

Toulouse *Petit*

Beverage Menu and Wine List

NA Beverages and Mocktails

Wines by the Glass

Beers and Cider

Toulouse Standard and Seasonal Cocktails

A Tour (de Force) Through Cocktail History

Aperitifs and Fortified Wines

Wines by the Bottle

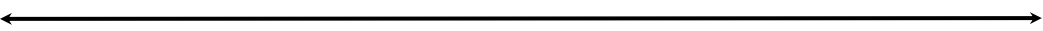
Distilled Spirits

Summer 2026

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Note: The first five pages of our Beverage Menu provide our essential Non-Alcoholic, Beer and Cider, Wines by the Glass, and Toulouse Standard Cocktail options.



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Wines by the Bottle

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Rye	Spirits 4
Irish Whiskey	Spirits 5
Japanese Whisky	Spirits 5
French Whisky	Spirits 5
Single Malt Scotch Whisky	
Lowlands	Spirits 6
Highlands	Spirits 6
Speyside	Spirits 7
Isle of Orkney and Skye	Spirits 7
Isle of Islay	Spirits 7
Campbeltown	Spirits 7
Blended Scotch Whisky	Spirits 7
Tequila	Spirits 8
Mezcal	Spirits 9
Rum, Cachaca, Pisco	Spirits 9
Gin	Spirits 10
Vodka	Spirits 11
Cognac and Armagnac	Spirits 12
Brandy, Calvados, Eau de Vie	Spirits 12
Aperitif & Amari	Spirits 13
Pastis, Absinthe and Herbal Liqueurs	Spirits 13
Liqueurs	Spirits 14

A Robust Selection of Non Alcoholic Beverage Options

Mocktails made with Premium Non - Alcoholic and Dealcoholized Spirits

Pathfinder Old Fashioned na pathfinder, wilfred's aperitivo	13
Dreamer's Mule na midnight sun aperitif, ghia berry , lime juice, coconut, mint, soda	13
Hugo Mint Spritz na elderflower, na noughty sparkling wine, lime juice, mint, soda	13
Midnight in Milan na wilfred's aperitivo, na lucano amaro, na noughty sparkling wine, orange peel	13
Pins and Needles na free spirit tequila, pineapple, lime juice, creole salt rim	13
French 007 na dhos gin, na elderflower, na noughty sparkling wine, lime juice, mint, soda	13
No-groni na dhos gin, na wilfred's aperitivo	13
Easy Peasy na aplos ease, lime juice, muddled cucumber, sage	13
Empress - Elderflower Collins na empress gin, na eldflower, lemon juice, lavender syrup, soda	13
Velvet Cherry Sour na midnight sun & ghia berry aperitifs, lemon & luxardo cherry juice, simple, fee foam	13

Non - Alcoholic Beverages

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Arnold Palmer (with refills)	5
Fresh Lemonade, Strawberry Lemonade, Peach Lemonade	6
Fresh Squeezed Juices (Orange, Grapefruit, Apple)	6.50
Cock & Bull Bottled Ginger Beer	6
Abita Cane Sugar Bottled Root Beer	6
Hot Tea: Earl Grey, Chamomile, Peppermint, Sencha Green, Mango-Peach Green, Jasmine, English Breakfast	5.50
Lighthouse Roasters Coffee in Stainless French Press	10.50 - 24 oz. / 6.50 - 12 oz.

Bottled and Canned Beer and Cider

Abita Amber 12 oz.	New Orleans, Louisiana	8
Abita Turbo Dog 12 oz.	New Orleans Louisiana	8
Ninkasi Lager 16 oz.	Seattle, WA	8.50
Seapine Pilsner 16 oz.	Seattle, WA	8.50
Hellbent IPA 16 oz.	Seattle, WA	8.50
Miller Lite 12 oz.	Milwaukie, Wisconsin	7
Guinness Stout 16 oz.	Dublin, Ireland	9.50
Kostritzer Black Lager 16.9 oz.	Thuringia, Germany	9.50
Yonder Dry Cider 16 oz.	Wenatchee, WA	8.50

Non - Alcoholic Beer

Bit Burger 0.0 na	8
Corona na	8
Best Day West Coast IPA na	8

The Best Happy Hour and Late Night Menu in the Nation

Over Thirty-Five Cocktails made with Premium Spirits for \$11 to 12
Another Twenty Five Super Premium Cocktails for \$13 to \$15
Eight Fabulous Wine Selections \$10 to \$12 glass / \$35 to \$40 per bottle
All Beers and Ciders \$7 Premium Well Spirits \$11 (1.5 oz. pour)

More than Fifty Happy Hour Food Preparations from \$6 to \$25
Fresh Dungeness Crab and Maine Lobster Rolls \$24 (3 oz.)

