



antipasti

castelvetrano olives

orange, aleppo pepper, garlic, olive oil 7

* fancy toast

house ciabatta, broccoli ricotta smash, crispy pork belly, calabrian chile 14

7x ranch meatballs

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

* wild boar crepinette

house grind sausage, fregola salad, romesco 15

italian wedding soup

radiator, meatballs, escarole, grana padano 12

7x ranch carne crudo*

remoulade, chive, egg yolk, warm pretzel 16

insalata

verde

rebel farms arugula, escarole, goat gouda, lemon, olive oil 13

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 15

* 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)

bucatini

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

tagliarini

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

* garganelli

braised colorado goat, monterey farm artichoke, goat gouda, salsa verde 17

* risotto

manila clam, almond sofrito, lemon, parsley 22

mafaldine

colorado lamb bolognese, aged mozzarella 17

* culurgiones

potato, ricotta, caramelized onion, shallot mushroom creme 16

secondi

* pollo al limone

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

* roasted cobia

lemon, caper, buttered spinach 25

berkshire 'saltimbocca' chop

breaded & pan-seared, compote of almond, sage, shallot, prosciutto, grana padano 28

contorni

brassicas

crispy brussels sprouts, rosemary brown butter vinaigrette, pickled apple, pecorino, sunflower seeds 13

garlic bread

housemade focaccia, grana padano, parsley, evoo 7

* black truffle colorado potatoes

truffle aioli, mustard greens 9

pizza (gluten-free pizza crust 5)

margherita

red sauce, fresh mozzarella, basil 13

* il grande

smoked mozzarella stracciatella, pistachio pesto, brussel sprouts, prosciutto cotto 18

commendatore

garlic oil, aged mozzarella, grana padano, fennel sausage, prosciutto 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 17

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
caprock bitter, luxardo bitter, cocchi torino, lillet blanc 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, citrus, cocchi torino, lambrusco 14

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

house (tap)
pinot grigio 9/13

attimo (tap)
2017, 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

casa contini
2012, montepulciano, molise, italy 11/16/44

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

poggio al tesoro 'mediterra'
2016, syrah/merlot/cabernet sauvignon, tuscan, italy 15/22/60

franco serra
2016, nebbiolo/barbera/dolcetto, piedmont, italy 13/19/52

rodano 'mon nene'
2011, cabernet sauvignon, tuscan, 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]
biere de garde diebolt brewing company, co 8 [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
moral panic brut ipa ska brewing, co. 6 [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