
READY? BEGIN...

Crispy Brussel Sprout Bites 16

Lightly Seasoned, Charred Green Onion, Bacon, Cranberry Aioli

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, White Rice
Add Shrimp 12

Oven Roasted Chicken Wings 16

Spicy Cajun Wings Topped with Blue Cheese Crumbles
Blue Cheese or Scallion Buttermilk Ranch

GREEN

Creole Mustard Vinaigrette, Scallion Buttermilk Ranch, Blue Cheese

Toulouse House Salad 16 (V) (GF) (N)

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

Classic Caesar Salad 16

Baby Romaine, Cherry Tomatoes, Bacon, Croutons

Add Blackened, Crispy or Grilled Chicken 8, Blackened or Grilled Shrimp 12, NY Strip 12, Salmon 12

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

(V) = Vegetarian (GF) = Gluten Free (N) = Nuts

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

MAIN

Blackened Salmon 33 (GF)

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

Grilled 12 oz NY Steak* 41

Asparagus, Whipped Potatoes, Herb Butter, Red Wine Demi Glace

Shrimp & Grits 31 (GF)

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

Butternut Squash Ravioli 29 (V)

Light Cream Sauce, Sage

Add Blackened, Crispy or Grilled Chicken 8, Blackened or Grilled Shrimp 12, NY Strip 12, Salmon 12

BURGERS AND SANDWICHES

With French Fries (Substitute Mixed Baby Greens Salad 3)

Add Bacon 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

Blackened Catfish Po' Boy 21

Lettuce, Tomato, Spicy Remoulade, Toasted Baguette

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

DESSERT

Pistachio Cheesecake (N) 11

Topped With A Light Pistachio Mousse, Strawberry Coulis, On A Graham Cracker Base

Chocolate Temptation (N) 11

Chocolate Cake and Hazelnut Cream, Strawberry Coulis

Banana Bread Pudding 11

California Raisins, Warm Whiskey Sauce

MAIN

2 Farm Fresh Eggs* Cooked Your Way 18

With Country Style Potatoes, Bacon, Ham, or Pork Sausage And Toast
Substitute Fruit for Potatoes 3

Breakfast Burrito 19

Scrambled Eggs*, Basque Chorizo, Bell Peppers, Jalapeños, Onions, Cheddar Cheese, Flour Tortilla, House Made Salsa
With Country Style Potatoes

Breakfast Sandwich 18

Fried Egg*, Bacon, Cheddar, Grilled Sourdough
With Country Style Potatoes

Toulouse Pancakes 19 (V) (N)

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

Pain Perdu 19 (V)

The Original French Toast Using Thick Crusty French Bread, With Fresh Berries, Powdered Sugar and Vanilla Maple Marscarpone

Granola & Yogurt Bowl 13 (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
Substitute Fruit for Potatoes 3

Denver Omelet 20 (GF)

Ham, Peppers, Onions, Cheddar Cheese

Three Little Piggies Omelet 20 (GF)

Ham, Bacon, Pork Sausage, Cheddar Cheese

Mushrooms, Asparagus, Sonoma Goat Cheese Omelet 20 (V) (GF)

ELSE

Ham, Bacon, Pork Sausage 6

Pork Andouille Sausage 7

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 2

Add Pecan Butter 2

Add Fruit Topping 2

Split Plates – \$3
20% Gratuity Added to Parties of 6 or More
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SPECIALTY COCKTAILS

- Horseradish Infused Bloody Mary 14**
- Mimosa 9 / Big Boy 13**
- Passion Fruit Mimosa 10 / Big Boy 14**
- Strawberry Infused Vodka & Lemonade 14**
- 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
- 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 17**
 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
- Paper Plane 16**
 Equal Parts Makers Mark, Aperol, Amaro Nonino, Lemon Juice
- Aviation 16**
 Sapphire Gin, Maraschino Liqueur, Crème de Violette, Lemon Juice
- Mojito 15**
 Rum, Lime Juice, Simple Syrup, Mint, Club Soda
- French Martini 16**
 Ketel One, Chambord, Pineapple Juice
- Hot Toddy 15**
 Bourbon, Black Tea, Honey
- Hot Cider with Bourbon 15, Hot Buttered Rum 15**

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

BEER

LOCAL

- S. Lake Brewing Fog Nozzle IPA (16 OZ) 14
- S. Lake Brewing Marlette Sunrise Blood Orange Blonde (16 OZ) 12

USA

- Blue Moon 7
- Coors Light 6
- PBR 5
- Eel River Amber 9

MEXICO

- Modelo Especial 7

BELGIUM

- Orval Trappist Belgian Ale 11

ITALY

- Peroni 7

GERMANY

- Heineken 7
- Heinken Zero Non-Alcoholic Beer 8

IRELAND

- Guinness Stout 9

WINE

RED

- Chalk Hill Red Blend 16/57
- Banshee Cabernet Sauvignon 14/53
- E16 Pinot Noir 17/60