Late Night Happy Hour Additions after 9:30 pm

Roma Style Pastas: Carbonara, Amatriciana, Papalina, Zazzone \$2 6
LL Rockfish or Fried Gulf Shrimp and Chips with Crème Fraiche Tartar \$20 to \$24
Po' Boys, Sandwiches, Sliders, and Burgers with Frites \$11 to \$27
St. Helen's Flank Steak in Jalisco Marinade \$30 (8 oz.)

Beverage Menu Happy Hour Available 10 am to 6 pm Monday through Friday,
3 pm to 6 pm Saturday and Sunday, and 9:30 pm to close every evening.

Food Happy Hour Menu available 3 pm to 6 pm and 9:30 pm to close daily.

See Happy Hour Menu for additional restrictions and conditions.

Wines by the Glass

Champagne and Sparkling by the Glass

Vega Medein, Cava, Spain	12.50 / 42
Benvolio, Prosecco, Italy	13.50 / 45
Lucien Albrecht, Brut Rose, France	16 / 49
Tattinger, Champagne, France	24 / 90

White Wines by the Glass

Domaine des Cassagnoles Blanc, France	12 / 40
Villa de Anges, Sauvignon Blanc, Pays d'Oc, France	13 / 45
Dr. Loosen, Riesling, Mosel Germany	12 / 38
Mas Des Bressades, Rhone Blanc, Nimes, France	14 / 50
L'Ecole, Chardonnay, Columbia Valley, Washington	16 / 55
Louis Latour Chameroy, Macon-Villages, Burgundy, France	17 / 58

Rosé by the Glass

Cinsault, Villa de Anges, France	12 / 36
Bieler Pere & Fils, Bandol, France	18 / 64

Red Wines by the Glass

La Croix du Duc, Bordeaux, France	12 / 42
Chartreuse de Bonpas, Cotes-Du-Rhone Villages, France	14 / 47
Alto las Hormigas, Malbec, Mendoza, Argentina	15 / 48
Illahe, Pinot Noir, Willamette Valley, Oregon	16 / 60
Zenato Valpolicella Ripasso Superiore, Verona, Italy	17 / 62
DeLille Cellars, Cabernet Sauvignon, Walla Walla, Washington	18 / 62

Non - Alcoholic Wine

Noughty Dealcoholized Sparkling Wine, Spain	14
Noughty Dealcoholized Rouge, South Africa	14
Serena 0.0 na Sauvignon Blanc, Chile	10

Toulouse Classic Cocktails

The enduring classic Toulouse cocktails through our history since opening in 2009. If you don't have the time or bandwidth to peruse our entire cocktail list, these two pages are what we offered prior to this new menu format.

Madame Toulouse	14.50
deep eddy grapefruit vodka, peach puree, honey syrup, sparkling wine	
Katie Mae	14.50
lulusowa potato vodka, elderflower liqueur, grapefruit juice, sparkling wine	
Big Easy Margarita	15
lunazul reposado, triple sec, lemon, lime, grapefruit, salt rim	
Toulouse Hurricane	15
light and dark bounty rums, passionfruit, orange, pineapple, maraschino	
'French 77' Sparkling Cocktail	14
sparkling wine, copley gin, elderflower liqueur, lemon juice, lemon twist	
St. Charles Sangria	14
white wine, peach schnapps, tuaca, grapefruit, pineapple	
Contessa Negroni	16
copley gin, aperol, cardamaro, carpano, orange peel	
Walnut Old Fashioned	16
george dickel rye, walnut bitters, simple syrup, luxardo cherry, orange peel	
Sazerac	16
george dickel rye, pernod, peychaud bitters	
Vieux Carre	17
korbel brandy, george dickel rye whiskey, benedictine, carpano antica vermouth	

Toulouse Seasonal and Through the Years . . .

Seasonal cocktails with several of our favorites from years past.

