

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

Hellfire Shrimp 18

Sauteed Shrimp in a Spicy Garlic Buffalo-style Sauce, Toasted Crostini

Grilled Scallops 25

Cucumber Melon Relish, Lemon Buerre Blanc, Bacon Lardons, Espellette

Shrimp Cocktail 18 (GF)

Spicy Cocktail Sauce and Lemon

Green

Creole Mustard Vinaigrette, Scalion Buttermilk, Blue Cheese

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

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

SPLIT PLATES - \$3

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

Dinner - Main

Grilled Atlantic Salmon 35 (GF)

Cauliflower Puree, Charred Asparagus, Summer Corn and Peach Salsa

Blackened Ahi Tuna 37 (GF)

Asparagus, Wasabi Mashed Potatoes, Crispy Leeks, Yuzu Kosho Beurre Blanc

Shrimp & Grits 31

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

Add Grilled Andouille Sausage 7

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

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

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(N) = NUTS

Alex Fuchs - Chef de Cuisine

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.