

Toulouse
Petit

Kitchen

Lounge

and

Universe

Daytime Menu

A
tour
de
force
menu
of
cuisine.

Toulouse Daytime Menu, Spring 2025

Toulouse Daytime Beverage Essentials

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Lunch Menu

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The Art of the Salad	16, 17
Soups	17
Soup and Salad Lunch Combo	17
Chilled Seafood	18
Pacific Mussels and Local Manila Clams	19
Seafood Rolls, Imperials, Luxe Small Plates	20
Five of the World's Finest Cheeses	20
Light Entrée Salads	21
Po Boys, Burgers, Sandwiches	22., 23
Fried Seafood and Chips, Seafood Tacos	24
Seafood Pastas	24
Toulouse Pastas	25
French Quarter Seafood Classics	26
Seasonal Seafood	27
Steaks on Hot Forged Iron Plate	28

A Robust Selection of NA Beverages . . .

Happy Hour Mocktails

Cucumber Gimlet	8
dhos gin, rosemary syrup, lime juice	
Monday Mezcal Mule	8
monday na mezcal, lime, ginger beer	
Mojito	8
lime, mint, simple syrup, muddled	
Pathfinder Old Fashioned	8
pathfinder na, wilfred's aperitivo, angostura	
Seedlip Elderflower Collins	8
seedlip garden 108, eldflower na, lemon juice, lavender	
John PW Collins	8
pathfinder na, wilfred's aperitivo, lemon, angostura, soda	

Non Alcoholic Beer

Bit Burger 0.0 16.9oz	7
Guinness 14.9 oz	7

Non Alcoholic Beverages

Coke, Diet Coke, Coke Zero, 7 up	3
Perricone Lemonade, Strawberry Lemonade	5
Iced Tea	3
Arnold Palmer (with one refill)	4
Perricone Fresh Squeeze Orange, Grapefruit, Apple)	6
Dry Soda Company (Cucumber and Lavender, 12 oz.)	5
Bundaberg Ginger Beer	5
Abita Cane Sugar Root Beer	5
Hot Tea: Earl Grey, Chamomile, Peppermint, Jasmine, Sencha Green	5
French Press in a Stainless Vacuum	Large 10 / Small 6

Wines by the Glass

Champagne and Sparkling by the Glass

Vega Medein, Cava, Spain	12 / 40
Corazza, Prosecco, Italy	13 / 43
Joseph Cattin, Brut Rose, France	14 / 45
La Battagliola, Lambrusco, Italy	15 / 50
Charles Orban, Champagne, France	18 / 75

White Wines by the Glass

Torii Mor, Pinot Blanc, Oregon	12 / 42
C.H. Berres, Riesling, Mosel, Germany	14 / 45
Sant' Angelus, Grechetto, Italy	15 / 50
Seduri Chardonnay, Oregon	15 / 50
Domaine Besson, Chablis, France	16 / 60
Domaine Reuilly, Sauvignon Blanc, France	17 / 62

Rosé by the Glass

La Gabarre Rose, Bordeaux, France	11 / 38
Leos, Rose, Provence, France	12 / 40

Red Wines by the Glass

Rhonea, Cotes du Rhone Villages, France	12 / 40
Chateau Laulerie, Malbec, Bergerac, France	13 / 43
Poggio Del Moro, Sangiovese, Chianti, Italy	14 / 45
Chateau Moncets, Bordeaux, France	15 / 50
Bavencoff, Pinot Noir, France	16 / 60
Cadence, Cabernet Sauvignon, Washington	18 / 65

Bottled and Canned Beer

Abita Amber 12oz	New Orleans, Louisiana	8
Abita Turbo Dog 12oz	New Orleans, Louisiana	8
Ninkasi Lager 16oz	Seattle, WA	9
Seapine Pilsner 16oz	Seattle, WA	9
Paulaner Hefeweizen 16.9oz	Munich, Germany	9
Hellbent IPA 16oz	Seattle, WA	9
Guinness Stout 16oz	Dublin, Ireland	9
Kostritzer Black Lager 16.9oz	Thuringia, Germany	9
Bit Burger o.o N/A, 16.9oz	Bitburg, Germany	8
Guinness N/A	Dublin, Ireland	8

