

*Ready? Begin...*

**Classic Deviled Eggs 14**

Just Like Grandma Made, With Crispy Bacon

**Crispy Brussel Sprout Bites 16**

Lightly Seasoned, Charred Green Onion, Bacon, Cranberry Aioli

**Summer Bruschetta 16 (V)**

Goat Cheese, Peaches, Tomato, Mint, Toasted Crostini, Aged Balsamic

**Sausage And Crawfish Poutine 16**

French Fries, Crawfish Tails, Andouille Sausage, Smokey Pimento Cheese Gravy, Green Onions

**New Orleans Style Gumbo 12 (Cup) 17 (Bowl)**

Duck Confit, Tasso Ham, Andouille Sausage, Okra, Steamed White Rice

Add Shrimp 12

**Oven Roasted Chicken Wings 16**

Spicy Cajun Wings Topped with Blue Cheese Crumbles

Blue Cheese or Scallion Buttermilk

**Shrimp Cocktail 18 (GF)**

Spicy Cocktail Sauce and Lemon

*Green*

Creole Mustard Vinaigrette, Scallion Buttermilk, Blue Cheese, Caesar

Add Blackened, Crispy or Grilled Chicken 8, Grilled Shrimp 12, NY Strip 11, Salmon 12

**Toulouse House Salad 16 (V) (GF) (N)**

Tender Greens, Sonoma Goat Cheese, Cherry Tomatoes, Cucumbers, Julienne Carrots, Radishes, Spicy Candied Pecans & Creole Mustard Vinaigrette

**Classic Caesar Salad 16**

Baby Romaine, Cherry Tomatoes, Bacon, House Made Croutons

*Omelet*

With Country Style Potatoes or Mixed Baby Greens Side Salad

**Mushrooms, Asparagus, Sonoma Goat Cheese**

**Omelet 20 (V) (GF)**

**Denver Omelet 20 (GF)**

Ham, Peppers, Onions, Cheddar Cheese

**Three Little Piggies Omelet 20 (GF)**

Ham, Bacon, Pork Sausage, Cheddar Cheese

*Benedicts*

With Country Style Potatoes Or Mixed Baby Greens Side Salad

**Classic Eggs Benedict 23**

Ham, Hollandaise Sauce, Toasted English Muffin

**Smoked Salmon Benedict 23**

Smoked Salmon, Citrus Hollandaise Sauce, Toasted English Muffin

**Cochon de Lait Benedict 23**

Pulled Pork, Hollandaise Sauce, Espelette, French Bread

*The Young Ones*

Under 12 With ID

**Chicken Fingers with BBQ Sauce & Fries 15**

**Crustless PB&J 8 (V) (N)**

**Penne Pasta With Parmesan 14 (V)**

Marinara Or Butter

*Brunch - Main*

**Pain Perdu 19 (V)**

The Original French Toast Using Thick Crusty French Bread, With California Peaches, Powdered Sugar and Vanilla Maple Marscapone

**Chicken & Waffles 20**

Fried Chicken, Spicy Hot Honey, Powdered Sugar

**Avocado Toast 20 (V)**

Two Poached Eggs, Smashed Avocado, Cherry Tomatoes, Pickled Red Onions, Radishes, Toasted Almonds, Grilled 9 Grain Bread

**Shrimp & Grits 31**

Hot Cheesy Grits, Shrimp, Mushrooms, Tasso Ham, Tomato Oil

Add Grilled Andouille Sausage 7

**Blackened Salmon 35 (GF)**

Cauliflower Puree, Charred Asparagus, Summer Peach Corn Salsa

**Grilled 12 oz NY Steak 43**

Asparagus, Brabant Potatoes, Chimichurri

**Vegetable Pasta Primavera 29 (GF)**

Garlic Parmesan Sauce, Crushed Macadamia Nuts

*Burgers And Sandwiches*

With French Fries (Substitute Mixed Baby Greens Salad 3)

Add Bacon 3  
Add Avocado 3

**Toulouse Burger 22**

8 oz American Wagyu Beef, Cheddar, Red Onion, Lettuce, Tomato, Roasted Garlic Aioli, Toasted Brioche Bun

Make it a Blackened Bacon Blue Cheese Burger 3

**Impossible Burger (Plant Based Vegan) (N) 22**

Sautéed Mushrooms, Tomato, Baby Arugula, Red Pepper Tomato Romesco, Toasted Brioche Bun