Silver Lining	14
crop cucumber vodka, elderflower liqueur, lemon juice, simple, soda	
Botanical Peach Blossom	14
ketel one peach botanical vodka, sage leaves, lemon juice, press	
Empress Collins	15
empress gin (distilled in victoria, bc), lemon juice, rosemary syrup, soda	
New Deal Pear Brandy Sidecar	15
new deal pear brandy, orchard pear, grand marnier, lemon juice, simple syrup	
Naked If I Want To	14
crop cucumber vodka, violet liqueur, briotette creme de cassis, lemon juice, soda	
Whiskey Abricot Collins	14
jepson's bourbon, guiffard abricot rousillon liqueur, lemon juice, soda	
Corn 'n Oil	15
zaya 12 year dark rum, golden falernum, lime juice, angostura	
Hammond Cocktail	17
pendleton midnight whiskey, guiffard brasil de banane liqueur, oloroso sherry, walnut bitters	
Il' Monte	16
jepson's bourbon, montenegro amaro, angostura, peychaud bitters, orange peel	
Naked and Famous	16
rayu mezcal, brucato amaro, aperol, lime juice	
Easy Street	18
pendleton midnight whiskey, green chartreuse, ancho reyes poblano liqueur, elderflower, lime	

French Quarter Classic Cocktails

Additional Big Easy classic cocktails not found on our Toulouse Classic Cocktails page from swank French Quarter Lounges . . . to Bourbon Street shenanigans.

La Louisiane	16
george dickel rye, benedictine, carpano antica vermouth, pernod rinse, peychaud bitters	
Boulevardier	16.50
george dickel rye, carpano antica, campari, angostura bitters	
Pres du Quoi	16.50
zaya 12 year dark rum, george dickel rye, carpano antica, benedictine, angostura, peychaud	
Down the Boulevard	17
bulleit rye, aperol, montenegro amaro, carpano antica, peychaud and angostura	
New Orlean's Old Fashioned	14.50
jepson's bourbon, simple, peychaud and orange bitters, orange peel	
Classic Mint Julep	14
jepson's bourbon, simple syrup, mint leaves, shaken vigorously	
High King Highball	14.50
george dickel rye, aperol, lemon and grapefruit juice, soda, peychaud bitters	
Ninth Ward	15
jepson's bourbon, elderflower, lavender, golden falernum, lemon juice, soda, angostura bitters	
Bourbon Street Lush	15
bounty light rum, george dickel rye, korbel brandy, honey syrup, hurricane mix, lemon, soda	
Brussels Boulevardier	30
angels envy bourbon, suze liqueur, brovo jammy vermouth, orange peel	

Sparkling Cocktails and Royales

This is an extremely important category for traditional dining. Dining in style often used to start with a sparkling cocktail, especially a Kir Royale or French 75.

Kir Royale	15
sparkling wine, briottet dijon crème de cassis	
French 75	14
sparkling wine, copley gin, lemon juice, simple syrup, lemon twist	
Champagne Cocktail	21
champagne, korbel brandy, simple syrup, angostura bitters	
Aperol Spritz	14
aperol, sparkling wine, lemon juice, soda	
Sbagliato	14.50
carpano sweet vermouth, aperol, campari, lemon juice, sparkling wine	
Sparkling Suze	14.50
suze liqueur, elderflower liqueur, lemon juice, sparkling wine	
Summer Shack	14
copley gin, lillet blanc, elderflower liqueur, sparkling wine	
Abricot Sparkling Cocktail	14
abricot de rousillon, orange liqueur, orange bitters, sparkling wine	
Hugo Mint Spritz	14.50
elderflower liqueur, sparkling wine, lime juice, mint, soda	
Empress 75	16.50
empress gin (distilled in victoria, bc), sparkling wine, lemon juice, simple syrup	

Old Fashioneds

Unquestionably one of the most important cocktails ever created.

Classic Old Fashioned	14
jepson's bourbon, simple syrup, angostura bitters, orange peel	
Old Devil	15
zaya 12 year rum, allspice dram, simple syrup, orange bitters, peychaud bitters, orange peel	
Jalisco Old Fashioned	15
cazadores anejo, allspice dram, simple, orange and angostura bitters, orange peel	
Dark Mistress	34
hussong's platinum anejo, dark cherry syrup, angostura and orange bitters, orange peel	
True Grit	25
michter's unblended bourbon whiskey, luxardo maraschino, zucca, orange peel	

Whiskey and Bourbon Cocktails

Man O' War	14.50
jepson's bourbon, orange liqueur, carpano sweet vermouth, lemon juice, orange bitters	
Bourbon Renewal	15.50
jepson's bourbon, crème de cassis, lemon juice, honey syrup, angostura bitters	
The Saint	16
pendleton midnight whiskey, canton ginger liqueur, lillet blanc, lemon and grapefruit juice	
Paper Plane	18
woodinville bourbon, amaro nonino, aperol, lemon juice	
Stefan's Rusty Nail	27
lagavulin scotch, drambuie, orange bitters, orange twist	

Whiskey Sours

Unheralded in recent cocktail culture. An essential part of cocktail history.