French Cidre

Amour D' Herout (brut)	France	9
La Chouhette Rose (sweet)	France	9

Toulouse Happy Hour Menu Update

Over Thirty-five Cocktails made with
Premium Spirits for \$10 (2 oz. pour avg)

Another Thirty-Five Super Premium Cocktails
for \$12 to \$15 (2 oz. pour avg)

Six Fabulous Wine Selections \$8 glass / \$25 per bottle

All Beers and Ciders \$7

Premium Well Spirits \$7 (1 1/2 oz pour)

More than Seventy Happy Hour

Food Preparations from \$5 to \$15

Lobster and Dungeness Crab Rolls \$20 (3 oz.)

Late Night Happy Hour Additions

Six Roma Style Pastas \$15 to \$24

Po Boys, Burgers, and Sandwiches with Frites \$10 to \$20

St. Helens Flank Steak Bavette on a Hot Forged Steel
Plate with Pommes \$27 (8 oz.)

Served 3:30 pm to 6 pm and 10 pm to midnight.

Available at our Lounge and Bar Top Seating.

Toulouse Brunch Cocktail Standards

Champagne Mimosa	10
sparkling wine, orange juice.	
Creole Bloody Mary	11
housemade mary mix, luksusowa vodka, creole salt	
Grand Peche Royale	12
giffard peche liqueur, grand marnier, peach puree, sparking cava	
Abricot Sparkling Cocktail	12
abricot de rousillon, orange liqueur, cava, orange twist	
Sayulita Paloma	12
lunazul reposado, passionfruit puree, grapefruit juice, soda	
Hangover Cure #44	12
counter old tom gin, passionfruit puree, soda, lemon, angostura	
To Kill a Mule	11
lunazul reposado tequila, lime, cranberry, ginger beer, lime	
Blu Mule	11
pearl blueberry vodka, elderflower, grapefruit, ginger beer	
Short and Spicy Margarita	12
lunazul reposado tequila, ancho reyes liqueur, citrus	
Florentine Brunch Cocktail	12
copley gin, aperol, cardamaro, grapefruit, orange bitters, soda	
St. Charles Sangria	11
white wine, peche liqueur, grapefruit, pineapple	
Café Toulouse	12
brovo chocolate liqueur, grand marnier, allspice dram, coffee	
Lucky and Nutty Irishman	12
jameson's whiskey, bailey's irish cream, walnut nocino, coffee	

Toulouse Midweek Happy Hour. Most cocktails on this page are \$10 Monday through Friday until 6 pm. See Happy Hour Menu for details and conditions.

Toulouse Cocktail Standards

Toulouse Hurricane	12
light and dark bounty rums, passion fruit, pineapple, maraschino	
Madame Toulouse	12
deep eddy grapefruit, peach puree, honey syrup, sparkling wine	
Katie Mae	12
luksusowa vodka, elderflower, grapefruit juice, sparkling wine	
French 77' Sparkling Cocktail	12
cava, copley gin, elderflower liqueur, lemon twist	
Big Easy Margarita	12
lunaazul reposado, orange liqueur, lemon, lime, grapefruit	
Contessa Negroni	12
copley gin, aperol, cardamaro, orange peel	
Silver Lining	12
crop cucumber vodka, elderflower liqueur, lemon, soda	
Botanical Peach Blossom	12
ketel one peach vodka, sage leaves, lemon juice, press	
Naked If I Want To	12
crop cucumber vodka, violette lavender, crème de cassis, soda	
Vieux Carre	13
vsop brandy, george dickel rye, benedictine, carpano antica	
Sazerac	13
george dickel rye, pernod rinse, peychaud bitters	
Walnut Old Fashioned	12
george dickel rye, walnut bitters, luxardo cherry	
Down the Boulevard	14
woodinville bourbon, aperol, montenegro, carpano antica	

Toulouse Midweek Happy Hour. Most cocktails on this page are \$10 Monday through Friday until 6 pm. See Happy Hour Menu for details and conditions.

