

## Toulouse Afternoon Toulouse Happy Hour

Over Fifty 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 per glass

All Beers and Ciders \$7

Premium Well Spirits \$11

More than Fifty Happy Hour Food

Preparations from \$6 to \$25

Dungeness Crab Rolls \$24 (3 oz.)

Served daily from 3:30 pm to 6 pm, excluding major holidays.

Available in our Lounge and at Bar Top Seating Only.

See Happy Hour Menu for additional conditions.

## Toulouse Breakfast Happy Hour

Breakfast entrees are reduced to \$17.50,  
with reasonable upcharges for entrée's  
with premium proteins.

Available Monday through Friday 10 am to 12 pm,  
excluding holidays.

We are open for brunch everyday!

A Few Curious Stats . . .

- 250 About how many votive candles we light each night.
- 712 Separate panes of glass set into our windows and doors
- 85,000 About how many two inch by two inch Italian mosaic tiles are in the main body of our floor.
- 40,000 About how many glass tiles are on our booth platforms
- 5,000 About how many pounds of plaster were mixed and hand applied to our walls, one bucket at a time.
- 10,000 About how many board feet of fine hardwood lumber we used to construct Toulouse. A lot of the things didn't work out the first time we tried making them . . .

For parties of six or more, a 20 percent gratuity will be added to your check.

We take great pride in providing wages and compensation at the top  
of our industry, including our Kitchen staff, coupled with  
an affirming, positive, and safe environment for all.

A 'living-wage' surcharge of 5% will be added to all checks.

Toulouse Phone Number and Website for Reservations.

26-432-9069 [www.toulousepetit.com](http://www.toulousepetit.com)

Toulouse  
*Petit*

Kitchen

Lounge

and

Universe

Midweek  
Pre-fixe Menus

*Toulouse Petit 'Italian Experience'*

Two Course Dinner

Starting at \$35 per person

*'The Toulouse Steakhouse Experience'*

Three Course Dinner

Starting at \$49 per person

Sunday to Thursday through September

Not available before 7:30pm on Climate Pledge Arena Event Nights.

*Midweek Pre-fixe Dinner*  
*two courses starting at \$35 per person*

First Course: (choose one salad or soup)

Salads

Bibb Lettuce, Pea Shoots, Watercress, Pistachios,  
and *Fine Herbes* with a Champagne Vinaigrette

Green Goddess Salad with Avocado Creme Fraiche  
and *Fine Herbes* Ranch Dressing

Hearts of Romaine with Grana Padano, Crispy Hot  
Coppa, and Pine Nuts with Caesar Emulsion

Snap Peas, Pea Shoots, and Belgian Endive with  
Ricotta-Creme Fraiche Grain Mustard Dressing

Soups

True French Onion Soup *Lyonnaise*  
cave aged gruyere, onion confit, red wine reduction

Fried Chicken and Housemade Andouille Gumbo \*\*  
served over our seafood gumbo base (shrimp stock)

Toulouse Seafood Gumbo \*\*  
pacific ll rockfish, gulf shrimp, andouille, crawfish

Shareable 'For the Table' Starters

*available to add on to either pre-fixe menu*

Grilled Wild Wheat Bakery Baguette  
with Wuthrich Butter and Basil Chimichurri 9

Marcona Almonds 'Valenciana' 7

Castelvetro Olives in Rosemary-Pine Nut Cure 7

Norkotah Potato Frites with Grana Padano,  
White Truffle Oil and Maldon Sea Salt 14.50

Brussels Sprouts *Fritti* with Sriracha Rouille 16

Coastal Clam Dip with *Fine Herbes*, Celery-Cucumber  
White Truffle Emulsion and Kennebec Chips 17

Smoked Tombo Tuna Rillettes (fancy word for Tuna Dip)  
with a Fennel-Castelfranco Accompaniment 21

Wine Specials \$11 per glass / \$35 per bottle

Benvolio, Prosecco, Italy

Alianca, Vinho Verde, Minho, Portugal

Del Rio Estate Grown, Still Rose, Rogue Valley, Oregon

Chartreuse de Bonpas, Cotes-Du-Rhone Villages, France

Alto las Hormigas, Malbec, Mendoza, Argentina

Cocktail Specials \$13 with Pre-fixe Dinner

'French 77' Sparkling Cocktail  
sparkling wine, copley gin, elderflower liqueur, lemon juice