Classic Whiskey Sour	14.50
jepson's bourbon, lemon juice, simple syrup, fee brothers eggless foam	
New York Sour	15
jepson's bourbon, lemon juice, simple syrup, ruby port float, fee brothers eggless foam	
Lion's Tail	15
jepson's bourbon, allspice dram, byhrr grand quinquina, lime juice, angostura, fee foam	
Italia	16
bulleit rye, montenegro amaro, honey syrup, lemon juice, fee brothers eggless foam	
Black Cherry Sour	15
jepson's bourbon, lemon and lime juice, dark cherry syrup, peychaud bitters, fee foam	
Bitter Truth Serum	15
jepson's bourbon, bitter truth golden falernum, lemon juice, fee brothers eggless foam	
Yzaguirre Sour	16
pendleton midnight whiskey, yzaguirre rose vermouth, lemon juice, simple syrup, fee foam	
Peaches and Herb	16
woodinville bourbon, giffard peche liqueur, pernod rinse, simple, lemon juice, fee foam	
Bravo Sour	24
michter's unblended bourbon, brovo jammy vermouth, lemon juice, simple syrup, fee foam	

Manhattans

Where luxury cocktails started. There are more variations on the Manhattan than any other cocktail in the world. These are our favorites after researching over a hundred recipes.

Classic Manhattan	15
jepson's bourbon, sweet vermouth, angostura bitters	
Jalisco Manhattan	16.50
cazadores anejo, carpano antica vermouth, luxardo bitter aperitif, orange bitters	
Brooklynn	15.50
george dickel rye, dry vermouth, luxardo maraschino liqueur, angostura bitters	
Preakness	16.50
george dickel rye, sweet vermouth, benedictine, angostura bitters	
Red Hook	16.50
george dickel rye, punt e mes vermouth, luxardo maraschino liqueur, angostura bitters	
Black Manhattan	16.50
jepson's bourbon, averna amaro, angostura bitters	
Tropic of Cancer	16.50
george dickel rye, carpano antica, oloroso sherry, orange bitters	
Walnut Manhattan	17.50
pendleton 12 year rye, sweet vermouth, walnut nocino, oloroso sherry, walnut and orange bitters	
No Sleep In Manhattan	18.50
pendleton midnight whiskey, bitter truth golden falernum, orange bitters	

Manhattans with Super Premium Spirits and Liqueurs

Smoked Herbs Manhattan 17
woodinville bourbon, zucca, angostura bitters

Tipperary 20
jameson, green chartreuse, carpano antica, angostura bitters

Meathook 30
knob creek rye, scotch rinse, punt e mes, luxardo maraschino, orange bitters

Aureate Lumineera 30
whistling pig farm stock rye, bitter truth golden falernum, licor 43, orange bitters

E-Chiro 45
oishi japanese whiskey, borghetti espresso liqueur, cola

Sidecars and Brandy Cocktails

New Deal Pear Brandy Sidecar 15
pear brandy, orchard pear liqueur, grand marnier, lemon juice, simple syrup

Between the Sheets 15
korbel brandy, zaya 12 year rum, triple sec, lime juice

Calvados Sidecar 17
calvados apple brandy, grand marnier, lemon juice

La Tour Eiffel 15
korbel brandy, suze liqueur, cointreau, orange bitters

Punt e Mes Cocktail 17
calvados apple brandy, punt e mes, abricot de rousillon, soda, angostura bitters

Champs Elysees 25
korbel brandy, green chartreuse, lemon juice, simple syrup, angostura bitters

Negronis

The Negroni is widely regarded as the most ordered cocktail in the world.

Classic Negroni	15
copley gin, campari, sweet vermouth	
Contessa Negroni	16
copley gin, aperol, cardamaro, carpano antica, orange bitters	
Monte Negroni	16
botanist gin, montenegro amaro, dry vermouth, carpano antica	
Tradewinds	16
copley gin, cardamaro, carpano antica, cointreau, angostura bitters	
The Classic White Negroni	16
botanist islay gin, suze liqueur, lillet blanc	
Lovely Thorns	17
counter old tom gin, yzaguirre rose vermouth, lillet rose	

Astraea Ocean White Negroni 20

This cocktail gets special mention. Astraea's line of four gins were locally created by Danielle Leavell, who recently became only the third American admitted to the UK Gin Guild since its establishment in 1638. One of Danielle's gins is Astraea Ocean, which is unlike any gin we have ever tried before. We think it makes a perfect 'white negroni'.

