la Bouche

1100 E 17th Ave
Denver, CO

Food Menu

la Bouche

- BOARDS OR SHAREABLES -

CHEESE BOARD $22
French & American cheeses, fresh fruit, dried fruit, nuts & bread

CHARCUTERIE BOARD $22
French & American cured meat, pickles, dried fruit, nuts & bread

MIX BOARD 1X1 $23
1 choice of cheese + 1 choice of cured meat

MIX BOARD 2X2 $37
2 choice of cheese + 2 choice of cured meat

CHEESE BRÛLÉ $27
Let's try and enjoy this oven-baked Camembert!

PRETZEL BITES $9
Regular or Jalapeños

- PLATES -

HOT PROVENCE SALAD VEGETARIAN $13
Fresh salad w/ grilled goat cheese on baguette toast, honey, fruits, nuts and house sweet vinaigrette

WINTER PARISIAN SALAD $13
Fresh salad w/ Bacon, 2 poched eggs, dry fruits, nuts and house sweet vinaigrette

BLEU CHEESE SALAD $13
Fresh salad w/ blue cheese, walnuts, dry fruits, and house sweet vinaigrette

TARTIFLETTE $19
Typical winter gratin dish from the Alpes: Reblochon cheese, potatoes, onion, pancetta & side salad. The French confort food!

CROQUE-MONSIEUR $16
The famous French grilled sandwich: pain de mie, ham, cheese & homemade béchamel with a side salad

CROQUE-MADAME $17
Add an egg on the top to make it a Croque-Madame

FRESH SOUP VEGETARIAN $ 10
French onion soup, mushroom soup, etc, check our board

QUICHE LORRAINE $14
The best known quiche in France: eggs & bacon with a side salad

QUICHE VEGETARIENNE VEGETARIAN $14
A veggie alternative to Lorraine: eggs, spinach & mushrooms with a side salad

BOURGUIGNONE BOUCHÉE $27
For 2! A meat pie gently filled with beef `au-jus` & carrots with its sauce and a side salad

LIMOUSINE BOUCHÉE $27
For 2! A meat pie gently filled with spicy pork & potatoes with its sauce and a side salad

- SANDWICH -

LE PARISIEN $13
Parisian ham & butter with a side salad

LE BRIE VEGETARIAN $13
Brie & butter with a side salad

- DESSERT -

HOMEMADE PASTRY $10
Check on the board what our Pastry Chef prepared

CHOCOLAT POT DE CREME $8
Homemade

ALMOND FINANCIER GLUTEN FREE $6
Also available chocolate & nuts

CANELES DE BORDEAUX $5
Homemade

DESSERT BOARD $13
For 2! Includes a Chocolate Pot de Crème, 1 canelé, and fresh fruits. Add a glass of sparkling wine for $20 all included..

Wine menu

la Bouche

- RED PREMIUM -

	BOTTLE | GLASS
Domaine Raspail-Ay - Gigondas 2019	$105 | -
La Chapelle de Meney - Saint-Estèphe 2015	$93 | -
Château Pontet Fumet - Saint-Emilion 2016	$90 | -

- GRENACHE -

	BOTTLE | GLASS
Stéphane Ogier "Le Temps est venu" 2020	$48 | $17
Margerum M5 2022 - California	$45 | $16

- CABERNET SAUVIGNON -

	BOTTLE | GLASS
Château L'Orangerie 2021 - Bordeaux Supérieur	$39 | $14
Truth Be Told 2020 - Columbia Valley WA	$43 | $16

- MERLOT -

	BOTTLE | GLASS
Château Greysac 2016 - Bordeaux Sup.	$59 | $20
Goose Ridge Vineyards G3 2020 - WA	$33 | $12

- SYRAH -

	BOTTLE | GLASS
Ch. Crozes Hermitage 2020 - C. Rhône	$60 | -
G17 Morgan 2021 - Monterey CA	$54 | $19

- PINOT NOIR & LIGHT REDS-

	BOTTLE | GLASS
Château de la Chaize, Brouilly 2019 - fr	$48 | $17
Mas la Chevalière Laroche 2021 - fr	$38 | $14
Yamhill Valley Vineyards Estate 2021	$49 | $17
Bin 6410 2021 - Sonoma County CA	$42 | $15

- MALBEC -

	BOTTLE | GLASS
Château du Caillau 2021 - Cahors	$43 | $16
Grande River 2021 - Palisade CO	$51 | $18

- ZINFANDEL & LANGUEDOC -

	BOTTLE | GLASS
Aubert & Mathieu Eugénie 2021 - Minervois	$45 | $16
Ancient Peaks Zinfandel 2020 - P. Robles CA	$45 | $16

Wine menu

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- WHITE PREMIUM -

	BOTTLE | GLASS
Séguinot Bordet 2017 - Chablis	$87 | -
Maison Pierre&Papa 2019 - Colombard	$30 | $11
Domaine Cattin 2020 - Gewürztraminer	$49 | $16

- SAUVIGNON BLANC -

	BOTTLE | GLASS
Domaine Neveu - Les Embouffants 2022 - Sancerre	$68 | $23
Blue Quail 2022 - Paso Robles CA	$39 | $14

