



antipasti & insalata

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

* fancy toast
colorado morel & oyster mushrooms, taleggio,
prosciutto, chives, toasted ciabatta 19

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

* fettuccine
mint fettuccine, creamed spring ramps, asparagus,
shallot, pistachio, grana padano 15/28

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

farfalle
pork shank, cherokee tomato, goat gouda 15

pasta tasting
a selection of our menu pastas, whole table
participation only
four course 40/person - five course 50/person

secondi

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

pork milanese
escarole, radish, carred treviso, snap peas,
lemon anchovy dressing, , pecorino 24

alaskan halibut*
pan seared, 3 citrus fennel salad,
salsa verde, fennel crema 38

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, pepperoncini, 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

lohi lady

spring 44 vodka, benadictine, francciacorta grappa, lemon 12

future ex

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

in the barrel

bols aged genever, galliano aperitif, cocchi torino vermouth 13

in good thyme

plymouth gin, yellow chartreuse, lemon, lemongrass-thyme simple 12

papa

rittenhouse rye, solerno blood orange, foro amaro 14

top hat

four roses, luxardo amaretto, grand marnier, galliano cafe 12

anziano

don q vermouth aged rum, remy martin VSOP, nardini amaro, orange bitter 13

unrest

flor de cana 4yr, luxardo maraschino, fernet, lime pineapple syrup 12

s.c.c.

sombra mezcal, aperol, lillet blanc 12

act 1

espolon repasado, la manzilla sherry, watermelon, agave, lime, prosecco 12

bicchieri di vino bianco/rosato/frizzante

house (tap)

pinot grigio 9/13

brunori 'le gemme'

2016, verdicchio, marche, italy 13/19/52

palladino

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

massolino

2013, chardonnay, piedmont, italy 12/18/48

naonis prosecco nv, veneto, italy 9/13/36

bisol 'jeio' (sparkling rose)

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

carpineto 'docajolo' (rose)

2017, sangiovese, tuscan, italy 11/16/44

vino speciale

2015 st michael-eppan

pinot noir, sudtirolo-alto adige, italy 60

mocktails

housemade n/a beverages

no. 1

strawberry basil lemonade 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, tuscan, italy 11/17/44

silvio grasso

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

tami'

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

castelfarneto "tonos"

2013, montepulciano, marche, italy 12/18/44

castiglion del bosco rosso di montalcino

2014, sangiovese grosso, tuscan, italy 15/22/60

gianni gagliardo barolo

2012, nebbiolo, piedmont, 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

1554 black lager new belgium, co. 6

wiggy wiggy hibiscus saison diebolt, co. 7 [10 oz]

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