

Toulouse

Petit

The Best

Happy Hour and Late Night Dining

in the Nation

Early Happy Hour 4 pm to 6 pm

Late Night Menu and Happy Hour 10 pm to 1 am

Every Evening

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

The Best Happy Hour Menu in the Nation

Salads

Yellow Beets and Haricots Verts
with Pistachios and Stilton Bleu Cheese 6

Frisee Salad with a Poached Hen Egg 8

Hearts of Romaine 'Caesar'
with Crispy Hot Coppa and Grana Padano* 5

Toulouse Market Salad 6

Bibb Lettuce and Arugula Salad 6

Soups

Fried Chicken Gumbo 6

Cauliflower Soup with Dungeness Crab 8

True French Onion Soup *Lyonnaise* 6

Charcuterie*

Rustic Duck and Pistachio Terrine 6

Chicken and Duck Liver Terrine 6

Duck and Pork Rillettes 6

Housemade Boar Garlic Sausage
with Tomato-Basil Jam Bruschetta 6

Braised and Fried Hemplers' Bacon 6

Wild Pacific Shrimp*

'Barbecued' Shrimp New Orleans 9

'Sinister' Fried Pacific Shrimp 7

Classic Shrimp Creole 7

Chilled Shrimp in a Spicy Red Remoulade 6

Mussels and Clams*

Manila Clams with Spanish Chorizo 10

Mussels with Saffron and Mustard 10

Classic Mussels a la Mariniere 10

Oysters*

Three Fresh Oysters on the Half Shell 8

Fried Oysters with Two Remoulades 8

Oysters Rockefeller or Kilpatrick with Tasso 8

'Lucky Pierre' Oysters Three Ways 8

Bruschetta*

Foraged Mushrooms
with a Wild Arugula Salad' 6

Eggplant Caponata with Crescenza Cheese 6

*Eating raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of a food
borne illness.

More Than Fifty Exquisite Preparations Priced Between \$4 and \$10

Seafood*

Fried Catfish Sticks' with Remoulade 6

Tombo Tuna Tartare
with a Horseradish-Truffle Vinaigrette 8

Tuna en Crudo with Salad Nicoise 8

Crab Ravigote over Fried Green Tomatoes 9

Curiosities*

Fried Spring Okra with Remoulade 4

Buttermilk Fried Chicken Bites
with Tasso - Black Pepper Gravy 7

Spicy Steak Cruda 7

Helix Snails Garlic and Fresh Herbs 7

Crawfish 'Beignets' with Hot Pepper Jelly 9

Sliders*

Toulouse Beef Sliders 6

Spicy Lamb Sliders 6

Cajun Meatloaf Sliders 6

add Pommes Frites with Aioli 2

Sides

Pommes Frites with Aioli 4

Pommes Frites with Veal Pan Sauce 6

Puréed Potatoes 4

Creamy Corn Grits 3

Fried Green Tomatoes with Remoulade 4

Sweet Corn, Haricots Verts and Tasso 5

Haricots Verts with Tasso and Tomato Confit 5

Mushrooms with Shallots and Thyme 5

Classic Red Beans and Rice 5

Grilled Asparagus with Olive Oil and Sea Salt 6

Caveats, Limitations, and Policies

No Substitutions

No Separate Checks

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

* Eating raw or undercooked proteins may increase
your risk of foodborne illness

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

Champagne and Sparkling

<u>Year</u>	<u>Style</u>	<u>Producer</u>	<u>Region</u>	<u>gl</u>	<u>half</u>	<u>btL</u>
nv	Prosecco	Villa Sandi	Italy	9	18	34
nv	Brut Rose	Gruet	Albuquerque	11	22	42
nv	Brut	Veuve Clicquot 'Yellow Label'	Champagne	18	36	70