Walnut Old Fashioned  
jepson's bourbon, simple, walnut bitters, luxardo cherry, orange

Zephyr  
lunazul reposado, zucca amaro, orange peel

Naked and Famous  
rayu mezcal, brucato amaro, aperol, lime juice

Spotlight Spirit

Michter's Bourbon 10yr Limited Release Barrel Strength  
served as a manhattan or neat 60

Mocktail Specials \$11 with Pre-fixe Dinner

Hugo Mint Spritz  
na elderflower, na naughty sparkling wine, lime juice, mint, soda

Pins and Needles  
na free spirit tequila, pineapple, lime juice, creole salt rim

No-groni  
na dhos gin, na wilfred's aperitivo

Join us for Summer Fresh Oyster Happy Hour!

\$1.50 ea. Fresh Oysters  
in the Lounge Area! (21+ only)

Sunday-Thursday August and September  
3:30-6pm | \$5 drink minimum | max 12/person

\* Eating raw or undercooked foods can increase your chances of contracting food borne illness.

We take great pride in providing wages and compensation at the top of our industry, including our Kitchen Staff, coupled with a positive and safe environment for all.

A 'Living Wage Surcharge' of 5% will be added to all checks.

Dessert choose one

Toulouse Buttermilk Beignets  
with Powdered Sugar and 'Chicory' Anglasie

Olympic Mountain Ice Cream:  
Vanilla, Salted Caramel, or Bourbon

Olympic Mountain Seasonal Sorbet (ask your server)

Shareable 'For the Table' Starters

available to add on to either pre-fixe menu

Grilled Wild Wheat Bakery Baguette  
with Wuthrich Butter and Basil Chimichurri 9

Marcona Almonds 'Valenciana' 7

Castelvetro Olives in Rosemary-Pine Nut Cure 7

Norkotah Potato Frites with Grana Padano,  
White Truffle Oil and Maldon Sea Salt 14.50

Brussels Sprouts *Fritti* with Sriracha Rouille 16

Coastal Clam Dip with *Fine Herbes*, Celery-Cucumber  
White Truffle Emulsion and Kennebec Chips 17

Smoked Tombo Tuna Rillettes (fancy word for Tuna Dip)  
with a Fennel-Castelfranco Accompaniment 21

Tonight's Shareable Sides

available to add on to either pre-fixe menu

Creamed Corn and Red Basil 'Humita' 13.50

Brussels Sprouts with Tasso and Grain Mustard 16

Grilled Asparagus with Black Bacon Vinaigrette 14

Asparagus Wrapped in San Daniel Prosciutto 14

Cave Aged Gruyere and Crescenza Mac 'n Cheese 16

Oyster Mushrooms with Shallots, Thyme, Oloroso 15

Ricotta Gnocchi with Fried Sage 14

Check back in after October for new versions of our  
Midweek Prefixe Menus while we take a break for

*Seattle Restaurant Week!*

\$35, \$50 and \$65 Three Course Pre-fixe Dinner Menus

\$20 and \$35 Two Course Pre-fixe Lunch Menus

October 18-31st, 2026

*Midweek Pre-fixe Dinner*

two courses starting at \$35 per person

Second Course: (choose one entree below)

Roma-style Pastas

Gricia with Radiatori  
pancetta, grana padano, pecorino, black pepper, parsley

Carbonara with Snap Peas and Radiatori  
pancetta, grana padano, pecorino romano, pasteurized egg  
yolk, red and green basil, black pepper

Papalina with Radiatori  
prosciutto san daniel, snap peas, english peas, shallots,  
pecorino, grana padano, parsley, evo

Amatriciana with Strozzapreti Spinaci \*\*  
pancetta, bright tomato sauce, grana padano, pecorino

Zazzone with Strozzapreti Spinaci \*\*  
with pancetta and garlic fennel sausage, shallots, thyme with snap  
peas, english peas, red and green basil, amatriciana meets carbonara

Toulouse Pasta Preparations

Housemade Garlic-Fennel SRF Kurobuta Sausage  
& Radiatori with an Heirloom Bright Tomato Sauce  
red and italian basil, parsley, english and snap peas

Creole Chicken and Housemade Tasso Tagliarini \*\*  
tomato confit, paprika, red basil, tarragon, cayenne  
with gulf prawns instead of chicken +\$8

