



antipasti

castelvetrano olives

orange, aleppo pepper, garlic, olive oil 6

* fancy toast

house ciabatta, poached pears, grapes, prosciutto, italian gorgonzola, almond, thyme 19

7x ranch meatballs

(chuck, pork belly, & pancetta) crushed tomato, parmigiana, petite basil 12

* wild boar crepinette

house grind sausage, fregola salad, romesco 18

italian wedding soup

radiatori, meatballs, escarole, grana padano 15

7x ranch carne crudo*

remoulade, chive, egg yolk, warm pretzel 15

insalata

verde

rebel farms arugula, escarole, 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

lil' gems

esoterra farms little gems, pickled grapes, baby fennel, watermelon radish, everything spice, green goddess 15

pasta (gluten-free or grain-free pasta 3/6)

bucatini

guanciale, fennel sausage, fresh tomato sauce, grana padano, petite basil 15/29

tagliarini

squid ink pasta, calabrian chile, mussels & squid, orange zest, spicy greens, parsley 15/29

* farfalle

braised colorado goat, purple cherokee tomato, goat gouda 19

risotto

fungo (hen of the woods, chanterelle, lobster, trumpet) grana padano, parsley 34

* mafaldine

colorado lamb bolognese, aged mozzarella 18/35

* fettuccine

parsnip alfredo, chives, crispy root vegetable 16/31

secondi

* pollo al limone

pan-seared half of a mary's farm chicken, pan sauce, grilled lemon, mustard frill 27

7x ranch new york strip (16oz)

mostarda di frutta 54

* burkeshire 'saltimbocca' chop

breaded & pan-seared, compote of almond, sage, shallot, prosciutto, grana padano 32

contorni

* black truffle colorado potatoes

truffle aioli, mustard greens 9

garlic bread

housemade focaccia, grana padano, parsley, evoo 8

roasted broccolini

gouda fonduta, super seeds, roasted lemon 12

pizza (gluten-free pizza crust 5)

margherita

red sauce, fresh mozzarella, basil 13

* the boyner

red sauce, roasted wild mushrooms, black olives, roasted garlic, aged mozzarella, everything crust 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

3x cheese

fontina, grana padano, mozzarella, evoo, rosemary 15

Private dining at Bar Dough

We offer a distinctive private dining room for groups of up to 10 people who are looking for an extra-special dining experience at Bar Dough. Our team can create special menus, cocktail and wine pairings according to your group's wishes.

Our private room is available every evening with reservation. Contact maggie@bardoughdenver.com with inquiries about our private dining options, availability and pricing.



* chef Carrie's favorites

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



aperitif

1oz/2oz
caprock bitter, cocchi americano, cocchi rosa, contratto
aperitif, galliano 5/9

cocktails

perso in amore
leopold's silvertree vodka, giffard passion fruit, lemon,
lillet rose 13

il mio
breckenridge vodka, hibiscus, lemon, lime, agave,
contratto 12

in the barrel
bols aged genever, galliano aperitif, cocchi torino
vermouth 13

preface
meletti anisette, lime, luxardo cherry 12

home again
rittenhouse rye, don ciccio nocino, calvados, giffard
banane brasil 14

top hat
four roses, luxardo amaretto, grand marnier, galliano
cafe 13

pensieri caldi
diplomatico rsv rum, teakoe definitive detox tea,
cinnamon, honey (served slightly chilled) 12

allégro
espolon blanco, aperol, lillet blanc, rose water 12

abashed
el tesoro reposado, lemon, lime, cocchi torino,
lambrusco 14

bicchieri di vino bianco/rosato/frizzante 6oz/9oz/btl

house (tap)
pinot grigio 9/13

tenuta fratelli povero (tap)
2016, arneis, piedmont, italy 10/15

kellerei cantina
2016, pinot bianco, sudtirol-alto adige,
italy 13/19/52

ocone 'vigna de monaco'
2015, falanghina, campania, 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

featured sparkling

contratto 'millesimato pas dose'
2012, pinot noir/chardonnay, piedmont, italy 50

mocktails
housemade n/a beverages
no.1 hibiscus tart soda 5
no.2 cherry fennel soda 5

bicchieri di vino rosso 6oz/9oz/btl

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

kellerei cantina
2017, schiava, sudtirol-alto adige, italy 13/19/52

planeta 'la segreta'
2016, nero d'avola/syrah/merlot, sicily, italy
12/18/48

cantine di indie 'popolo di indie'
2014, nebbiolo/barbera/dolcetto, piedmont, italy
13/19/52

rodano 'mon nene'
2011, cabernet sauvignon, tuscany, italy 19/28/76

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

birra alla spina
bar dough lager tivoli brewing, co. 6
codename superfan ipa odd 13, co. 8
tart 'n juicy sour ipa epic brewing, co. 8
la folie sour brown ale new belgium, co 10 [10 oz]
heliocentric hefeweizen odyssey, co. 6
bel hop pop westbound and down brewing, co. 10
russell kelly pale ale telluride brewing, co. 7
1554 black lager new belgium, co. 6
basil ipa the intrepid sojourner beer project, co. 9 [10 oz]

birra in bottiglia
colette farmhouse ale great divide brewing, co. 6
stiegl grapefruit radler stieglbrauerei zu
salzberg, aus. 9
ginger cider c squared ciders, co. 10
gluten-free blonde ale new planet brewing, co. 7

spritz
crafted with house-made limoncellos
no.1 aperol, orange 9
no.2 lemon, rosemary 9
no.3 grapefruit, basil 9
no.4 giffard passion fruit 9
no.5 orange, mint 9