese Curd Sauce

KOREAN FRIED CAULIFLOWER (GF) 17

Kimchi Glaze, Pickled Daikon

BRUSSEL SPROUTS (GF) 16

Rice Wine Vinegar, Sweet Shoyu, Lardons, Citrus-Wasabi
Aioli, Sesame Seeds, Bonito Flakes

SWEET POTATO WEDGES (GF) 15

Shaved Parmesan, Salsa Verde, Fried Capers

SOUPS

SOUP OF THE DAY 11

Always Seasonal and Delicious

WILD BOAR POZOLE (GF) 13

Hominy, Cabbage, Radish, Jalepeno

SALADS

Add Grilled Chicken 6

Add Grilled Salmon 9

CAESER** 17

Romaine Hearts, Tomatoes, Parmesan Cheese, Focaccia
Croutons, Sage Caesar Dressing

WINTER KALE 17

Baby Kale, Roasted Root Vegetables, Watermelon Radish,
Shaved Red Onion, Lentils, Quinoa, Tarragon Vinaigrette

WARM MUSHROOM (GF) 18

Baby Greens, Roasted Butternut Squash, Shaved Manchego,
Candied Pepitas, White Balsamic Vinaigrette

BETWEEN THE BREAD

All Sandwiches Include Fries

Substitute Green or Caesar Salad \$3

POWDER CACHE BURGER** 23

Ground Wagyu Beef, Caramelized Onions,
Butter Lettuce, Tomato, Horseradish Mayonnaise,
Muenster Cheese, 460° Potato Bun

FLAT IRON SANDO 23

6oz Angus Flat Iron Steak, Mashed Potatoes,
Brandy Mushroom Sauce, Fried Onion, 460 Sourdough

FRIED CHICKEN 19

Pickle Brined Chicken Breast, Sweet Pickles, Tomato,
Iceberg Lettuce, Creole Mayonnaise, Chili Drizzle,
460 Potato Bun

LAMB SHAWARMA 21

Thinly Sliced Leg of Lamb, Lemon Tahini, Chimichurri,
Tomato, Onion, Pita Bread

PASTRAMI 20

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

MAINS

VEGETABLE BOURGUIGNON (GF/V) 28

Morning Dew Mushrooms, Root Vegetables,
Roasted Tomatoes, Smashed Potato, Cashew,
Local Micro Greens

SMOKED TURKEY POT PIE 21

Idaho Potatoes, Root Vegetables, Herb Crust

ELK BOLOGNESE 32

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

SALMON & RICE BOWL** (GF) 26

Loch Duart Salmon, Ponzu Glaze, Edamame, Tofu,
Cilantro, Brown Rice, Crisp Kale

RAMEN** 25

Crisp Pork Belly, Shoyu Egg, Scallions, Kimchi, Mushrooms,
Tonkotsu Broth, Nori, Togarishi, Ramen Noodle

Executive Chef Mr. Kevin

Sous Chef Graysen Anyan

Parties of 7 or more may be entitled to a 20% service charge.

4 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