

Toulouse

Petit

Beverage Happy Hour Menu Hours

10 am to 6 pm and 9:30 pm to close Monday through Friday

3 pm to 6 pm and 9:30 pm to close Saturday and Sunday

Regular Food Happy Hour Menu Hours

3:30 pm to 6 pm *in lounge area only*

and 9:30 pm to close at all seating

Late Night Food Menu Served at All Seating

9:30 pm to close daily at all seating

Selected by CNBC's nationwide survey as one
of the ten best Happy Hours in the nation.

Beverage Happy Hour Menu Available
from 10 am to 6 pm Monday through Friday
3 pm to 6 pm Saturday and Sunday
9:30 pm to Close Nightly

More than 35 Premium Spirits Cocktails for \$11 to \$12

Another 35 Premium Spirits Cocktails \$13 to \$15

Premium Well Spirits start at \$11 (vodka, gin, rum, tequila, bourbon, rye)

More than 35 Premium Spirits at Happy Hour pricing

Eight Premium Wines by the Glass for \$10 and \$12 (\$30 and \$35 per bottle)

Bottled and Canned Premium Beers \$7

Food Happy Hour Menu Available
3:30 to 6 pm Daily in Lounge and at Bar Top
9:30pm to Close Nightly At All Seating

More Than Fifty Food Preparations priced between \$5 and \$20

Dungeness Crab Rolls and Imperials start at \$23

Late Night Menu Additions Available
after 9:30 pm nightly

Burgers, Sandwiches, and Po' Boys priced \$15 to \$27

Fish and Chips, Fried Shrimp and Chips for \$20 to \$28

Creole Seafood Preparations \$24 to \$29

Premium Wagyu Steak Bavette on a Hot Forged Iron Plate
with Pommes Frites or Pureed Potatoes \$36

** Minimum Beverage purchase of \$5 per person
required for all happy hour & late night food orders. **

No separate checks.
20% Gratuity added after 9:30pm.

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Standard Happy Hour Food Menu

For the Table, Produce Salads	Happy Hour page 1
Soups, Sliders, Vegetable and Sides Small Plates	Happy Hour page 2
Burrata, Fresh Oysters, Prawn Cocktails, Chilled Fin Fish	Happy Hour page 3
Gulf Shrimp Small Plates, Fried Seafood, Mussels, Clams	Happy Hour page 4
Smoked Tombo Tuna Salads, Dungeness Crab Salads	Happy Hour page 5
Seafood Rolls and Imperials	Happy Hour page 5
Luxe Seafood Small Plates	Happy Hour page 6
Charcuterie and Curiosities, Five of the Worlds Finest Cheeses	Happy Hour page 6

Late Night Menu Additions (available after 9:30 pm)

Fried Seafood and Chips	Late Night page 1
Burgers, Po'boys and Sandwiches	Late Night pages 2, 3
Late Night Pasta Preparations	Late Night pages 4, 5
Creole Seafood, Seasonal Seafood Entrees	Late Night page 6
Steaks on a Forged Iron Plate, Accompaniments, Sides	Late Night page 7
Light Entrée Salads	Late Night page 8

Happy Hour Mocktails made with Premium N/A Spirits

Pathfinder Old Fashioned	11
pathfinder na, wilfred's aperitivo	
Dreamer's Mule	11
na midnight sun aperitif, ghia berry, ghia original, lime juice, ginger beer	
Hugo Mint Spritz	11
na elderflower, na noughty sparkling wine, lime juice, mint, soda	
Midnight in Milan	11
na wilfred's aperitivo, na lucano amaro, na noughty sparkling wine, orange peel	
Pins and Needles	11
na free spirit tequila, pineapple, lime juice, creole salt rim	
French 007	11
na dhos gin, na elderflower, na noughty sparkling wine, lime juice, mint, soda	
No-groni	11
na dhos gin, na wilfred's aperitivo	
Easy Peasy	11
na aplos ease, lime juice, muddled cucumber, sage, soda	
Elderflower Empress Collins	11
na empress gin, na elderflower, lemon, lavender syrup, soda	