Butternut Squash, Hazelnuts and Oyster Mushrooms  
with Spianci Strozzapreti and White Truffle Oil  
with housemade ricotta gnocchi instead of strozzapreti +\$3

Add a Third Dessert Course for \$5

Toulouse Buttermilk Beignets  
with Powdered Sugar and 'Chicory' Anglasie

Olympic Mountain Ice Cream:  
Vanilla, Salted Caramel, or Bourbon

Olympic Mountain Seasonal Sorbet (ask your server)

Midweek 'Steakhouse Experience' Pre-fixe Dinner  
three courses starting at \$49 per person

First Course: (choose one salad or soup)

Salads

Bibb Lettuce, Pea Shoots, Watercress, Pistachios,  
and *Fine Herbes* with a Champagne Vinaigrette

Green Goddess Salad with Avocado Creme Fraiche  
and *Fine Herbes* Ranch Dressing

Hearts of Romaine with Grana Padano, Crispy Hot  
Coppa, and Pine Nuts with Caesar Emulsion

Snap Peas, Pea Shoots, and Belgian Endive with  
Ricotta-Creme Fraiche Grain Mustard Dressing

Soups

True French Onion Soup *Lyonnaise*  
cave aged gruyere, onion confit, red wine reduction

Fried Chicken and Housemade Andouille Gumbo \*\*  
served over our seafood gumbo base (shrimp stock)

Toulouse Seafood Gumbo \*\*  
pacific ll rockfish, gulf shrimp, andouille, crawfish

First Course: Chilled Seafood Starters

Please note that this section contains upcharges to the fixed \$49 price.

Three Fresh Oysters on the Half Shell \* (add \$5)  
mignonette, red remoulade, lemon, horseradish

The Toulouse Reconstructed Prawn Cocktail (add \$5)  
celery-persian cucumber-white truffle emulsion

Tombo Tuna Tartare with a Horseradish-Truffle  
Emulsion, Radish, and Persian Cucumber \* (add \$5)

LL Rockfish Ceviche in a Peruvian-style Sesame  
'Tigers Milk' with Tomatillo-Avocado Salsita \* (add \$5)

Dungeness Crab over Fried Green Tomatoes in a  
Tarragon-Chive Ravigote with Grain Mustard (add \$10)  
our homage to Crab Masion served at Galatoire's in NOLA

Second Course: choose one entree

Seafood Preparations

Pan Seared Local Fresh LL Rockfish with Asparagus,  
*Fine Herbes*, Pistachios, and Roasted Shallots  
asparagus, lemon-sherry nuoc cham, tarragon, dill fronds

Pan Seared Local Fresh LL Rockfish Seared in Cast Iron  
with Oyster Mushrooms, Yellow Corn, and Tarragon  
venezia butter, pernod, red basil pistou, fried leeks

Steak Preparations

Accompanied with our Maitre d'hotel butter, chimichurri,  
bordelaise, and a choice of pommes frites or pureed potatoes.  
Served on a hot forged steel plate and cherry lumber board.

St Helen's Flank Steak Bavette 8 oz. \*

Snake River Farms Wagyu Bavette 8 oz. \*

Snake River Farms  
Wagyu Baseball Cut Sirloin 8 oz. \* (add \$15)

Okananogan Ranches  
Petite Rib Eye 10 oz. \* (add \$15)

Okananogan Ranches  
Petite Filet Mignon 8 oz. \* (add \$20)

Steak Accompaniments and Luxe Seafood Sides

Please note that this section contains upcharges to the fixed \$49 price.

Au Poivre with Brandy and Green Peppercorns 10

Creole Crawfish and Tasso 12

Creole Gulf Shrimp with Tasso 13

Three Gulf Shrimp with Garlic and Fresh Herbs 16

Three Barbecued Jumbo Gulf Shrimp 'New Orleans' 16

Gulf Shrimp en *Persillade* with *Fine Herbes* and Pastis 16

Oscar 'Revisited' with Dungeness Crab  
and Asparagus 25

Dungeness Crab Mac n' Cheese 25

Pan Seared Diver-caught Sea Scallop Coins  
with Braised Bacon and Creamed Corn Humita 25

\* Eating raw or undercooked foods can increase your  
chances of contracting a food borne illness.