White Wines by the Glass and Carafe

<u>Year</u>	<u>Style</u>	<u>Producer</u>	<u>Region</u>	<u>gl</u>	<u>half</u>	<u>btL</u>
2012	Sauvignon Blanc	St. Supéry	Napa Valley	11	22	42
2010	White Blend	Hugel 'Gentil'	Alsace	9	18	34
2013	Chardonnay	Les Charmes	Mâcon-Lugny	10	20	38
2012	Bordeaux Blanc	Bel Air	Graves	9	18	34
2012	Riesling	Erioica	Columbia Valley	11	22	42
2012	Blanco	Monopolé	Rioja	9	18	34
2012	Chardonnay	Hartford Court	Russian River Valley	13	26	50

Rose by the Glass and Carafe

<u>Year</u>	<u>Varietal</u>	<u>Producer</u>	<u>Region</u>	<u>gl</u>	<u>half</u>	<u>btL</u>
2013	Grenache Syrah	Laroche	Pays D'Oc	8	16	30
2013	Syrah/Mouvedre	Jean Luc Colombo	Provence	9	18	34
2013	Grenache/Cinsault	Dom. Lauribert 'La Cuvee de Lisa'	Vaulcuse	9	18	34

Red Wines by the Glass and Carafe

<u>Year</u>	<u>Varietal</u>	<u>Producer</u>	<u>Region</u>	<u>gl</u>	<u>half</u>	<u>btL</u>
2012	Montepulciano	Farnese 'Fantini'	Abruzzo	8	16	30
2012	Pinot Noir	Yamhill Valley	Willamette Valley	12	24	46
2012	Bordeaux	Sainte-Marie	Entre-Deux-Mers	11	22	42
2010	Malbec	Alta Vista Classic	Mendoza	9	18	34
2009	Tempranillo	Lo Nuevo 'Tanto Monta'	Rioja	10	20	38
2012	Syrah	Saint Cosme	Cote-Du-Rhone	10	20	38
2011	Cabernet Sauvignon	Freemark Abbey	Napa Valley	12	24	46
2011	Zinfandel Blend	Coup de Grâce	Lodi	14	28	54

Happy Hour Cocktails for \$8.50

Toulouse Hurricane
 bacardi light and bacardi dark rum, lime juice,
 passion fruit nectar, bitters & grenadine

Sazerac
 rye whiskey, pernod rinse, bitters & sugar

Madame Toulouse
 finlandia grapefruit vodka, peach puree, honey &
 sparkling wine

Ginger's Whip
 vodka, brovo ginger, lemon & ginger ale

The Blackbeard
 gold rum, coconut syrup, lime, bitters & soda

Italian Greyhound
 hendricks gin, aperol, grapefruit juice & lavender soda

Hemingway
 10 cane rum, key lime & luxardo maraschino

French Quarter Le Fizz
 grey goose vodka, st germain, lime & soda

Big Easy Margarita
 reposado tequila, triple sec, lemon & grapefruit juice

Toulouse Sangria
 cuervo tradicional tequila, garnacha, pineapple & sour

Katie-Mae
 vodka, elderberry liqueur, grapefruit juice, &
 sparkling wine

Meloncalling
 grey goose melon vodka, crème de cassis,
 lime juice, soda & lavender bitters

Wakemans Air
 rye whiskey, vermouth, becherovka & bitters

St. Charles Sangria
 white wine, peach schnapps, tuaca, grapefruit juice,
 pineapple & sweet and sour

Common Industry Shots for \$8

Fernet Branca	Jamesons
Jaegermeister	Zwack Unicum
Fireball Whiskey	Becherovka
Sambuca	Brovo Amaro #15

Beer

Abita Purple Haze 6	Stone IPA 6
Abita Turbo Dog 6	Stone Amber 6
Stella Artois 6	Dixie Lager 5.5
Maritime Pale Ale 6	Dixie Voodoo 5.5
Guinness Stout Can 6	Bud Light 4.5
Clausthaler N/A 5	Chimay Rouge Trappist 9
Miller High Life 4.5	Angry Orchard Cider 5.5
Spire Mt. Dark & Dry Cider 5.5	Pacifico 5
Stella Cidre 6	