

Beer

South Lake Brewing Fog Nozzle IPA (16 OZ) 9
Lead Dog Citra Solo IPA (12 OZ) 7
South Lake Brewing Marlette Sunrise Blood Orange Blonde (16 OZ) 9
Morgan Territory Bees Better Have Honey Wheat Ale (16 OZ) 9
Anderson Valley Boont Amber (12 OZ) 7

Carlsberg Danish Pilsner (16 OZ) 9
2 Towns Made Marion Blackberry Hard Cider (12 OZ) 7
South Lake Brewing Seasonal Lager (16 OZ) 9
Montucky Cold Snacks Lager (12 OZ) 7
Athletic Brewing Free Wave Hazy IPA - Non Alcoholic (12 OZ) 7

Wine

Layer Cake Cabernet 12 / 44
Coppola Pinot Noir 10 / 40
Layer Cake Malbec 9/32

Josh Cellars Pinot Grigio 9 / 32
Mondavi Buttery Chardonnay 9 / 30
Josh Cellars Sauvignon Blanc 9 / 31

Specialty Cocktails

The Original Toulouse Sazerac 14

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

Pimm's Cup 14

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

Mint Julep 14

Maker's Mark, Simple Syrup, Mint

Tahoe Hurricane 15

Light Rum, Dark Rum, OJ, Pineapple, Passion Fruit Juice, Grenadine

Old Fashioned 14

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

Hot Buttered Rum 14

Hot Toddy 14

Hot Cider with Rum or Bourbon 14

Hot Chocolate & Rurple Minze 14

French 75 15

Empress Gin, Prosecco, Simple Syrup, Lemon Juice

Lavender French 75 15

Empress Gin, Prosecco, Lavender Simple Syrup, Lemon juice

Kir Royale 15

Chambord, Prosecco

Strawberry Infused Vodka & Lemonade 12

Mango Habanero Paloma 14

Infuse Mango Habanero Vodka, Grapefruit, Soda, Lime

Naked & Famous 14

Mezcal, Aperol, Chartreuse, Lime Juice

South Lake Sunset 14

Tequila, Chambord, Ginger Beer, Lime Juice

Tahoe Mule 13

Tahoe Blue Vodka, Ginger Beer, Lime Juice

Horseradish Infused Bloody Mary 12

Mocktails

Virgin Hurricane 7

OJ, Pineapple, Passion Fruit Juice, Grenadine

Passion Fruit Palmer 7

Iced Tea, Lemonade, Passion Fruit Syrup

Coconut Lavendar Lemonade 7

Lemonade, Coco Lopez, Lavender Syrup

Cucumber Cooler 7

Soda, Lime Juice, Simple Syrup, Muddled Cucumber



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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 moved away he stated, "our paths will cross again." Sure enough, over the next three decades, they worked together and apart in cities across the United States, including Telluride, San Francisco, Chicago, New York, 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 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.

Ready? Begin...

Crispy Cauliflower Bites 15

Lightly Breaded with Creole Mustard Aioli (V)

Sausage And Crawfish Poutine 16

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

Grilled Andouille Sausage 14

With Creole Mustard Aioli (GF)

New Orleans Style Gumbo 12 (cup) 17 (bowl)

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

Shrimp & Grits 28

Cheesy Grits, Creole Shrimp and Tasso Ham (GF)
Add Grilled Andouille Sausage 7

Blackened Salmon 32

Asparagus, Roasted Potatoes, Lemon Beurre Blanc (GF)

Grilled 12 oz NY Steak 38

Asparagus, Roasted Potatoes, Herb Butter, Red Wine Reduction (GF)

Mushroom Ravioli 27

Mushrooms, Baby Arugula, Toasted Hazelnuts, Marsala Wine Cream Sauce (V)
Add Blackened Chicken 8, Grilled Chicken 8, Shrimp 12, Salmon 12, or NY Strip 12

Green

Creole Mustard Vinaigrette, Ranch, Blue Cheese, Oil & Vinegar (All Dressings Are House made)
Add Blackened Chicken 8, Grilled Chicken 8, Shrimp 12, Salmon 12, or NY Strip 12

Loaded Baby Wedge Salad 16

Cherry Tomatoes, Pickled Red Onions, Chives, Crispy Bacon, House Made Blue Cheese Dressing (GF)

Toulouse House Salad 16

Tender Greens, Sonoma Goat Cheese, Cherry Tomatoes, Cucumbers, Julienne Carrots, Candied Pecans, Creole Mustard Vinaigrette Dressing (GF, V)

Toulouse Burger 20

8 oz American Wagyu Beef, Cheddar, Lettuce, Tomato, Butter Pickles, Roasted Garlic Aioli, Toasted Brioche Bun
Add Bacon 2

Impossible Burger (Plant Based Vegan) 21

Caramelized Onions, Sautéed Mushrooms, Tomato, Butter Pickles, Baby Arugula, Red Pepper Almond Romesco, Potato Bun (V)

Blackened Chicken Po' Boy 20

Blackened Chicken, Lettuce, Sliced Tomato, Comeback Sauce, Baguette

Shrimp Po' Boy 21

Flash Fried Shrimp, Lettuce, Sliced Tomato, Remoulade, Baguette

Blackened Catfish Po' Boy 21

Shredded Lettuce, Sliced Tomato, Remoulade, Baguette

Burger and Po' Boy

French Fries or Mixed Baby Greens Salad
Gluten Free Bun 2

The Young Ones

Under 12, please

Chicken Fingers 15

BBQ Sauce and Fries

Crustless PB&J 8

(V)

Cavatappi Pasta With Parmesan 15

Marinara or Butter (V)

Cheesy Flat Bread 15

Oven Baked Flat Bread with Marinara, Shredded Mozzarella Cheese, Parmesan (V)

SPLIT PLATES - \$3

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

Bread Pudding 12

Vanilla Bourbon Sauce, Raisins, Pecans, Caramelized Bananas

Chocolate Lava Cake 12

Strawberry Coulis, Whipped Cream

Main

End