

One of the Ten Best Happy Hours in the Nation

Now served until 6 pm Every Evening.

Chosen by CNBC's Nation-wide Survey as one of the
Ten Best Happy Hours in the Nation

Seventy Happy Hour Food Preparations. Fifty priced under \$5

Fifteen Superlative Cocktails for \$7.50

We sincerely believe that we offer the most comprehensive and compelling Hour Hour experience in the nation. Happy Hour at Toulouse is both an early evening and late night experience, offered from 4 pm to 6 pm and then after Dinner Service from 10 pm to 1 am.

Our Happy Hour Menu was designed from the outset to be a complete experience, with the choices and selections scaled and optimized to offer what most people (especially those who work in the restaurant industry and lounge industry who are such a large part of our late night business) are looking for after they get off work and late at night:

Toulouse and Peso's (next door) are the most visited establishments in the region by those who work in the restaurant and lounge industry, and New Orleans is very much a drinking and shots kind of town. We go out of our way to

The Best Happy Hour Menu in the Nation

Salads

- Yellow Beets and Haricots Verts
with Toasted Walnuts and Stilton Bleu Cheese 5
- Frisee Salad with a Poached Hen Egg 5
- Housemade Mozzarella 'Caprese' 5
- Hearts of Romaine Salad
with Crispy Hot Coppa and Grana Padano 5
- Bibb Lettuce and Arugula Salad 4

Soups

- Fried Chicken Gumbo 5
- Cauliflower Soup with Dungeness Crab 5
- True French Onion Soup *Lyonnaise* 5

Charcuterie

- Rustic Duck and Pistachio Terrine 5
- Chicken and Duck Liver Terrine 4
- Cajun Boudin Blanc 4
- Crispy Fried Pork Cheeks Confit 5
- Duck and Pork Rillettes 5
- Braised and Fried Hemplers' Bacon
with a Smoky Rhone Demi-glace 6

Seafood

- Fried Catfish Sticks with Remoulade 5
- Tombo Tuna Tartare
with a Horseradish-Truffle Vinaigrette 7
- Tuna en Crudo with Salad Nicoise 7
- Crab Ravigote over Fried Green Tomatoes 8

Curiosities

- Fried Spring Okra with Remoulade 4
- Buttermilk Fried Chicken Bites
with Tasso - Black Pepper Gravy 5
- Spicy Steak Cruda 6
- Helix Snails Garlic and Fresh Herbs 6
- Foie Gras with Pineapple-Vanilla Bean Conserva
over Savory Pain Perdu 8

Sliders

- Toulouse Beef Sliders 5
- Spicy Lamb Sliders 5
- Paté de Campagne Sliders 5
- Cajun Meatloaf Sliders 5
- add Pommes Frites with Aioli 2

Wild Pacific Shrimp

- 'Barbecued' Shrimp New Orleans 6
- 'Sinister' Fried Pacific Shrimp 6
- Classic Shrimp Creole 6
- Chilled Shrimp in a Spicy Red Remoulade 5

Mussels and Clams

- Manila Clams Springtime with Fresh Herbs 7
- Manila Clams with Spanish Chorizo 7
- Mussels with Saffron and Mustard 7
- Classic Mussels a la Mariniere 7

Oysters

- Three Fresh Oysters on the Half Shell 5
- Fried Oysters with Two Remoulades 5
- Oysters Rockefeller or Kilpatrick with Tasso 5
- 'Lucky Pierre' Oysters Three Ways 5

Bruschetta

- Chanterelle and Oyster Mushrooms
with a Wild Arugula 'Salad' 6

Sides

- Pommes Frites with Aioli 4
- Pommes Frites with Veal Pan Sauce 5.5
- Puréed Potatoes 5.5
- Creamy Corn Grits 3.5
- Fried Green Tomatoes with Remoulade 4
- Wilted Garlic Mustard Greens 5
- Creamed Corn with Basil and Thyme 6
- Sweet Corn, Haricots Verts and Tasso 5
- Grilled Asparagus with Bacon Vinaigrette 5
- Fried Okra with Creole Remoulade 4
- Haricots Verts with Bacon and Pearl Onions 5
- Mushrooms with Shallots and Thyme 5
- Classic Red Beans and Rice 5

Caveats, Limitations, and Policies

- No Substitutions
- Not Available for Take Out
- Minimum \$5 Beverage Order per Person
- One Check per Party
- 18% Gratuity Will Be Added
to Parties of Six or More

More Than Fifty Exquisite Preparations Priced Between \$4 and \$8