Toulouse Beignets

with powdered sugar and chicory anglaise.

Seasonal Fruit Plate

Changes with the season. Currently will be some combination of persimmons, papaya, blueberries, strawberries, bananas, pineapple, cantaloupe, kiwi. Accompanied with condensed milk vanilla

Bowl of Granola with Fresh Fruit 9

with honey vanilla yogurt 13

Honey Vanilla Yogurt with Blueberries and Strawberries 9

Toulouse Weekday Brunch Happy Hour \$17

Most preparations on our brunch menu are \$17

Monday through Friday *

Toulouse Breakfast Bundle

Monday through Friday for \$24 we are offering

Coffee, Two Beignets, and One Brunch
Happy Hour Entree Priced at \$17

* with reasonable price supplement for entrees
priced greater than \$17

Our primary objective for our daytime period is keeping our staff fully employed, and meanwhile our patrons can also receive a truly great dining deal in an age where everything now costs more; and therefore experiential full service dining has become one of the first things to be chosen by the dining public with greater circumspection (there's plenty more we could say about this phenomenon and how it has changed the dynamic and culture of the entire region over the prior decade).

Our midweek daytime menu is at our pre-2021 menu prices, prior to the great inflation. Your incredible support through the years on the weekends makes our Weekday Happy Hour Brunch program possible. And the increase in mid-week patronage through our Happy Hour program is a great support to our staff remaining comfortably employed

Brunch Sweet

often ordered to share for the table or as an individual serving

Crème Caramel French Toast

fresh strawberries, pecan butter 17

Buttermilk Pancakes (weekends only)

fresh strawberries, pecan butter 16

Bananas Foster Pancakes (weekends only)

candied pecans, pecan butter 23

Add on to French Toast or Pancakes

Two Eggs and Bacon, Ham or Garlic Fennel Sausage 8

Two Eggs 4 Two Fried Eggs with Gruyere 6

Two Softly Scrambled Eggs with Leeks, Gruyere, and Fine Herbes 7

Bacon, Ham or Garlic Fennel Sausage 6

Carlton Farms Pork Cheeks Confit (similar to corned beef) 8

Vanilla Ice Cream 4 Fresh Strawberries, Blueberries or Both 4

Brunch Hashes

with two eggs, kennebec breakfast frites and sriracha ketchup.

Spicy Creole Andouille Hash

housemade tasso and andouille, mama lils peppers, tomato confit 24

Cured Pork Cheeks Confit Hash

parsnips, kennebec potatoes, arugula, apples, turnips 25

Smoked Tombo Tuna and Asparagus Hash

parsnips, tomato and garlic confit, kennebec potatoes, chicories 26

Brunch Imperials with Mornay and Gruyere

Served on a lumber milled board (made at our shop in Interbay).

English muffins, mornay, caved aged gruyere, fine herbes, with breakfast potatoes or norkotah pommes frites and sriracha ketchup.

Add two eggs to a brunch imperial 2 Add sliced avocado 2

Dungeness Crab Imperial 3 oz. 28 (\$22 for Midweek HH)

5 oz. 37 (\$27 for Midweek HH)

Maine Lobster Imperial 3 oz. 30 (\$22 for Midweek HH)

5 oz. 39 (\$29 for Midweek HH)

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

Creole Brunch Seafood Classics

With two farm fresh eggs. All items in this section are \$19 for our Midweek Brunch Happy Hour unless otherwise noted.