WHITE

- Unshackled Sauvignon Blanc 13/46
- E16 Grenache Blanc 13/46
- Ferrari Carano Fume Blanc 11/39
- Ferrari Carano Pinot Grigio 11/39
- Jam Cellars Butter Chardonnay 11/39

ROSE AND SPARKLING

- Josh Prosecco 12/42
- E16 Rose 15/53

BEER

<p style="text-align: center;">LOCAL</p> <p>SLT Brewing Fog Nozzle IPA 9 SLT Brewing Marlette Sunrise Blood Orange 8</p> <p style="text-align: center;">USA</p> <p>Blue Moon 4.5 Coors Light 4 Eel River Amber 6 PBR 3.5</p> <p style="text-align: center;">MEXICO</p> <p>Modelo Especial 4.5</p>	<p style="text-align: center;">ITALY</p> <p>Peroni 4.5</p> <p style="text-align: center;">IRELAND</p> <p>Guinness Stout 5.5</p> <p style="text-align: center;">GERMANY</p> <p>Heineken 5 Heineken Zero Non-Alcoholic Beer 6</p> <p style="text-align: center;">BELGIUM</p> <p>Orval Trappist Belgian Ale 7</p>
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WINE

<p style="text-align: center;">WHITE 8</p> <p>E16 Grenache Blanc Ferrari Carano Fume Blanc Ferrari Carano Pinot Grigio Jam Cellars Butter Chardonnay Unshackled Sauvignon Blanc</p>	<p style="text-align: center;">RED 8</p> <p>Banshee Cabernet Sauvignon Chalk Hill Red Blend E16 Pinot Noir</p> <p style="text-align: center;">OTHER 8</p> <p>Josh Prosecco E16 Rose</p>
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DRINKS

<p style="text-align: center;">Well Drinks 8 Mango Habanero Paloma 10 Sazerac 11 Tahoe Mule 10 Hurricane 10</p>	<p style="text-align: center;">French 75 11 Lavender French 75 12 Old Fashioned 10 Margarita 9 Jameson 9</p>
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APPETIZER SPECIALS

<p style="text-align: center;">Crispy Brussel Sprout Bites 10 Bowl of Gumbo 10 Cup of Gumbo 7</p>	<p style="text-align: center;">Sausage and Crawfish Poutine 10 Spicy Cajun Wings 10</p>
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Vodka

Absolut
Absolut Citron
Absolut Mandarin
Belvedere
Deep Eddy Cranberry
Deep Eddy Grapefruit
Grey Goose
Ketel One
Seagram's Sweet Tea
Tahoe Blue - Well
Tito's
Van Gogh Espresso Vodka

Tequila

Casamigos Anejo
Casamigos Blanco
Casamigos Reposado
Cincoro Blanco
Cincoro Reposado
Don Julio Blanco
Don Julio Reposado
Monte Alban - Well

Mezcal

El Silencio Mezcal

Gin

Bombay Sapphire
Hendricks
Tanqueray - Well

Rum

Bacardi - Well
Captain Morgan
Lahaina Dark Rum
Malibu
Ron Zacapa 23 yr old

BOURBON

Basil Hayden
Basil Hayden Toast
Bulleit
Jack Daniels Bonded
Jefferson's
Jim Beam - Well
Knob Creek 9 Yr 100
Larceny
Makers Mark
Turkey 101
Woodford Reserve

IRISH

Jameson

CANADIAN

Canadian Club
Crown Reserve
Crown Royal
Seagram's 7

RYE

Bulleit Rye
Redemption Rye
Whistle Pig Rye

SCOTCH

Chivas
Glenlivet
Johnny Walker Red

Brandy

Christian Brothers Brandy VS

Amaro

Averna Amaro
Cynar
Fernet
Nardini
Nonino

LIQUEUR

Cappelletti Aperitivo
Fernet Branca
Frangelico
Kahlua
Luxardo Maraschino
St Germaine
Blue Curacao
Chambord
Chartreuse - Yellow
Cointreau
Cream de Cocoa Lt
Cream de Menthe Green
Dolin Genepy Le Chamois
Gifford Crème de Violette
Grand Marnier
Harveys Bristol Cream
Metaxa
Midori
Peach Schnapps
Pierre Ferrand Dry Orange
Curacao
Port - Fairbanks
Rothman Creme de Violette
Rumple Minze
Salers Apertif
Sambuca

Cordials

Absinthe Ordinaire
Amaretto Disaronno
Aperol
Baileys
Campari