

TOULOUSE FALL

SHARED PLATES

CRISPY CAULIFLOWER BITES

Lightly Breaded with Cajun Spices, Creole Mayonnaise Dipping Sauce

TOMATO MOZZARELLA BRUSCHETTA

Sliced Tomato, Fresh Mozzarella, Basil, And Aged Balsamic Reduction on Grilled Crostini

CAJUN GARLIC WINGS

Oven Baked, Fried, And Tossed in Chef Jon's Secret Sauce, Topped with Blue Cheese Crumbles, Served with Blue Cheese or Ranch Dressing

CRAWFISH ETOUFFEE

Andouille Sausage Link, Smothered Peppers, And Onions Over White Rice, And Garnished with Sliced Green Onions

SHRIMP COCKTAIL

With Spicy Remoulade Sauce, Cocktail Sauce, And Grilled Lemon

NEW ORLEANS STYLE GUMBO

Chef Jon's Chicken and Andouille Pork Sausage Gumbo with Peppers, Okra, Green Onions, And White Rice

Add shrimp 7

TOULOUSE HOUSE SALAD

With Baby Tomatoes, Julienne Carrots, Cucumbers, Red Onion, And Laura Chenel Goat Cheese

Creole Mustard Vinaigrette, House-Made Buttermilk Ranch, Blue Cheese, Oil & Vinegar

Add Blackened Chicken, NY Strip or Grilled Shrimp 7

CREOLE SEASONED FRENCH FRIES

KIDS

CHICKEN FINGERS WITH FRIES

CRUSTLESS PB&J SANDWICH

PENNE PASTA

Penne Pasta Served with Marinara or Butter and Topped with Parmesan

DESSERTS

WARM CHOCOLATE BROWNIE

With Vanilla Ice Cream, Chocolate Sauce, Strawberry Coulis, Whipped Cream, And Sliced Strawberries

BREAD PUDDING

With Warm Vanilla Bourbon Sauce

PO-BOYS & BURGERS

Comes with Cajun Seasoned Fries or Baby Greens Salad. Gluten Free Bun 2

BLACKENED CATFISH PO-BOY

Blackened catfish, shredded lettuce, sliced tomato, remoulade sauce and grilled lemon on French bread

BEEF PO-BOY

Slow Cooked Beef Chuck Braised with Garlic and Black Pepper, Shredded, with Gravy Served on French Bread with Shredded Lettuce, Sliced Tomato, Butter Pickles, Horseradish Cream Sauce, Provolone

CAPRESE SANDWICH

Tomato, Fresh Mozzarella, Baby Arugula, Pesto Aioli and Balsamic Reduction on A Focaccia Roll

TOULOUSE WAGYU BURGER

Grilled 8 Oz. American Wagyu Beef Burger with Cheddar Cheese, Smoked Bacon, Tomato, Shredded Lettuce, Roasted Garlic Aioli, Toasted Brioche Bun

IMPOSSIBLE BURGER

Impossible Meat Burger with Sautéed Mushrooms, Arugula, Tomato, Butter Pickles and Romesco Sauce on A Potato Bun

BRUNCH

SATURDAY AND SUNDAY 9:00 AM – 3:00 PM

ASPARAGUS OMELET

Mushrooms, Laura Chenel Goat Cheese, Sourdough Toast
Your Choice of Country Style Potatoes or A Side Salad
Substitute Egg Whites, Bagel or Udi's GF Bread 2

SMOKED SALMON BENEDICT

Poached Eggs, Citrus Dill Hollandaise Sauce, Toasted Brioche Rounds
Your Choice of Country Style Potatoes or A Side Salad

CLASSIC EGGS BENEDICT

Poached Eggs, Canadian Bacon, Hollandaise, Toasted English Muffin
Your Choice of Country Style Potatoes or A Side Salad

BIG EASY FRENCH TOAST

Pecan Butter, Maple Syrup, Whipped Cream, Sliced Strawberry,
Powdered Sugar

TOULOUSE PANCAKES

Whipped Cream, Powdered Sugar, Maple Syrup and Sliced Strawberries

2 EGG BREAKFAST

Country Style Potatoes (Griddled Potatoes with Onions, Peppers, Spices)
Your Choice of Protein and Toast

HOUSE MADE CREPES

With Cherry Compote, Chocolate Sauce and Vanilla Ice Cream

PLEASE ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

BEER

SOUTH LAKE BREWING FOG NOZZLE HAZY IPA	16 oz	9
SOUTH LAKE BREWING MARZEN AMBER LAGER	16 oz	9
SOUTH LAKE BREWING FESTBIER PALE LAGER	16 oz	8
HIGH WATER CAMPFIRE STOUT	16 oz	9
LEAD DOG CITRA SOLO IPA	12 oz	7
ANDERSON VALLEY BOONT AMBER	12 oz	7
MONTUCKY COLD SNACKS LAGER	12 oz	7

WINE

JOSH CELLARS PINOT GRIGIO Fresh and crisp with flavors of melon, citrus, and pear	9	32
MONDAVI CHARDONNAY Pineapples, crème brûlée, apple, graham crackers, and white peach	8	28
LAYER CAKE CABERNET Deep and complex with violets and wild berries	12	44
COPPOLA DIAMOND PINOT NOIR a fruit-forward, lushly textured pinot noir expressive of sunny days and cool pacific nights	10	40

Specialty Cocktails

FROZEN MARGARITA	11
FROZEN RUM RUNNER Rum, Blackberry liqueur, Creme de banana, orange juice, grenadine, topped with a Myers rum floater	12
STRAWBERRY INFUSED VODKA WITH HOMEMADE LEMONADE	10
OLD FASHIONED Maker's Mark, orange bitters, simple syrup, Bada Bing cherry juice	11
HORSERADISH INFUSED BLOODY MARY	10

SPLIT PLATES 3

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
WE WILL DIVIDE CHECKS IN EQUAL PARTS ONLY



Four Strangers Walk Into A Bar ...

30 years ago, four people working in the hospitality industry met in a bar on Toulouse Street in the great city of New Orleans. Over time they became friends and when the first one, Jon, moved away, he stated, "our paths will cross again." Sure enough, over the next three decades, they worked together and apart in establishments across the United States, including San Francisco, Telluride, Chicago, New York, Washington DC and of course The Big Easy. When COVID hit an opportunity presented itself and Toulouse was born. Using local, sustainable ingredients, we produce our spin on New Orleans food, in the type of place where tourists *feel* at home, locals *are* at home, and *everyone* is surrounded by family and friends.

To Order Room Service, Scan the QR Code



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