

MAIN

EGGS YOUR WAY 19

two farm-fresh eggs* served with country style potatoes, toast, and your choice of bacon, ham, or pork sausage **19**

substitute fruit for potatoes +3

BREAKFAST BURRITO

scrambled eggs*, basque chorizo, bell peppers, jalapeños, onions, cheddar cheese, in a flour tortilla, topped with house made salsa. Served with country-style potatoes **20**

BREAKFAST SANDWICH

fried egg*, bacon, and cheddar on grilled sourdough, served with country style potatoes **19**

SHRIMP & GRITS

hot cheesy grits, shrimp, mushrooms, tasso ham, tomato oil **GF S 33**
add grilled andouille sausage +8

TOULOUSE PANCAKES 20 (V) (N)

bananas, pecan butter, whipped cream, powdered sugar, maple syrup **V N 20**

PAIN PERDU

the original french toast using thick crusty french bread, with fresh berries, powdered sugar and vanilla maple marscarpone **V 20**

GRANOLA & YOGURT BOWL

plain yogurt, granola, almonds, cranberries, raisins, mixed berries, bananas **V N 14**

STEEL CUT OATMEAL

california raisins, brown sugar **V 11**
add blueberries or mixed berries +4

FRUIT BOWL

seasonal melon, mixed berries and sliced bananas **V GF 12**

OMELET

served with country-style potatoes
substitute fruit for potatoes +3

DENVER OMELET

ham, peppers, onions, cheddar cheese **GF 21**

THREE LITTLE PIGGIES OMELET

ham, bacon, pork sausage, cheddar cheese **GF 21**

ASPARAGUS MUSHROOM OMELET

asparagus, mushrooms, sonoma goat cheese **V GF 21**

SWEET

CHOCOLATE TEMPTATION

chocolate cake and hazelnut cream, strawberry coulis **N 12**

BANANA BREAD PUDDING

california raisins, warm whiskey sauce **12**

PISTACHIO CHEESECAKE

topped with a light pistachio mousse, strawberry coulis, on a graham cracker base **N 12**

ON THE SIDE

SIDE

ham, bacon, pork sausage **7**
pork andouille sausage **8**
country style potatoes **6**
side pancake **6**
one egg* **5**
fruit cup **7**
grits **7**

ADD TO ANY DISH

whipped cream **2**
pecan butter **2**
fruit topping **2**

TOAST

white, wheat, english muffin, sourdough **4**

SUBSTITUTE

substitute toast with bagel or gluten-free bread **+2**
substitute egg whites* on any breakfast **+3**

COFFEE

regular or decaf **4.5**

JUICE

orange, grapefruit, cranberry, pineapple, apple, lemonade **5**



Split plates – \$3

20% gratuity added to parties of 6 or more

We will split checks in equal parts only

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than we pay in fees. We do not surcharge debit cards.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

V vegetarian **GF** gluten-free **N** nuts **S** shellfish

START

CRISPY BRUSSEL SPROUT BITES

lightly seasoned, charred green onion, bacon, cranberry aioli **V GF 17**

SAUSAGE AND CRAWFISH

POUTINE

french fries, crawfish tails, andouille sausage, smokey pimento cheese gravy, green onions **S 18**

NEW ORLEANS GUMBO

duck confit, tasso ham, andouille sausage, okra, white rice **12 Cup / 17 Bowl**

add shrimp +12

OVEN ROASTED CHICKEN WINGS

spicy cajun wings topped with blue cheese crumbles and your choice of blue cheese or scallion buttermilk ranch **GF 17**

SALAD

creole mustard vinaigrette, scallion buttermilk ranch, blue cheese

TOULOUSE HOUSE SALAD

tender greens, sonoma goat cheese, cherry tomatoes, cucumbers, julienne carrots, red onions, spicy candied pecans & creole mustard vinaigrette **V GF N 17**

CLASSIC CAESAR SALAD

baby romaine, cherry tomatoes, bacon, croutons **17**

add to any salad

blackened, crispy or grilled chicken +8

blackened or grilled shrimp +12

new york strip +12 salmon +12

STACKED

served with french fries

sub mixed baby greens salad +3 / add bacon +3

TOULOUSE BURGER

8 oz american wagyu beef*, cheddar, red onion, lettuce, tomato, roasted garlic aioli, toasted brioche bun **23**

Make it a Blackened Bacon Blue Cheese Burger 3

BLACKENED CATFISH PO' BOY

lettuce, tomato, spicy remoulade, toasted baguette **22**

IMPOSSIBLE BURGER

plant-based vegan, sautéed mushrooms, tomato, baby arugula, red pepper tomato romesco, toasted brioche bun **V N 23**

BLACKENED CHICKEN

SANDWICH

lettuce, tomato, red onion, cheddar cheese, spicy remoulade, toasted brioche Bun **V N 22**

KIDS

under 12 with ID

CHICKEN FINGERS WITH BBQ

SAUCE & FRIES **16**

CRUSTLESS PB&J **V N 9**

PENNE PASTA WITH PARMESAN

marinara or butter **V 15**

add asparagus +3

add protein +8

V vegetarian **GF** gluten-free **N** nuts **S** shellfish

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MAIN

BLACKENED SALMON

asparagus, quinoa, cherry tomatoes, mushrooms, baby arugula, balsamic beurre blanc **GF 35**