'Barbecued Shrimp' New Orleans with Creamy Grits
paprika, cayenne, lemon, black pepper, garlic, lager 9

'Lucy' Gulf Shrimp, Crawfish and Andouille
creamy grits, paprika, garlic, creole seasoning, lemon 29

Gulf Shrimp in a Tomato-Trinity Creole and Two Eggs
creamy grits, white wine, garlic, cayenne, pastis 29

Creole Blackened Rockfish
with Crawfish - Tasso Sauce and Two Eggs
tomato confit, paprika, cayenne, creamy grits 29

Bayou Fisherman's Breakfast
gulf shrimp, 11 rockfish, mussels, crawfish, pernod, fine herbes 29
* this item is \$22 for our Midweek Brunch Happy Hour

* Unless otherwise noted, all Creole Brunch Classics are \$19 for our Midweek Brunch Happy Hour program.

Composed Brunch Plates

two eggs, kennebec breakfast frites, and sriracha ketchup.

Chicken Fried Chicken with Creole Sausage Gravy
fennel, cayenne, paprika, housemade buttermilk biscuits 24

Buttermilk Biscuits with Creole Sausage Gravy 17
add carlton farms ham, applewood bacon, or garlic -fennel sausage 5

Classic Egg Breakfast
two eggs, kennebec potatoes, choice of meat: carlton farms ham, applewood bacon, housemade garlic sausage. choice of white, wheat, rye, or buttermilk biscuit. 22

Softly Scrambled Eggs

Served with Kennebec breakfast frites and sriracha ketchup.

All composed egg scrambles are prepared softly-set
with *fine herbes* in accordance with traditional technique.

Acadiana Scramble

dungeness crab, gulf shrimp, andouille, tomato confit, asparagus,
garlic confit, leeks, tarragon, creole hollandaise 29

* this item is \$24 for our Midweek Brunch Happy Hour

Housemade Tasso, Asparagus, and Tomato Confit

shallots, garlic confit, gruyere, fine herbes 23

'Big Easy' Housemade Andouille Sausage Scramble

holy trinity, tarragon, tasso-black pepper gravy 23

Dungeness Crab and Asparagus Scramble with Mornay

shallots, tarragon, cave aged gruyere, mornay 34

* this item is \$27 for our Midweek Brunch Happy Hour

Smoked Tombo Tuna, Asparagus and Tomato Confit

leeks, tarragon, cave aged gruyere 26

* this item is \$21 for our Midweek Brunch Happy Hour

Gulf Prawns, Tasso and Andouille Scramble

cave aged gruyere, tarragon, leeks, chives 24

Garlic Fennel Sausage, Tomato Confit, and Bleu d'Auvergne

tomato and garlic confit, tarragon, chives, classic mornay 24

Eggs 'Forestiere' with Oyster Mushrooms and Asparagus

truffle oil, cave aged gruyere, fine herbes, mornay 23

Piquillo Peppers and Chevre Scramble

fine herbes, arugula, shallots, garlic confit 21

Carlton Farms Berkshire Ham, Cave Aged Gruyere, Shallots and *Fine Herbes* with Classic Mornay 23

Cave Aged Gruyere, Leeks, and *Fine Herbes* 17

* Unless otherwise noted, all menu items on this page are \$17
for our Midweek Brunch Happy Hour program.

Eggs Benedicts

Served with Kennebec breakfast potatoes and sriracha ketchup.
We offer two forms of hollandaise: traditional and 'Acadiana', which is slightly spicier and higher acidity made with our creole spice blend and additional crystal hot sauce and lemon juice.

Carlton Farms Berkshire Ham 24

Cured Pork Cheeks Confit 24

* a similar texture and flavor to corned beef

Florentine with Heirloom Tomatoes and Arugula 23

add Carlton Farms Ham or Applewood Bacon 27

Heirloom Tomatoes and Avocado 23

add Carlton Farms Ham or Applewood Bacon 27

Acadiana Benedict 30

dungeness crab, shrimp, andouille, creole hollandaise

* \$24 at Midweek Brunch Happy Hour

Barbecued Gulf Prawns New Orleans 26

Dungeness Crab and *Fine Herbes* 36

* \$27 at Midweek Brunch Happy Hour

Maine Lobster and *Fine Herbes* with Pastis 39

* \$29 at Midweek Brunch Happy Hour

'Eggs Hussarde' with Carlton Farms Berkshire Ham,
Hollandaise, and Shallot Pan Sauce Demi 26

