

Main

2 Farm Fresh Eggs Cooked Your Way 17

With Country Style Potatoes, Bacon, Ham, or Pork Sausage And Toast

Breakfast Burrito 18

Scrambled Eggs, Basque Chorizo, Bell Peppers, Jalapeños, Onions, Cheddar Cheese, Flour Tortilla, House Made Salsa

With Country Style Potatoes

Breakfast Sandwich 16

Fried Egg, Bacon, Cheddar, Grilled Sourdough

With Country Style Potatoes

Toulouse Pancakes 17 (V) (N)

Bananas, Pecan Butter, Whipped Cream, Powdered Sugar, Maple Syrup

French Toast 17 (V)

Mixed Berries, Whipped Cream, Powdered Sugar, Maple Syrup

Granola & Yogurt Bowl 12 (V) (N)

Plain Yogurt, Granola, Almonds, Cranberries, Raisins, Mixed Berries, Bananas

Steel Cut Oatmeal 10 (V)

California Raisins, Brown Sugar
Add Blueberries Or Mixed Berries 4

Fruit Bowl 11 (V) (GF)

Seasonal Melon, Mixed Berries And Sliced Bananas

Omelet

With Country Style Potatoes

Mushrooms, Asparagus, Sonoma Goat Cheese Omelet 19 (V) (GF)

Denver Omelet 19 (GF)

Ham, Peppers, Onions, Cheddar Cheese

Three Little Piggies Omelet (GF) 19

Ham, Bacon, Pork Sausage, Cheddar Cheese

Else

Ham, Bacon, Pork Sausage 5

Pork Andouille Sausage 6

Chicken Apple Sausage 6

Country Style Potatoes 5

One Plain Pancake 6

One Egg 4

Fruit Cup 6

Toast: White, Wheat, English Muffin, Sourdough 3.5

OJ, Grapefruit, Cranberry, Apple, Pineapple, Lemonade 4.5

Substitute Toast With Bagel or Gluten Free Bread 2

Substitute Egg Whites On Any Breakfast 3

Add Whipped Cream, Pecan Butter, Fruit Topping 2

Toulouse

Restaurant and Bar
Our paths will cross again

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

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

Ready? Begin...

Crispy Brussel Sprout Bites 14 (V)

Lightly Seasoned, Charred Onion and Cranberry Aioli,
With or Without Crispy Bacon

Sausage And Crawfish Poutine 15

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

New Orleans Style Gumbo 11 (Cup) 16 (Bowl)

Duck Confit, Tasso Ham, Andouille Sausage, Okra,
Steamed White Rice
Add Shrimp 11

Oven Roasted Chicken Wings 15

Spicy Cajun Wings Topped with Blue Cheese Crumbles,
Blue Cheese or Ranch

Green

**Creole Mustard Vinaigrette, Ranch,
Blue Cheese, Caesar**

**Add Blackened or Grilled Chicken 7,
Grilled Shrimp 11, NY Strip 11, Salmon 11**

Toulouse House Salad 15 (V) (GF) (N)

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

Classic Caesar Salad 15 (V)

Baby Romaine, Cherry Tomatoes, House Made Croutons
With or Without Crispy Bacon

Burger and Sandwich

**With French Fries (Substitute Mixed Baby Greens Salad 2)
Add Bacon 2**

Toulouse Burger 20

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) 21

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

Blackened Catfish Po' Boy 21

Lettuce, Tomato, Spicy Remoulade, Toasted Baguette

Blackened Chicken Sandwich (N) 20

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

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Main (After 5:00 P.M.)

Shrimp & Grits 29

Hot Cheesy Grits, Shrimp, Mushrooms,
Tasso Ham, Tomato Oil
Add Grilled Andouille Sausage 7

Blackened Salmon 33 (GF)

Asparagus, Quinoa, Sundried Tomatoes,
Mushrooms, Baby Arugula, Balsamic Beurre Blanc

Grilled 12 oz NY Steak 39 (GF)

Asparagus, Mashed Potatoes, Maître d'Hôtel Butter,
Red Wine Sauce

Please Ask Your Server About Our Daily Vegetarian Special

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

The Young Ones

Under 12 With ID

Chicken Fingers with BBQ Sauce & Fries 14

Crustless PB&J 8 (V) (N)

**Pasta With Parmesan and
Marinara Or Butter 14 (V)**

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Alex Fuchs - Chef de Cuisine

Specialty Cocktails

Horseradish Infused Bloody Mary 12

Mimosa 8 / Big Boy 12

Passion Fruit Mimosa 9 / Big Boy 13

Strawberry Infused Vodka & Lemonade 12

Pimm's Cup 15

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

French Seventy-Five 15

Sapphire Gin, Prosecco, Simple Syrup, Lemon Juice

Lavender French Seventy-Five 16

Sapphire Gin, Prosecco, Lavender Simple Syrup,
Lemon Juice

Kir Royale 15

Chambord, Prosecco

Tahoe Hurricane 14

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

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Mocktails

Virgin Hurricane 7

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

Passion Fruit Palmer 7

Iced Tea, Lemonade, Passion Fruit

Coconut Lavender Lemonade 7

Lemonade, Coco Lopez, Lavender Syrup

Cucumber Cooler 7

Cucumber, Mint, Soda, Lime Juice, Simple Syrup

Beer

S. Lake Brewing Fog Nozzle IPA (16 OZ) 11

S. Lake Brewing Marlette Sunrise

Blood Orange Blonde (16 OZ) 10

S. Lake Brewing Seasonal Lager (16 OZ) 10

Orval Trappist Belgian Ale 7

Guinness Stout 7

Eel River Amber 6

Modelo Especial 6

Heineken 6

Peroni 6

Truly Hard Seltzer (Assorted Flavors) 6

Blue Moon 6

Coors Light 5

PBR 4

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

Freixenet Sparkling 10/36

Rodney Strong Rose 12/43