GRILLED 12 OZ NY STEAK*

asparagus, whipped potatoes, herb butter, red wine demi glace **GF 42**

SHRIMP & GRITS

hot cheesy grits, shrimp, mushrooms, tasso ham, tomato oil **GF S 33**

add grilled andouille sausage +8

MUSHROOM RAVIOLI

baby spinach, sun-dried tomato, crispy breadcrumbs, pesto cream sauce **V 31**

add to any entree

blackened, crispy or grilled chicken +8

blackened or grilled shrimp +12

new york strip +12 salmon +12

SWEET

PISTACHIO CHEESECAKE

topped with a light pistachio mousse, strawberry coulis, on a graham cracker base **N 12**

CHOCOLATE TEMPTATION

chocolate cake and hazelnut cream, strawberry coulis **N 12**

BANANA BREAD PUDDING

california raisins, warm whiskey sauce **12**



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HAPPY HOUR

4:00 – 6:00 PM DAILY

APPS

crispy brussel sprout bites **10**
bowl of gumbo **12**
cup of gumbo **8**
sausage and crawfish poutine **10**
spicy cajun wings **10**

DRINKS

well drinks **9**
mango habanero paloma **11**
sazerac **12**
espresso martini **12**
tahoe mule **11**
tahoe hurricane **11**
french 75 **12**
lavender french 75 **13**
old fashioned **11**
margarita **10**
jameson **10**

BEER

SOUTH LAKE BREWING

fog nozzle hazy ipa (16 oz) **11**
marlette sunrise blood orange
blonde (16 oz) **9**

USA

blue moon **5**
coors light **5**
pbr **5**
athletics upside dawn golden
N/A **6**

MEXICO

modelo especial **4.5**
dos equis amber **5**

ITALY

peroni **7**

IRELAND

guinness stout **6**

BELGIUM

stella artois **5**

NETHERLANDS

heineken **6**

WINE

RED

chalk hill red blend **11**
banshee cabernet
sauvignon **10**
e16 petite syrah **9**
e16 pinot noir **11**

WHITE

unshackled sauvignon
blanc **10**
e16 grenache blanc **10**
ferrari carano fume blanc **9**
ferrari carano pinot grigio **9**
jam cellars butter
chardonnay **9**

BUBBLES

josh prosecco **9**

MAKE RESERVATIONS



901 Park Ave, South Lake
Tahoe, CA 530.600.0060



COCKTAIL

STRAWBERRY LEMONADE

strawberry infused vodka & lemonade **15**

PIMM'S CUP

pimm's #1, lemon juice, ginger ale, cucumber, mint **17**

FRENCH 75

gin, prosecco, simple syrup, lemon juice **17**

LAVENDER FRENCH 75

gin, prosecco, lavender simple syrup, lemon juice **17**

tahoe HURRICANE

light rum, dark rum, oj, lime juice, lemon juice, passion fruit juice, grenadine **16**

OLD FASHIONED

maker's mark, orange bitters, simple syrup **16**

MANGO HABANERO PALOMA

house-infused mango habanero tequila, grapefruit, soda, lime **16**

NAKED & FAMOUS

mezcal, aperol, chartreuse, lime juice **17**

HORSERADISH-INFUSED

BLOODY MARY **15**

MIMOSA

10 / big boy 14

PASSION FRUIT MIMOSA

11 / big boy 15

south lake SUNSET

tequila, chambord, ginger beer, lime juice **17**

THE ORIGINAL TOULOUSE

SAZERAC

absinthe, rye, cognac, sugar cube, bitters **17**

tahoe MULE

tahoe blue vodka, ginger beer, lime juice **16**

PAPER PLANE

equal parts makers mark, aperol, amaro nonino, lemon juice **17**

AVIATION

sapphire gin, maraschino liqueur, crème de violette, lemon juice **17**

MOJITO

rum, lime juice, simple syrup, mint, club soda **16**

ESPRESSO MARTINI

espresso vodka, kahlua, baileys, cold brew coffee **17**

WINE

RED

chalk hill red blend **16/57**

banshee cabernet sauvignon **15/53**

e16 petite syrah **12/42**

e16 pinot noir **16/57**

WHITE

unshackled sauvignon blanc **14/48**

e16 grenache blanc **14/48**

ferrari carano fume blanc **12/42**

ferrari carano pinot grigio **12/42**

jam cellars butter chardonnay **12/42**

BUBBLES

josh prosecco **12/42**

BEER

SOUTH LAKE BREWING

fog nozzle hazy ipa (16 oz) **14**

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modelo especial **7**

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ITALY

peroni **7**

OUR PATHS WILL CROSS AGAIN

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 USA,

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.

Founder and executive chef Jon Wainwright blends CA cuisine with New Orleans soul in a place where tourists *feel* at home and locals *are* at home.

MOCKTAIL

VIRGIN HURRICANE

oj, lime, lemon, pineapple, passion fruit, grenadine **9**

PASSION FRUIT PALMER

iced tea, lemonade, passion fruit **7**

COCONUT LAVENDER LEMONADE

lemonade, coco lopez, lavender syrup **9**

CUCUMBER COOLER

cucumber, mint, soda, lime juice, simple syrup **9**