The white negroni's history is that famed bartender, Wayne Collins, was visiting Bordeaux, France amidst blistering summer heat. He paired Plymouth Gin with Lillet Blanc and Suze, a slightly bitter liqueur made from gentian and alpine flowers. The white negroni's ensuing enormous and quite deserved worldwide popularity created the demand for Suze liqueur to be imported to the United States, where it was completely unknown and unavailable prior.

Astraea Ocean Gin, Suze Liqueur, Lillet Blanc, Licor 43 was created by our own bartender, Stefan Giles, as he mixed it in varying proportions one evening until we had it exactly how we want the Ocean Gin's briny, crisp notes framed and balanced. It's one of those cocktails that makes one imagine sitting next to the bluest and green sea on a summer verandah . . .

This is a great example of a local talent creating a truly unique, lovely and ultra premium product that becomes an outstanding integrated and balanced cocktail that no other gin could duplicate.

Martinis

There are more variations on the martini than we could ever print. These are several of our favorites. The Martinez is a martini forerunner created a century ago.

Classic Dry Martini	15
choose botanist gin or luksusowa potato vodka, dry vermouth	
50/50 Martini	14
equal parts botanist gin or luksusowa potato vodka and dry vermouth, orange bitters	
Perfect Martini	15
botanist gin, sweet vermouth, dry vermouth, orange bitters	
Vesper	16
the James Bond martini in the first novel: botanist gin, luksusowa vodka, lillet blanc	
Martinez	16
the forerunner to the martini from San Francisco circa 1860's: counter old tom gin, carpano antica, luxardo maraschino liqueur, angostura bitters	
Ford Cocktail	16
counter old tom gin dry gin, benedictine, dry vermouth, orange bitters, orange peel	
Jabberwocky	16
botanist islay gin, lillet blanc, oloroso sherry, orange bitters	
Old Love	16
botanist islay gin, suze liqueur, dry vermouth, orange bitters	
Rolls Royce	18
dry fly barrel reserve gin, dry vermouth, sweet vermouth, benedictine, orange bitters	
Heaven's Vesper	17
empress gin (victoria, bc), luksusowa vodka, yzaguirre rose vermouth	

Classic London Dry Gin Cocktails

London Dry is the style of gin that became universally understood as being 'gin' by the 20th century. Most cocktails in this category are classics. More modern gin cocktail variations are in the local gins and other sections of our cocktail menu.

Bees Knees	15
botanist islay gin, honey syrup, lemon juice	
Aviation Cocktail	16
botanist islay gin, luxardo maraschino liqueur, creme de violet, lemon juice	
Pendennis Club	15
botanist islay gin, abricot de rousillon, peach puree, lemon juice, peychaud bitters	
South Slope	16.50
botanist islay gin, lillet blanc, aperol, orange liqueur, lemon juice	
Corpse Reviver	25
botanist islay gin, green chartreuse, lillet blanc, lemon juice	
Last Word	25
botanist islay gin, green chartreuse, luxardo maraschino, lime juice	

Old Tom Gin Cocktails

Old Tom is a *style* of gin (distinct from London Dry) that was largely the 'gin' in use through the 1800's. Amber colored, a hint of sweet without actually being sweet.

Emerson	16
counter old tom gin, sweet vermouth, luxardo maraschino, lemon juice, soda	
Hangover Cure #44	15
counter old tom gin, campari, aperol, toulouse hurricane mix, lemon juice, soda	
Angel Face	17
counter old tom gin, calvados, abricot de rousillon, lemon juice, peach puree, orange bitters	

Cocktails Made with Ultra Premium Gins from Local Producers

The northwest has some of the best new gin producers out there. Althaea (Seattle), Empress (Victoria, BC), Sheringham (British Columbia), Dry Fly (Oregon), Big Gin (Seattle), and Oola are all outstanding producers of a super premium distilled spirit made with true skill, along with reverence and respect for where it all came from.

