chef carrie’s favorites

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

Private Dining at Bar Dough

We offer a distinctive private dining room for groups of up to ten people who are looking for an extra special 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.

brunch beverage

method roasters whole bean coffee

(denver, co)

espresso 5
americano 5
drip 4

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americano 5
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autumn veggie hash*
roasted seasonal vegetables, yukon potato, carmelized onion, almond, sage, maple vinaigrette, poached egg 14

contorni

castelvetrano olives
orange, aleppo pepper, garlic, olive oil 7

* bombolini
(limited quantity, order early) brioche doughnuts, red kuri squash, vanilla bean ricotta 9

smashed home fries
lemon garlic aioli, fennel pollen, aleppo pepper 8

tender belly bacon
applewood smoked 5

garlic bread
housemade focaccia, grana padano parsley, evoo 7

brunch

fennel and arugula
gigante beans, crispy prosciutto, shaved gouda, lemon, olive oil 12

* chef’s veggie quiche
(limited quantity, order early) chef’s choice seasonal vegetables local greens 14

* buttermilk fried chicken*
fried egg, calabrian chile honey 16
cacio e pepe*
bucatini, poached egg, pecorino romano, lemon, black pepper 12

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fancy toasts (you know we bake it....)

eggs benedict*
english muffin, poached eggs, tomato jam spicy greens, prosciutto, hollandaise 15

* b.l.t.*
english muffin, bacon, sunnyside egg, heirloom little gems lettuce, pickled green tomato, garlic aioli 13

* steelhead trout*
sourdough, cured steelhead trout, cream cheese, caper, pickled red onion, everything spice, fresh herbs 16 poached egg +2

mcfancy toast*
french toast, prosciutto cotto, formaggio americano sunnyside egg 14

chamomile french toast
sourdough, chamomile cream, bruléed sugar 13

* beat bobby flay-vos rancheros
corn & flour tortillas, colorado pork green chile, refried beans sunnyside egg, ricotta salata, crema, micro cilantro 15

brunch beverage

mimosa
sparkling wine, orange 8 bottomless 15
aperol spritz
aperol, naonis prosecco, soda 9 bottomless 25
bloody mary
house-infused dill and peppercorn breckenridge vodka fire roasted tomato, horseradish, pepperoncini, garlic, celery salt, citrus, castelvetrano olive 12
garden party
caprock gin, aperol, giffard apricot liquor lemon, cucumber, mint 13

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

spritz
crafted with house-made limoncello
no.1  aperol, orange  9
no.2  lemon, rosemary  9
no.3  grapefruit, basil  9
no.4  st. germain  9
no.5  cocchi americano/torino  9

cocktails
perso in amore  13
leopold’s silvertree vodka, giffard passion fruit, lemon, lillet rose
il mio  12
breckenridge vodka, butterfly pea tea, lemon, agave, cocchi americano
autunno  13
luxardo sour cherry, pomegranate, fennel, cinnamon, lillet blanc, walnut bitters
brown-eyed woman  13
naked grouse scotch, foro amaro grand marnier, mint, lemon, agave
carina en rosa  13
hendricks gin, lime, luxardo bitter, sorrel syrup, grapefruit, lime
allégro  12
espolon blanco, aperol, lillet blanc, rose water
roots, rock, reggae  14
brugal extra anejo rum, giffard passion fruit angostura amaro, lemon peychauds bitters
liscio  14
woody creek bourbon, calvados atapino, manzanilla, lemon, luxardo cherry, piri piri
bel fumo  12
partida reposado, samba mezcal strawberry shrub, lemon, amaro sfumato

bicchieri di vino bianco/rosato/frizzante  6oz / 9oz / Btl
house (tap)  10/14
pinot grigio
attims (tap)  11/16
2017, arneis, piedmont, italy
noonis prosecco  10/14/40
nv, glera, veneto, italy

bicchieri di vino rosso  6oz / 9oz / Btl
house (tap)  10/14
sangiovese/petit sirah
bar dough rosso (tap)  12/17
grenache/mourvedre
prunotto  11/16/44
2017, dolcetto, piedmont, italy
tenuta di fessina ‘erse’  13/19/52
2016, nerello mascalese, sicily, italy
gianni galgiardo barolo
2015, nebbiolo, piedmont, italy  19/28/76
baracchi’o’lillo’  12/18/48
2016, syrah/cabernet sauvignon/merlot sangiovese, tuscany, italy
cantina mesa ‘primo scura’  12/18/48
2017, cannonau, sardinia, italy

birra in bottiglia
colette farmhouse ale  6
great divide, co  6
stieg grapefruit radler  9
stieglbrauerei zu salzburg, aus
blackberry apple cider  10
colorado cider co, co
gluten - free blonde ale  7
new planet, co

mocktails  5
house made n/a beverages
no. 1  apple cider, cinnamon, lemon, soda
no. 2  butterfly pea tea, lavender lemon, soda

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

birra in bottiglia