Non Alcoholic Beverages

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Arnold Palmer	5
Fresh Lemonade, Strawberry Lemonade, Peach Lemonade	6
Bottled: Cock & Bull Ginger Beer, Abita Cane Sugar Root Beer	6
Hot Tea: Earl Grey, Chamomile, Peppermint, Sencha Green, Jasmine, English Breakfast	5.50
Lighthouse Roasters Coffee in Stainless French Press	10.50 / 6.50

Happy Hour Wines by the Glass

Vega Medein, Cava, Spain	10 / 35
Lucien Albrecht, Brut Rose, France	13 / 42
Domaine des Cassagnoles Blanc, France	10 / 35
Villa de Anges, Sauvignon Blanc, France,	12 / 40
Villa de Anges, Rose, Pieusse, France	10 / 35
La Croix, Bordeaux, France	10 / 35
Alto las Hormigas, Malbec, Mendoza, Argentina	12 / 40
Noughty Dealcoholized <i>sparkling white or still rouge</i>	12
Serena 0.0 Sauvignon Blanc, Chile	10

Happy Hour Bottled and Canned Beer & Cider

Abita Amber 12 oz.	New Orleans, Louisiana	7
Abita Turbo Dog 12 oz.	New Orleans, Louisiana	7
Ninkasi Lager 16oz.	Seattle, WA	7
Seapine Pilsner 16 oz.	Seattle, WA	7
Hefe Weissbier	Munich, Germany	7
Hellbent IPA 16 oz.	Seattle, WA	7
Miller Lite 12 oz.	Milwaukie, Wisconsin	6
Guinness Stout 16 oz.	Dublin, Ireland	7
Kostritzer Black Lager 16.9 oz.	Thuringia, Germany	7
Yonder Cider 12 oz.	Washington	7
Bit Burger 0.0 na 16.9 oz.	Bitburg, Germany	6
Best Day IPA na 12 oz.	California	6
Corona na 12 oz.	Mexico City	6

Saturday and Sunday: Available in our lounge 3:30 pm -6 pm on and after 9:30 pm nightly.
Monday through Friday: available 10 am to 6 pm daily and after 9:30 pm nightly.

Toulouse Happy Hour Cocktail Standards

Available in our lounge from 10 am until 6 pm and after 9:30 pm nightly.

Madame Toulouse	12
deep eddy grapefruit vodka, peach puree, honey syrup, sparkling wine	
Katie Mae	12
luksusowa vodka, elderflower liqueur, grapefruit juice, sparkling wine	
Toulouse Hurricane	12
light and dark bounty rums, passion fruit, orange, pineapple, maraschino	
'French 77' Sparkling Cocktail	12
sparkling wine, copley gin, elderflower liqueur, lemon twist	
Big Easy Margarita	12
lunaazul reposado, triple sec, lemon, lime, grapefruit, salt rim	
Contessa Negroni	13
copley gin, aperol, cardamaro, carpano, orange peel	
Silver Lining	11
crop cucumber vodka, elderflower liqueur, lemon juice, soda	
Botanical Peach Blossom	12
ketel one peach botanical vodka, sage leaves, lemon juice, press	
Naked If I Want To	12
crop cucumber vodka, violette liquor, crème de cassis, lemon juice, soda	

Happy Hour French Quarter Classic Cocktails

Sazerac	13
george dickel rye, pernod, peychaud bitters	
Vieux Carre	14
korbel brandy, george dickel rye, benedictine, carpano antica vermouth	
La Louisiane	14
george dickel rye, benedictine, carpano antica vermouth, pernod, peychaud	
Boulevardier	14
george dickel rye, campari, carpano antica, angostura bitters	
Pres du Quoi	13
zaya 12 year dark rum, george dickel rye, carpano, benedictine, angostura, peychaud	
New Orleans Old Fashioned	12
jeppson's bourbon, simple, peychaud and orange bitters	
Down the Boulevard	14
george dickel rye, aperol, montenegro amaro, carpano, peychaud, angostura	
High King Highball	12
george dickel rye, aperol, lemon and grapefruit juice, soda, peychaud bitters	
Bourbon Street Lush	12
bounty light rum, george dickel rye, korbel brandy, honey syrup, passionfruit, lemon, soda	
Ninth Ward	12
jeppson's bourbon, elderflower, lavender, falernum, lemon, soda, angostura	