Ocean Pear	16
astraea ocean gin, pear brandy, unico yuzu vermouth, luxardo liqueur	
Rose Colored Lament	16
empress elderflower rose gin, yzaguirre rose vermouth, bitter truth falernum	
Seaside Gin Sour	17
sheringham seaside gin, suze liqueur, lemon juice, simple syrup, fee brother's eggless foam	
Tempress	16.50
empress gin, canton ginger, cardamom	
Sheringham Sunshine	17
sheringham seaside gin, abricot de rousillon, golden falernum, lemon and lime juice, soda	
Valenciana G&T	15
dry fly barrel aged gin, fino sherry, dry vermouth, quinine tonic, orange bitters	
Hot Charlotte	17
empress elderflower rose gin, elderflower liqueur, cucumber, fresno chile, lemon juice, simple	
Victorian Bloodline	17
empress rose gin, solerno blood orange liqueur, lemon juice, angostura, soda	
Vow of Silence (gin version)	25
sheringham seaside gin, yellow chartreuse, lemon juice, rosemary syrup	

Tequila Cocktails and Margaritas

Sage and Cucumber Margarita	15
lunazul reposado, orange liqueur, sage leaves, cucumber, lemon, lime	
Punt e Rita	15
cazadores reposado, punt e mes, orange liqueur, lemon, lime orange bitters	
Sayulita Paloma	14.50
lunazul reposado, hurricane mix, lime juice, soda, orange bitters	
Tart Cherry Margarita	15
lunazul reposado tequila, orange liqueur, lime juice, tart cherry juice	
Siesta Cocktail	15
lunazul reposado tequila, aperol, campari, hurricane mix, lime, grapefruit, soda	
Cadaver Reviver	17
pernod rinse, cazadores anejo, lillet blanc, orange liqueur, lemon juice	
Zephyr	17
cazadores reposado, zucca amaro, orange peel	
Cazadores Paper Plane	18
cazadores anejo, amaro nonino, aperol, lemon juice	
Jalisco Native Margarita	16
cazadores reposado, cointreau, lemon, lime, orange, grapefruit	
Rick James Tuesday Cocktail	17
cazadores anejo tequila, montenegro amaro, pear liqueur, walnut bitters	
Vow of Silence (tequila version)	24
cazadores reposado, yellow chartreuse, lemon, rosemary syrup	

Rum, Cachaca, and Pisco Cocktails

Hemingway Daiquiri	15.50
ten to one light rum, luxardo maraschino liqueur, lime, grapefruit juice	
Royal Bermuda Yacht Club	15
zaya 12 year rum, golden falernum, orange liqueur, pineapple, lemon, orange bitters	
El Presidente	16.50
zaya 12 year rum, ten to one light rum, dry vermouth, falernum, orange liqueur, angostura	
Three Dots and a Dash	16
zaya 12 year rum, byrhh grand quinquina, golden falernum, lemon, orange and angostura	
Red Stallion	16
zaya 12 year rum, campari, aperol, oloroso sherry, soda, orange bitters	
Caipirinha	14
the national drink of brazil: leblon cachaca, simple syrup, lime juice	
Trader Vic's Mai Tai	15
bounty light and dark rum, orange liqueur, orgeat syrup, lime juice	
Pisco Sour	14
pisco, lime juice, simple syrup, fee brothers eggless foaming	
Creolinha	14
cachaca, passionfruit and peach puree, honey syrup, lemon juice, soda	
First Emperor	22
zaya 12 year dark rum, lillet blanc, fino sherry, yellow chartreuse, pineapple	

Vodka Cocktails

Silver Lining	13.50
crop cucumber vodka, elderflower liqueur, lemon juice, simple syrup	
Gotham	14.50
luksusowa polish vodka, carpano sweet vermouth, montenegro amaro, orange bitters	
Pear a Dox	15
grey goose pear vodka, elderflower liqueur, lemon juice, peach puree, soda	
Canton Moscato Spritz	15
luksusowa vodka, canton ginger, moscato, soda	
Don't Be Naive	15
crop cucumber vodka, canton ginger liqueur, lemon, soda	

Mules

Classic Moscow Mule	13
luksusowa polish vodka, lime juice, ginger beer	
Blu Mule	14
smirnoff blueberry vodka, elderflower liqueur, grapefruit juice, ginger beer	
Dominican Tormenta	14
zaya 12 year dark rum, orange juice, lime juice, cock & bull ginger beer	
Vertigo	15
islay botanist gin, cardamaro, lime juice, ginger beer, orange bitters	
Lion's Share	15
islay botanist gin, bhyrr grand quinquina, lime juice, ginger beer, orange bitters	

