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.

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**antipasti e insalate**

- castelvetrano olives  
  orange, aleppo pepper, garlic, olive oil 7
- *fancy toast*  
  housemade sourdough, 50-onion jam, beef short rib, gruyere 16
- **meatballs**  
  (chuck, pork shoulder & pancetta) crushed tomato, parmigiana petite basil 12
- **fennel and arugula**  
  gigante bean, crispy prosciutto, shaved gouda, lemon, olive oil 12
- **kale and beet salad**  
  tuscan kale, variations of beet, grana padano, hazelnut, apple shrub vinaigrette 14

- *secondi*
  
  - pollo al limone  
    pan-seared half chicken, mustard frill, grilled lemon, pan sauce 27
  - *confit duck*  
    confit duck leg, cannelini, butternut squash, saffron broth 24
  - berkshire ‘saltimbocca’ chop*  
    breaded & pan-seared, compote of almond, sage, shallot, prosciutto pecorino 28

  *chef carrie’s favorites*

  *Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed.
  **Not all menu ingredients listed. Please ask your server for further clarification.

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**contorni**

- garlic bread  
  housemade focaccia, grana padano, parsley, evoo 7
- **broccolini**  
  gouda fondue, super seeds, charred lemon 12
- *winter quinoa*  
  wood-fired carrots, brussels sprouts, walnut oil, ricotta salata 11
- **cauliflower fritters**  
  charred cauliflower, grana padano, lemon, chile flake, garlic & mint fondue 14
- **truffle potatoes**  
  confit colorado potatoes, truffle aioli 11

- **pasta** (zoodles +1, gluten-free pasta +3)
  
  - bucatini  
    guanciale, fennel sausage, fresh tomato sauce, grana padano petite basil 17
  - **tagliarini**  
    squid ink pasta, calabrian chile, mussels & squid, orange zest spicy greens, parsley 19
  - **tortelloni**  
    tre formaggi (gorgonzola, ricotta, mascarpone), vegetable sugo, grana padano 20
  - **scarpinocc**  
    oyster mushroom, bone broth, stracchiatella, all the herbs 19
  - **risotto**  
    seared shrimp, broccoli, fresnos, butter, lemon, grana padano 19
  - **pappardelle**  
    braised short rib, gremolata, stracchiatella 21

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- **pizza** (gluten-free pizza crust +5)
  
  - *fungo tartufo*  
    garlic oil, stracchiatella, tartufo, butter-braised buttons, rosemary 17
  - **commendatore**  
    garlic oil, fresh mozzarella, grana padano, fennel sausage, smoked prosciutto 18
  - **margherita**  
    red sauce, fresh mozzarella, basil 15
  - **spicy clam**  
    calabrian chile, surf clams, parsley, grana padano 18
  - *salsiccia*  
    red sauce, fennel sausage, rapini, castelvetrano olives, red onion, fontina, aged mozzarella 18
  - **il grande**  
    smoked mozzarella, pistachio pesto, brussels sprouts, prosciutto cotto, spicy greens, pecorino 18

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**Late Night Happy Hour!**

Dope and delicious food & drink specials, good vibes & great company!

Sun-Thurs 10-11pm  Fri-Sat 11pm-12am

Third Thursdays Friends & Family Late Night!  
All are welcome! Every 3rd Thursday 10pm-12am

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**Cocktails**

- **perso in amore**
  - 12 oz vodka, giffard passion fruit, lemon, lillet rose

- **il mio**
  - 12 oz mell vodka, butterfly pea tea, lemon, agave, cocchi americano

- **autunno**
  - 12 oz luxardo sour cherry gin, pomegranate, cinnamon, lillet blanc, walnut bitters

- **brown-eyed woman**
  - 12 oz naked grouse scotch, foro amaro grand marnier, mint, lemon, agave

- **carina en rosa**
  - 13 oz hendricks gin, lime, luxardo bitter, sorrel syrup, grapefruit, lime

- **winter in sicily**
  - 13 oz blood orange-infused brandy, solerno blood orange, lemon, blood orange

- **roots, rock, reggae**
  - 14 oz brugal extra anejo rum, giffard passion fruit angostura amaro, lemon peychauds bitters

- **varese**
  - 14 oz rittenhouse rye, yellow chartreuse, bonal vermouth

- **bel fumo**
  - 14 oz partida reposado, sombra mezcal strawberry shrub, lemon, amaro sfumato

**Bicchieri di Vino Bianco/Rosato/Frizzante**

- **house (tap)**
  - 10/14 oz pinot grigio

- **attimo (tap)**
  - 11/16 oz 2017, arneis, piedmont, italy

- **le monde**
  - 13/19 oz 2017, friluano, friuli, italy

- **villa sparina**
  - 13/19 oz 2017, cortese, piedmont, italy

- **naonis prosecco**
  - 10/14 oz nv, glera, veneto, italy

- **bisol ‘jeio’ (sparkling rose)**
  - 11/16 oz nv, pinot noir/merlot, veneto, italy

**Bicchieri di Vino Rosso**

- **house (tap)**
  - 10/14 oz sangiovese/petit sirah

- **bar dough rosso (tap)**
  - 12/17 oz grenache/mourvedre

- **fontanabianca**
  - 11/16 oz 2017, dolcetto d’alba, piedmont, italy

- **tenuta di fessina ‘erse’**
  - 13/19 oz 2016, nerellomascalese, sicily, italy

- **gianni gagliardo**
  - 19/28 oz 2015, nebbiolo, piedmont, italy

- **baracchi ‘o’lillo’**
  - 12/18 oz 2017, syrah/cabernet sauvignon/merlot sangiovese, tuscany, italy

- **daniele conterno**
  - 13/19 oz 2017, barbera d’alba, piedmont, italy

**Birra alla Spina**

- **bar dough lager**
  - 6 oz tivolii, co 6

- **codename superfan ipa**
  - 8 oz odd13, co

- **juicy bits ipa**
  - 9 oz weldwerks, co

- **la folie sour brown ale**
  - 13 oz new belgium, co

- **american copper**
  - 13 oz station 26, co

- **hefeweizen**
  - 6 oz weldwerks, co

- **vers l’ouest tripel westbound and down**
  - 10 oz co

**Mocktails**

- **house made n/a beverages**

  - **no. 1**
    - apple cider, cinnamon, lemon

  - **no. 2**
    - butterfly pea tea, lavender lemon, soda

**Italian Cream Sodas**

- **non-alcoholic, with or without cream orange**

- **tart cherry**

- **pineapple coffee**

**Birra in Bottiglia**

- **colette farmhouse ale**
  - great divide, co 6

- **stiegl grapefruit radler**
  - stieglbrauerei zu salzberg, aus 9

- **seasonal apple cider**
  - colorado cider co, co 10

- **gluten-free blonde ale**
  - new planet, co 7