Happy Hour Toulouse Daytime and Brunch Cocktails

Champagne Mimosa	11
sparkling wine, orange juice. pint size large mimosa 13. add grand marnier 5	
Creole Bloody Mary	13
housemade bloody mary mix, luksusowa potato vodka, creole salt	
New Deal Pear Sidecar	14
new deal pear brandy, orchard pear and orange liqueurs, lemon, simple	
Sayulita Paloma	12
lunazul reposado, hurricane mix, lime, soda, orange bitters	
Hangover Cure #44	12
counter old tom gin, campari, aperol, toulouse hurricane mix, lemon, soda	
To Kill a Mule	12
lunazul reposado tequila, lime, cranberry, ginger beer, lime	
Blu Mule	12
smirnoff blueberry vodka, elderflower liqueur, grapefruit juice, ginger beer	
Short and Spicy Margarita	13
lunazul reposado, ancho reyes poblano liqueur, orange liqueur, lime, lemon	
Florentine Brunch Cocktail	12
copley london dry gin, aperol, cardamaro, grapefruit, orange bitters, soda	
St. Charles Sangria	12
white wine, peach schnapps, tuaca, grapefruit, pineapple	

Sparkling Cocktails, French 75's, Royales, Mimosas

Kir Royale	13
sparkling wine, briotte de dijon crème de cassis	
Classic French 75	12
copley london dry gin, sparkling wine simple syrup, lemon juice, lemon twist	
Spring Into Summer	9
contratto, sparkling wine, soda, orange	
Aperol Spritz	12
aperol, sparkling wine, lemon juice	
Sbagliato	12
carpano sweet vermouth, aperol, campari, lemon juice, sparkling wine	
Summer Shack	12
copley london dry gin, lillet blanc, elderflower liqueur, sparkling wine	
Hugo Mint Spritz	12
elderflower liqueur, lime, mint, prosecco	
Abricot Sparkling Cocktail	13
abricot de rousillon, orange liqueur, orange bitters, sparkling wine	
Grand Peche Royale	12
giffard peche liqueur, grand marnier, peach puree, sparkling wine	
Empress 75	15
empress gin (distilled in victoria, bc) sparkling wine, lemon, simple	

Tequila and Margaritas

Sage and Cucumber Margarita	12
lunazul reposado, orange liqueur, sage leaves, cucumber, lemon, lime	
Siesta	12
lunazul reposado, aperol, campari, hurricane mix, grapefruit, soda	
Tart Cherry Margarita	12
lunazul reposado, orange liqueur, lime juice, tart cherry juice	
Rick James Tuesday Cocktail	13
cazadores reposado, pear liqueur, montenegro amaro, walnut bitters	
Zephyr	12
cazadores anejo, zucca amaro, orange peel	
Jalisco Native Margarita	13
cazadores reposado, cointreau, lemon, lime, orange, grapefruit	

Rum, Cachaca

Sparkling Coconut Highball	11
bounty dark rum, coconut crème, lime juice, orange bitters, sprite	
Creolinha	12
cachaca, passionfruit and peach puree, honey syrup, lemon juice, soda	
Royal Bermuda Yacht Club	13
zaya 12 year rum, golden falernum, orange liqueur, pineapple, lemon, orange bitters	
El Presidente	14
zaya 12 year rum, ten to one light rum, dry vermouth, falernum, orange liqueur, angostura	

Whiskey, Bourbon, Rye Cocktails

Hammond Cocktail	13
pendleton midnight, brazil de banana liqueur, oloroso sherry, walnut bitters	
Bourbon Renewal	13
jeppson's bourbon, briottet crème de cassis de dijon, lemon juice, honey, angostura	
Black Cherry Sour	13
jeppson's bourbon, lemon, lime, dark cherry syrup, peychaud, fee brothers foaming	
New York Sour	11.50
jeppson's bourbon, lemon juice, simple syrup, ruby port float	
Man O' War	13
jeppson's bourbon, orange liqueur, carpano antica, lemon juice, orange bitters	
Lion's Tail Sour	13
jeppson's bourbon, allspice dram, bhyrr, lime angostura, fee brothers foaming	
Il Monte	15
jeppson's bourbon, montenegro amaro, peychaud bitters	