Collins Cocktails

Classic Tom Collins	13
islay botanist gin dry gin, lemon juice, simple syrup, soda	
Old Tom Collins	13
counter old tom gin, lemon juice, simple syrup, soda	
Sparkling Coconut Highball	13
zaya 12 year dark rum, creme de coconut, lime juice, orange bitters, sprite	
John Brasil Collins	13
george dickel rye, brasil de banana liqueur, lemon juice, orange bitters, soda	
Rosemary Collins	14
copley gin, rosemary syrup, lemon juice, orange bitters, soda	
Contratto Collins	14
botanist islay gin, contratto amaro aperitif, lemon juice, soda	
Jammin Botanist Collins	14
botanist islay gin, brovo jammy vermouth, soda	
Contrary Empress	15
empress gin, contratto amaro aperitif, lemon juice, press	
Jubilee Sour	13
copley gin, luxardo liqueur, dark cherry syrup, lemon juice, fee brothers eggless foam	
Water Taxi	19
astraea ocean gin, brucato amaro, lime juice, honey syrup, soda	

Coffee Cocktails

All coffee cocktails are made with french press coffee and topped with whipped cream.

Café Toulouse	15
brovo chocolate liqueur, bitter truth allspice dram, grand marnier	
Mud Bug Cafe	15
brovo chocolate liqueur, tuaca, allspice dram, hot coffee	
Café Boulevardier	15
george dickel rye, borghetti, cardamaro, allspice dram, orange bitters	
Twilight Cafe	15
zaya 12 year dark rum, borghetti espresso liqueur, walnut nocino, simple	
Lucky and Nutty Irishman	15
jameson's irish whiskey, bailey's irish cream, walnut nocino, hot coffee	
Down the Boulevard Cafe	15
george dickel rye, borghetti, walnut nocino, cardamaro, walnut bitters, orange bitters, hot coffee	

Espresso Martinis

Classic Espresso Martini	15
borghetti espresso liqueur, luksusowa polish potato vodka, simple syrup	
Latte Da	16
borghetti espresso liqueur, luksusowa polish potato vodka, bailey's irish cream	
Chocolate Eclipse	16
borghetti espresso liqueur, luksusowa polish potato vodka, brovo chocolate liqueur	
Golden Hour	16
borghetti espresso liqueur, lunazul reposado, cointreau, orange bitters	

Brunch Cocktails and Mimosas

Mimosa	12
sparkling wine, orange juice pint sized large mimosa 14 add grand marnier 5	
Creole Bloody Mary	13.50
housemade creole bloody mary mix, luksusowa potato vodka, creole salt	
Sayulita Paloma	14.50
lunazul reposado, hurricane mix, lime, soda, orange bitters	
To Kill a Mule	14.50
lunazul reposado, lime, cranberry, ginger beer, lime	
Blu Mule	14
smirnoff blueberry vodka, elderflower liqueur, grapefruit juice, ginger beer	
Hangover Cure #44	15
counter old tom gin, campari, aperol, hurricane mix, lemon, soda, angostura bitters	
Florentine Brunch Cocktail	15
copley london dry gin, aperol, cardamaro, grapefruit juice, orange bitters, soda	
Peach Mojito Swizzle	14
bounty dark rum, giffard peche liqueur, peach puree, lime, mint, soda, peach bitters	
Abricot Sparkling Cocktail	13.50
abricot de rousillon, orange liqueur, orange bitters, sparkling wine	
Short and Spicy Margarita	14.50
lunazul reposado, ancho reyes poblano liqueur, orange liqueur, jalapeno, lime, lemon	
Whiskey Abricot Collins	14
jepson's bourbon, abricot de rousillon liqueur, lemon, soda	

Our Premium Base Spirits ('Well') for Cocktail Making

The spirits listed below could be considered our 'well liquor'. It's simply not possible to produce any kind of high quality cocktail list with sufficient range with just one vodka, gin, rum, bourbon, tequila, triple sec, and related liqueurs and fortified wines.

Our 'well spirits' and pricing are listed below. A 1 1/2 oz. pour makes a collins / highball style cocktail. A 2 oz. pour makes a martini /manhattan style cocktail.

The majority of cocktails on our list are 2 to 2 1/2 ounces total spirits, including the liqueurs, vermouth, and/or fortified wines in correct proportion to the base spirit.

