



antipasti & insalata

castelvetrano olives
orange, aleppo pepper, garlic, olive oil 6

* fancy toast
the best part of french onion soup - the top 13

7x ranch carne crudo
acres farm daikon radish, ciabatta crumble, quail egg,
basil rose vinaigrette 13

verde
arugula, goat gouda, lemon, olive oil 12

kale and beet salad
tuscan kale, variations of beet, grana padano hazelnut,
apple shrub vinaigrette 14

wood-oven roasted carrots
simmered anson mills farro, chickpeas, carrot cumin
vinaigrette puffed farro, pine nut 14

* spanish octopus
yellow eye bean ribollita, aleppo panisse, lemon butter,
crispy guanciale 18

primi

bucatini
guanciale, fennel sausage, fresh tomato sauce, grana
padano, petite basil 13/25

* tagliarini
squid ink pasta, calabrian chile, mussels & squid,
orange zest, spicy greens, parsley 14/27

short rib pappardelle
red wine, san marzano's, stracciatella, petite basil 15/28

carciofo risotto
artichoke heart, grana padano, all the spring veg 21

rigatoni tre uccelli
turkey, duck, chicken, goat gouda, leek soffritto, orange
zest 15/28

crab orecchiette
snow crab claw, spicy calabrese, pecorino, garlic 18

pasta tasting
a selection of our menu pastas, whole table
participation only
four course 40/person - six course 60/person

secondi

*pollo al limone
pan-seared half of a mary's farm chicken
pan sauce, grilled lemon, mustard frill 26

braised niman ranch pork shank
bone marrow glaze, tomato, rosemary
masago arare 24

whole alamosa bass
oven roasted and de-boned, spicy frisee salad,
preserved walnuts 36*

16oz 7x ranch 40 day dry aged ribeye
house steak sauce, marinated in: rosemary, garlic,
butter 40*

contorni

* black truffle colorado potatoes
truffle aioli, mustard greens 9

garlic bread
housemade focaccia, grana padano, parsley, evoo 7

roasted broccolini
gouda fonduta, super seeds, roasted lemon 12

* 7x ranch meatballs
(chuck, pork belly, & pancetta) crushed tomato,
parmigiana, petite basil 12

tuscan style spinaci
wilted spinach, garlic butter, grana padano 9

pizza

margherita
red sauce, fresh mozzarella, basil 12

the spicy
red sauce, pepperoni, peperoncini, pickled fresno, red
onion, fontina, aged mozzarella, calabrian chile, basil 17

commendatore
garlic oil, aged mozzarella, montasio, fennel sausage,
prosciutto, sopressa 17

* spicy clam
chile oil, surf clam, garlic, parmigiana,
chopped parsley 18

* signore bianco
stracciatella, parmigiano, creamed leek, red onion,
green olive, fresno chile, fennel 16

gluten free pizza crust 5

Bar Dough featured vendor of the month: Union Stitch & Design

Union Stitch & Design was founded by Denver native
Melissa Gallic in 2015. It is a local, Denver-based
business that designs and hand makes custom aprons,
working closely with each client to design an apron that
showcases their unique identity.

Union Stitch & Design proudly supplies Bar Dough with
all of our front and back of the house aprons.

* chef's favorites

segretto
private dining experience, ask your server for details.

* Denotes raw or undercooked items which may
increase your risk of foodborne illness if consumed.

Gluten free or grain free pasta available
upon request 3/6.



cocktails

tela tea

spring 44 vodka, lemon, ginger, honey
grappa liquor 12

future ex

leopold's silver tree vodka, lemon, lillet blanc, red
wine spritz 12

white negroni

beefeater gin, luxardo bitter bianco, carpano bianco 12

end all

spring 44 gin, green chartreuse, lemon, cherry
fennel syrup 12

big boi

rittenhouse rye, sombra, nonino, cocchi di torino
regans bitter 12

northstar

zaya, don ciccio nocino, apple ginger cider 12

outlaw country

old overholt rye, cynar, lemon, simple 12

senor italiano

espolon reposado, carpano dry, cocchi di torino
campari 12

primrose

espolon blanco tequila, basil ginger agave, lemon
lambrusco 12

il vecchio

glenfiddich 12yr, drambuie, lemon, nardini amaro
st george absinthe 14

bicchieri di vino bianco/rosato/frizzante

house (tap)

pinot grigio 9/13

le monde (tap)

2016, sauvignon blanc, friuli, italy 12/17

primosic

2015, malvasia, venezia giulia, italy 13/19/52

palladino

2015, arneis, piedmont, italy 13/19/52

naonis prosecco

nv, veneto, italy 9/13/36

bisol 'jeio' (sparkling rose)

nv, pinot noir/merlot, veneto, italy 11 /16/44

vino speciale

2012 palladino barolo 'ornato', nebbiolo, serralunga
d'alba, piedmont, italy 135

mocktails

house made n/a beverages

no. 1

strawberry basil lemondade 5

no.2

cherry fennel soda 5

bicchieri di vino rosso

house (tap)

sangiovese/petit sirah 9/13

bar dough rosso (tap)

grenache/mourvedre 11/16

san felice 'perolla'

2014, cabernet/merlot, tuscany, italy 11/17/44

silvio grasso

2014, langhe nebbiolo, piedmont, italy 13/19/52

tami'

2016, frappatto, sicily, italy 13/19/52

renato ratti

2015, barbera d'asti, piedmont, italy 15/22/60

carpineto

2015, chianti classico, tuscany, italy 14/21 /56

terra rossa

2011, brunello di montalcino, tuscany, italy 19/28/76

aperitif

1 oz/2oz

caprock bitter, cocchi americano, cocchi rosa, contratto
aperitif, galliano 5/9

birra alla spina

bar dough lager tivoli brewing co. 5
hookibobb ipa crazy mountain brewing co. 7
tart 'n juicy sour ipa epic brewing co. 8
duchesse de bourgogne sour brouwerij, bel 14 [10 oz]
birra moretti la rossa doppelbock, it 7 [10 oz]
heliocentric hefeweizen odyssey, co. 6
trippel westbound and down brewing co. 10 [10 oz]
russell kelly pale ale telluride brewing co. 7
psycho penguin vanilla porter odyssey, co. 6

birra in bottiglia

troublesome gose off color brewing il. 10
stiegle grapefruit radler stieglbrauerei zu
salzberg, aus. 9
ginger cider c squared ciders, co. 10
gluten-free blonde ale new planet brewing, co. 7

italian cream sodas

non-alcoholic, with or without cream.
orange 5
tart cherry 5
pineapple 5
coffee 5

spritz

crafted with house-made limoncellos
no.1 aperol, orange 9
no.2 lemon, rosemary 9
no.3 orange, mint 9
no.4 grapefruit, basil 9