Brandy and Sidecars

New Deal Pear Sidecar	14
new deal pear brandy, orchard pear liqueur, orange liqueur, lemon juice, simple	
Between the Sheets	14
korbel brandy, zaya 12 year rum, orange liqueur, lemon juice	
Calvados Sidecar	15
boulard calvados, grand marnier, lemon juice, simple syrup	

London Dry Gin Cocktails

Bees Knees 12
botanist islay gin, honey syrup, lemon juice

Pendennis Club 12
botanist islay gin, abricot de rousillon, peach puree, lemon, peychaud bitters

South Slope 13
botanist islay gin, lillet blanc, aperol, orange liqueur, lemon juice

Aviation Cocktail 13
botanist islay gin, luxardo maraschino liqueur, crème de violet, lemon juice

Old Love 14
botanist islay gin, suze liqueur, dry vermouth, orange bitters

Local Premium Gin Producers

Water Taxi 16
astraea ocean gin, brucato amaro, lime juice, honey syrup, soda

Heaven's Vesper 15
empress gin (victoria, bc), luksusowa vodka, yzaguirre's rose vermouth

Seaside Gin Sour 15
sheringham seaside gin, suze liqueur, lemon juice, simple, fee bros eggless foam

Hot Charolotte 15
empress elderflower rose gin, elderflower liqueur, cucumber, fresno chile, lemon

Old Tom Gin Cocktails

Martinez	12.50
counter old tom gin, carpano antica, luxardo maraschino liqueur	
Emerson Cocktail	12.50
counter old tom gin, sweet vermouth, luxardo marashio liqueur, lemon juice	
Ford Cocktail	13
counter old tom gin, dry vermouth, benedictine, orange bitters	
Hangover Cure #44	12
counter old tom gin, campari, aperol, toulouse hurricane mix, lemon, soda	

Negronis

Classic Negroni	13
copley london dry gin, campari, sweet vermouth	
Tradewinds	13
copley london dry gin, cardamaro, carpano antica, cointreau, angostura bitters	
White Negroni	14
botanist islay gin, suze gentian alpine liqueur, lillet blanc	
Monte Negroni	14
botanist islay gin, montenegro amaro, dry vermouth, carpano antica	
Lovely Thorns	14
counter old tom gin, yzaguirre rose vermouth, lillet rose	

Happy Hour Vodka Cocktails

Don't Be Naive	12
crop cucumber vodka, canton ginger liqueur, lemon, moscato	
Cucumber Herben Highball	11
crop cucumber vodka, rosemary syrup, fresh mint, fresh sage, lemon, soda	
Pear a Dox	13
grey goose poire vodka, elderflower liqueur, lemon juice, peach puree, soda	
Canton Moscato Spritz	13.5
lulusowa polish vodka, carpano sweet vermouth, montenegro, orange bitters	

Happy Hour Collins

Rosemary Collins	11
copley london dry gin, rosemary syrup, lemon juice, soda, orange bitters	
John Brasil Collins	13
george dickel rye, brasil de banana liqueur, lemon juice, soda, orange bitters	
Contrary Empress	15
empress gin (distilled in victoria, bc), contratto aperitif, lemon juice, soda	
Whiskey Abricot Collins	13
jeppson's bourbon, abricot de rousillon, lemon juice, soda	
Old Tom Collins	13.50
counter old tom gin, lemon juice, simple syrup, soda	

Happy Hour Mules

Classic Moscow Mule 11
luksusowa polish potato vodka, bundaberg ginger beer, lime juice

Dominican Tormenta 11
bounty dark rum, lime juice, orange juice, ginger beer

Lion's Share 12
copley london dry gin, grand byrhh quinquina, lime juice, ginger beer, orange bitters

Vertigo 13
copley london dry gin, cardamaro, lime juice, ginger beer

Espresso Martinis

Classic Espresso Martini 14
borghetti espresso liqueur, luksusowa polish potato vodka, simple

Latte Da 14
borghetti espresso liqueur, luksusowa polish potato vodka, bailey's irish cream

Golden Hour 14
borghetti espresso liqueur, lunazul reposado, cointreau, orange bitters

Coffee Cocktails

All coffee cocktails are made with french press coffee, topped with whipped cream

Café Toulouse 13
brovo chocolate liqueur, grand marnier, bitter truth allspice dram

Lucky and Nutty Irishman 13
jamesons irish whiskey, bailey's irish cream, walnut nocino

Happy Hour 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.