**Blackened Chicken Sandwich 20**

Lettuce, Tomato, Red Onion, Cheddar Cheese, Spicy Remoulade, Toasted Brioche Bun

**Blackened Catfish Po' Boy 21**

Lettuce, Tomato, Spicy Remoulade, Toasted Baguette

**Cochon de Lait Po' Boy 23**

Slow Roasted Pulled Pork, House Made Slaw, Pickles, Creole Mustard Aioli, Toasted Baguette

*Dessert*

**Pistachio Cheesecake (N) 11**

Topped With A Light Pistachio Mousse, Strawberry Coulis, On A Graham Cracker Base

**Chocolate Temptation (N) 11**

Layers of Chocolate Cake and Hazelnut Cream, Strawberry Coulis

**Banana Bread Pudding 11**

California Raisins, Warm Whiskey Sauce

SPLIT PLATES - \$3

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE  
WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

(V) = VEGETARIAN  
(GF) = GLUTEN FREE  
(N) = NUTS

## Specialty Cocktails

**Horseradish Infused Bloody Mary 13**

**Mimosa 9 / Big Boy 13**

**Passion Fruit Mimosa 10 / Big Boy 14**

**Strawberry Infused Vodka & Lemonade 13**

**Pimm's Cup 16**

Pimm's #1, Lemon Juice, Ginger Ale, Cucumber, Mint

**French Seventy-Five 16**

Sapphire Gin, Prosecco, Simple Syrup, Lemon Juice

**Lavender French Seventy-Five 17**

Sapphire Gin, Prosecco, Lavender Simple Syrup, Lemon Juice

**Kir Royale 16**

Chambord, Prosecco

**Tahoe Hurricane 15**

Light Rum, Dark Rum, OJ, Lime Juice, Lemon Juice,

**Passion Fruit Juice, Grenadine**

**Old Fashioned 15**

Maker's Mark, Simple Syrup, Orange Bitters, Bada Bing Cherry Juice

**Mango Habanero Paloma 15**

House-Infused Mango Habanero Tequila, Grapefruit, Soda, Lime

**Naked & Famous 16**

Mezcal, Aperol, Chartreuse, Lime Juice

**South Lake Sunset 16**

Tequila, Chambord, Ginger Beer, Lime Juice

**Tahoe Mule 15**

Tahoe Blue Vodka, Ginger Beer, Lime Juice

**The Original Toulouse Sazerac 16**

Absinthe, Rye Whiskey, Cognac, Sugar Cube, Cold Water, Bitters

## Mocktails

**Virgin Hurricane 8**

OJ, Lime, Lemon, Pineapple, Passion Fruit, Grenadine

**Passion Fruit Palmer 8**

Iced Tea, Lemonade, Passion Fruit

**Coconut Lavender Lemonade 8**

Lemonade, Coco Lopez, Lavender Syrup

**Cucumber Cooler 8**

Cucumber, Mint, Soda, Lime Juice, Simple Syrup

**Toulouse**  
Restaurant and Bar  
Our paths will cross again

## Beer

**S. Lake Brewing Fog Nozzle IPA (16 OZ) 14**

**S. Lake Brewing Marlette Sunrise Blood Orange Blonde (16 OZ) 12**

**S. Lake Brewing Seasonal Lager (16 OZ) 12**

**Orval Trappist Belgian Ale 11 Heineken 7**

**Guinness Stout 9 Peroni 7**

**Eel River Amber 9 Blue Moon 7**

**Modelo Especial 7 Coors Light 6**

**Truly Hard Seltzer (Assorted Flavors) 6 PBR 5**

**Non-Alcoholic Beer 8**

## Wine

**Chalk Hill Red Blend 16/57**

**Banshee Cabernet Sauvignon 14/53**

**Graffigna Centenario Malbec 10/37**

**Meomi Pinot Noir 14/49**

**Unshackled Sauvignon Blanc 13/46**

**Rodney Strong Sauvignon Blanc 12/44**

**Ferrari Carano Fume Blanc 11/39**

**Ferrari Carano Pinot Grigio 11/39**

**Jam Cellars Butter Chardonnay 11/39**

**Josh Prosecco 12/42**

**Rodney Strong Rose 13/46**

## 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 French Quarter of New Orleans. Over time they became friends and when the first one moved away he stated, "our paths will cross again." Sure enough, over the next three decades, we worked together and apart in cities across the United States, including New York, Chicago, San Francisco, Telluride, Washington DC and of course The Big Easy. In early 2021 an opportunity presented itself and Toulouse was born.

Using local, sustainable ingredients, we produce food with a hint of New Orleans style, in the type of place where tourists feel at home, locals are at home, and everyone is surrounded by family and friends.