The spirits below are kept more conveniently and closer at hand for our bartenders to make our cocktail list more efficiently; their pricing is therefore discounted if you wish to have a 'call cocktail' or standard drink made from any of them.

The maximum base spirits we will pour into any one drink or cocktail is two ounces (not including the liqueurs, vermouth, fortified wines, etc. in correct proportion to the base spirit to make your cocktail). We do not serve 'doubles' at Toulouse.

<u>Spirit</u>		<u>2 oz.</u>	<u>1 1/2 oz.</u>
Jepson's Bourbon	Chicago, Illinois	14	11
Jameson Irish Whiskey	Ireland	14	11
Pendleton Midnight Whiskey	Hood River, Oregon	16	13
Woodinville Bourbon	Woodinville, WA	16	13
Bank Note	Scotland	15	12
George Dickel Rye	Tullahoma, Tennessee	13	10
Distillarium VSOP Brandy	Yakima, WA	15	12
New Deal Pear Brandy	Portland, Oregon	16	13
Boulard VSOP Calvados	France	18	14
Luksusowa Polish Vodka	Poland	13	10
Tito's Vodka	Austin, Texas	14	11
Grey Goose Vodka	France	16	13
Grey Goose Poire (pear)	France	16	13
Ketel One Vodka	Holland	16	13
Deep Eddy Grapefruit Vodka	Austin, Texas	14	11
Crop Cucumber Vodka	Princeton, MN	15	12
Ketel One Botanical Peach Vodka	Holland	16	13

Premium Base and 'Well' Spirits for Cocktail Making

<u>Spirit</u>		<u>2 oz.</u>	<u>1 1/2 oz.</u>
Copley Gin	The Netherlands	13	10
Botanist Islay Gin	Island of Islay, Scotland	16	13
Empress Gin	Victoria, BC	16	13
Empress Elderflower Rose Gin	Victoria, BC	16	13
Sheringham Seaside Gin	Vancouver Island, BC	16	13
Counter Old Tom Gin	Seattle, WA	15	12
Lunazul Reposado Tequila	Jalisco, Mexico	14	11
Cazadores Reposado Tequila	Jalisco, Mexico	16	13
Cazadores Anejo Tequila	Jalisco, Mexico	17	14
Rayu Mezcal	Jalisco, Mexico	15	12
Bounty Light Rum	Saint Lucia W.I.	13	10
Bounty Dark Rum	Saint Lucia W.I.	13	10
Ten to One Silver Rum	Dominican Republic	14	11
Zaya 12 yr Gran Reserva Rum	Trinidad	15	12
Leblon Cachaca	Brazil	14	11
Alto del Carmon Reserve Pisco	Chile	14	11

<u>Selected Amari and Liqueurs</u>		<u>2 oz.</u>	<u>1 1/2 oz.</u>
Campari	Italy	14	11.50
Aperol	Italy	14	11.50
Averna Amaro	Italy	15	12
Brucato Amaro	Italy	15	12
Cardamaro Amaro	Italy	15	12
Cynar Amaro	Italy	15	12
Fernet Branca	Italy	14	11
Montenegro Amaro	Italy	16	13
Zucca Amaro	Italy	15	12
Carpano Antica Vermouth	Italy	14	11
Grand Marnier	France	16	13
Borghetti Espresso Liqueur	Italy	15	12
Brovo Chocolate Liqueur	Woodinville, WA	14	11
Bailey's Irish Cream	Ireland	14	11

Fortified Wines: Vermouth, Sherry, Madeira, Port

Vermouth

Cocchi Americano & di Torino - Italy	12
Lillet Blanc- France	12
Lillet Rouge- France	12
Giuseppe B. Carpano 'Antica Formula' - Italy	13
Punt e Mes	13
Brovo Pink Rose Vermouth - Portland, Oregon	13
Brovo Jammy Sweet Vermouth - Portland, Oregon	13

Sherry & Madeira

Valdespino Moscatel Promesa Jerez Sherry	17
Barbadillo Manzanilla	
Don Fino Pedro Ximinez	14
Don Fino Sandeman Dry Sherry	10
Miles Rainwater Madeira	13
Miles 15 year Madeira	20
Miles 1996 Vintage Madeira	35

Port

Taylor Fladgate 10 Year Tawny	14
Warres Optima 10 Year Tawny	15
Warres Optima 20 Year Tawny	19
Kopke 20 year White Tawny	20
Kopke 30 year Tawny	45
Kopke 40 year Tawny	70