Our Happy Hour '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 Happy Hour 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. Collins style cocktails will be around 1 1/2 ounces to 2 ounces total.

The maximum base spirits we will pour into any one drink or cocktail is two ounces (not including the liqueurs, vermouth, 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>
Jeppson's Bourbon	Chicago, Illinois	11	9
Jameson's Irish Whiskey	Ireland	12	10
Pendleton Midnight Whiskey	Hood River, Oregon	14	11
Blank Note Scotch	Scotland	11.50	9
George Dickel Rye	Tullahoma, Tennessee	11	9
Korbel Brandy	Guerneville, California	12	10
Luksusowa Polish Vodka	Poland	11	9
Crop Cucumber Vodka	Minnesota	11	9
Deep Eddy Grapefruit Vodka	Dripping Springs, Texas	12	10
Ketel One Vodka	Holland	13.50	11
Ketel One Botanical Peach	Holland	13.50	11
Grey Goose Vodka	France	13.50	11
Tito's Vodka	Austin, Texas	12	10

Happy Hour Premium Base Spirits ('Well') for Cocktail Making

<u>Spirit</u>		<u>2 oz.</u>	<u>1 1/2 oz.</u>
Copley Gin	The Netherlands	11	9
Botanist Islay Gin	Island of Islay, Scotland	13	11
Counter Old Tom Gin	Seattle, WA	14	11
Empress Gin	Victoria, BC	14	11
Empress Elderflower Rose Gin	Victoria, BC	14	11
Lunazul Reposado Tequila	Jalisco, Mexico	13	10
Cazadores Anejo Tequila	Jalisco, Mexico	15	12
Cazadores Reposado Tequila	Jalisco, Mexico	15	12
Rayu Mezcal	Oaxaca, Mexico	15	12
Bounty Light Rum	Saint Lucia, W.I.	11	9
Bounty Dark Rum	Saint Lucia, W.I.	12	10
Ten to One Silver Rum	Dominican Republic	11	10
Zaya 12 year Aged Rum	Trinidad, Cuba	14	11
Leblon Cachaca	Brazil	13	10
Alto del Carmon Reserve Pisco	Chile	13	10
<u>Selected Amari and Liqueurs</u>		<u>2 oz.</u>	<u>1 1/2 oz.</u>
Campari	Italy	14	11
Aperol	Italy	14	11
Averna Amaro	Italy	14	11
Cynar Amaro	Italy	14	11
Fernet Branca	Italy	14	11
Montenegro Amaro	Italy	14	11
Zucca Amaro	Italy	14	11

For the Table

Grilled Wild Wheat Bakery Baguette with Wuthrich Butter and Chimichurri	6
Marcona Almonds <i>Valenciana</i>	6
Castelvetrano Olives in a Rosemary-Pine Nut Cure	6
Pommes Frites with Grana Padano and White Truffle Oil	12.50
Brussels Sprouts Fritti with Sriracha Rouille	12
Coastal Clam Dip with Fresh Curds, Fine Herbes and Kennebec Chips	12
Smoked Tuna Rillettes with a Fennel-Castelfranco Accompaniment	15

Produce Salads

Bibb Lettuce, Pea Shoots, Watercress, Pistachios, and <i>Fine Herbes</i>	11
Green Goddess Salad with Pea Shoots, Watercress, Radish Batons, Avocado Crème Fraiche and <i>Fine Herbes</i> Dressing	11
Hearts of Romaine with Grana Padano, Crispy Hot Coppa, Pine Nuts, and a Caesar Emulsion	11
Snap Peas, Pea Shoots and Belgian Endive with Ricotta Crème Fraiche-Grain Mustard Dressing	11
D'Anjou Pear, Watercress, and Bleu d'Auvergne with Fennel, Bacon Lardons, Tarragon, and Walnut Vinaigrette	12.50
Frisee, Castelfranco, and Bacon Lardons with Fingerling Potato Coins and a Poached Hen Egg	12.50
Gulf Prawns, Avocado, Heirloom Tomatoes and Red Basil	14.50
Fried Yearling Oyster Salad <i>Lyonnaise</i> with Bacon Lardons, Endive, and Crème Fraiche	14.50