- CHARDONNAY -

	BOTTLE | GLASS
Jean-Marc Brocard, Bourgogne 2020	$57 | $18
Outerbound 2019 - Paso Robles CA	$48 | $17

- PINOT GRIS -

	BOTTLE | GLASS
Jean Biecher 2020 - Alsace	$44 | $14
Sass Winery 2021 - Willamette valley OR	$45 | $15

- CHENIN BLANC -

	BOTTLE | GLASS
Mille Rêves 2020 - Vouvray	$51 | $18
Aperture Cellars Fermented 2020 - North CA	$54 | $19
La Cabriole 2022 - Saumur, Val de Loire	$33 | $12

- VIOGNIER -

	BOTTLE | GLASS
JL Colombo La Violette 2022 - Côte du Rhône	$54 | $16
Cline Vineyards 2022 - North Coast CA	$29 | $11

- RIESLING -

	BOTTLE | GLASS
Dopff & Irion Cuvée René Dopff 2020 - Alsace	$42 | $15

Wine menu

- ROSÉ WINE -

	BOTTLE | GLASS
Bonny Doon Vin Gris De Cigare 2022 - Central CA	$39 | $14
Grand Ballon 2023 - Touraine	$42 | $14
Château d'Astros Amour 2022 - Provence	$45 | $16

Wine menu

- BUBBLES PREMIUM -

	BOTTLE | GLASS
Charles Ellner - Champagne	$79 | -

- BUBBLES -

	BOTTLE | GLASS
Saint-Hilaire Brut - Blanquette de Limoux	$37 | $14
Jacques Pelvas Brut Rosé - Provence	$36 | $14
Domain Cattin Brut - Crément d'Alsace	$42 | $14
Domaine Cattin Brut Rosé - Crément d' Alsace	$42 | $14

- FLIGHTS -

The DIY flight (any wine from other flights)	$22
Blanc Fr (Brocard - Pierre&Papa - Mille Rêves)	$20
Rouge Fr (Mas Chevalière - L'Orangerie - Caillaud)	$21
Blanc US (Sass - Outerbound - Cline)	$18
Rouge US (Yamhill - Truth Be Told - Ancient Peak)	$19
Bubbles Fr (St Hillaire - Cattin brut - J. Pelvas)	$22
Rosé (Bonny Doon + Grand Ballon Touraine + Château Astros Amour)	$20

- WINE ON TAP -

	CARAFE | GLASS	
La Bouche de Bordeaux - Jack Rabbit Hill CO	$24 | $10	(Red-Cab/Merlot)
La Bouche du Rhône - Jack Rabbit Hill CO	$24 | $10	(Red-Gr/Syrah/Mo)
North by Northwest - Columbia Valley WA	$31 | $13	(Red-Mer/Cab/Syrah)
La Bouche de Chardo - Jack Rabbit Hill CO	$24 | $10	(White-Chardonnay)
Pine Ridge Vineyards - Nappa Valley CA	$27 | $11	(White-Viognier/Chenin)
La Bouche Grise - Jack Rabbit Hill CO	$24 | $10	(White-Pinot gris)

Drinks menu

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- LOCAL BEERS -

Yeti imperial Stout	$10
Sanguine Hazy IPA	$8
Steve Brown Ale	$7,50

-SPRITZ COCKTAILS-

Suze Spritz (Suze, St Ger., sparkling wine, lemon)	$12
Aperol Spritz (Aperol, sparkling wine, orange)	$12

- PASTIS COCKTAILS -

La Résurrection (Pastis, Gin, Lillet, Gd Marnier)	$13
The French Parrot (Pastis, mint syrup)	$9
Orchard Pastis (Pastis, orange, lemon, peach syrup)	$12

- WINE COCKTAILS -

Kir (blackcurrent/peach syrup & white wine)	$8
Kir Royal (same with sparkling wine)	$12
Mimosa (orange, grapefruit or cranberry)	$7
French 75 (Gin, lemon, sparkling wine)	$12
LB's Red Sour (Rye, wine, lemon, mapple)	$13

- LIQUOR COCKTAILS -

Espresso Martini (expresso, vodka, Kahlua)	$13
Bloody Mary (tomato mix, hot sauce, vodka)	$10
La Colombe (tequila, grapefruit, Aperol, hot)	$12
Le Liberté (Gin, Lillet blanc, Orange twist)	$14
Gin Tonic (Gin, Tonic, lime)	$10
Old Fashioned (Rye, orange)	$12
Margarita	$10

- FRENCH SPIRIT -

Pastis	$7	Lillet Rouge	$8
Dubonnet	$8	Lillet Blanc	$8

Softs menu

- MOCKTAILS -

Fête de Fruits (fresh berries & citrus)	$11
La Pêcheresse (hot peach in it!)	$9
Mademoiselle Rose (grapefruit & cherry on top)	$9

- SOFTS -

Lorina (French artisanal limonade)	$6
Tonic Water	$6
Syrup with still or sparklin water	$5
(Blackcurrent, peach, grapefruit or mint)	

- COFFEE & MORE -

Espresso/Americano*	$5
Latte*	$6
Cappucino*	$6
Hazelnut or Vanilla Latte*	$7
Tea*	$5
Hot Chocolate*	$6

***Hot or iced**