

## Specialty Cocktails

**Horseradish Infused Bloody Mary 13**

**Mimosa 8 / Big Boy 13**

**Passion Fruit Mimosa 9 / Big Boy 14**

**Strawberry Infused Vodka & Lemonade 13**

**Rum Runner 13**

Rum, Blackberry Liqueur, Creme De Banana,  
Orange Juice, Pineapple Juice, Grenadine

**Pimm's Cup 15**

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

**Mint Julep 14**

Maker's Mark, Simple Syrup, Mint

**French Seventy-Five 15**

Sapphire Gin, Prosecco, Simple Syrup, Lemon Juice

**Lavender French Seventy-Five 15**

Sapphire Gin, Prosecco, Lavender Simple Syrup,  
Lemon Juice

**Kir Royale 15**

Chambord, Prosecco

**Tahoe Hurricane 15**

Light Rum, Dark Rum, OJ, Lime Juice, Lemon Juice,  
Passion Fruit Juice, Grenadine

**Old Fashioned 14**

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

**Mango Habanero Paloma 14**

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

**Naked & Famous 15**

Mezcal, Aperol, Chartreuse, Lime Juice

**South Lake Sunset 15**

Tequila, Chambord, Ginger Beer, Lime Juice

**Tahoe Mule 14**

Tahoe Blue Vodka, Ginger Beer, Lime Juice

**The Original Toulouse Sazerac 15**

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

## Mocktails

**Virgin Hurricane 7**

OJ, Lime, Lemon, Passion Fruit Juice, Grenadine

**Passion Fruit Palmer 7**

Iced Tea, Lemonade, Passion Fruit Syrup

**Coconut Lavender Lemonade 7**

Lemonade, Coco Lopez, Lavender Syrup

**Cucumber Cooler 7**

Cucumber, Mint, Soda, Lime Juice, Simple Syrup

## Beer

**South Lake Brewing Fog Nozzle IPA (16 OZ) 11**

**Karl Strauss Tower West Coast IPA (16 OZ) 10**

**Lead Dog Citra Solo IPA (12 OZ) 6**

**South Lake Brewing Marlette Sunrise Blood Orange  
Blonde (16 OZ) 10**

**Anderson Valley Boont Amber (12 OZ) 6**

**Carlsberg Danish Pilsner (16 OZ) 9**

**2 Towns Blackberry Hard Cider (12 OZ) 7**

**South Lake Brewing Seasonal Lager (16 OZ) 10**

**Montucky Cold Snacks Lager (12 OZ) 6**

**Ration Ale New England Hazy IPA – Non Alcoholic (12  
OZ) 7**

## Wine

**Chalk Hill Red Blend 15/53**

**Banshee Cabernet Sauvignon 13/46**

**Graffigna Centenario Malbec 9/34**

**Meomi Pinot Noir 13/46**

**Unshackled Sauvignon Blanc 12/43**

**Rodney Strong Sauvignon Blanc 10/36**

**Ferrari Carano Fume Blanc 9/33**

**Ferrari Carano Pinot Grigio 9/33**

**Jam Cellars Butter Chardonnay 9/33**

**Josh Prosecco 10/36**

**Rodney Strong Rose 12/43**

## 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.

SPLIT PLATES - \$3

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

*Toulouse*  
Restaurant and Bar  
Our paths will cross again