Eggs Clark

eggs clark is a steak eggs benedict with hollandaise
and our shallot pan demiglace

with St. Helens Flank Steak (5 oz) 29

* this item is \$22 at Midweek Brunch Happy Hour

with RR Ranches Rib Eye (5 oz) 34

* this item is \$27 at Midweek Brunch Happy Hour

Steak and Eggs on a Forged Iron Plate

Served with two cage - free eggs, sriracha ketchup and chimichurri.

Choice of pommes frites
or kennebec breakfast potatoes.

The forged iron plates were made at our shop in Interbay by Cayn Thompson (who also made our blown glass lighting and much of the metalwork you see in our decor. The hot iron plate keeps your steak warm throughout your dining experience and brings the traditional steakhouse experience into brunch . . . and since we made the serving wares ourselves it's something that is completely unique to brunch at

St. Helens Flank Steak in a Jalisco Marinade 8 oz.

this is very similar to the extremely popular carne asada marinade
we used at Peso's (open from 1998 through 2018) 27

* this item is \$24 for our midweek Happy Hour

Snake River Farms Wagyu Bavette 7 oz. 34

a fabulous prime bavette that we can sell for less than \$40

* this item is \$29 for our midweek Happy Hour

Snake River Farms Wagyu Baseball Cut Sirloin 8 oz. 39

* this item is \$34 for our midweek Happy Hour

Okanogan Ranchers Rib Eye 10 oz.

rr ranches in okanogan is the premium beef producer in the state 44

* this item is \$37 for our midweek Happy Hour

Brunch Steak Accompaniments

Must be ordered with a steak above; not available a la carte.

Traditional or Acadiana Hollandaise 3

Creole Crawfish and Tasso 9

Creole Gulf Shrimp with Tasso 9

Three Jumbo BBQ Gulf Shrimp New Orleans 12

Three Jumbo Gulf Shrimp with Garlic and Fresh Herbs 12

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chances of contracting a food borne illness

Brunch Salads & Sandwiches

Choice of kennebec breakfast potatoes or pommes frites.

Carlton Farms Ham, Smoked Mozzarella and Fried Egg

Toulouse BLT with Avocado Fried Egg Sandwich
applewood bacon, iceberg, arugula, fresh herbs mayo 23

Green Goddess and Avocado Fried Egg Sandwich 19
haas avocado, bibb lettuce, pea shoots, radish, fine herbes,
roma tomatoes, red onion, basil aioli
add melted cave aged gruyere 2
add applewood bacon or carlton farms berkshire ham 5

Crisp and Velvety Croque Madame with Mornay
poached eggs, berkshire ham, cave aged gruyere, macrina bread 25

Frisee, Bacon Lardons, and Fingerling Salad *Lyonnaise*
with Two Eggs and *Fine Herbes*
crostini, frisee, potato coins, castelfranco, bacon vinaigrette 22

Brunch A la Carte and Sides

Housemade Buttermilk Biscuit with Preserves 3

Macrina Bakery Grilled Sliced Bread (Toasted on Grill) 3
choose: macrina bakery white, wheat, rye

Wild Wheat Baguette with Butter and Preserves 3

Two Eggs: Poached, Fried or Scrambled 5

Two Fried Eggs with Melted Gruyere 7

Two Scrambled Eggs with Gruyere, Leeks and Fine Herbes 8

Berkshire Ham, Applewood Bacon, or Garlic Fennel Sausage 6

Carlton Farms Pork Cheeks Confit (similar to corned beef) 9

Kennebec Breakfast Potatoes with Sriracha Ketchup 5

Creamy Grits with Cave Aged Gruyere 4

Buttermilk Biscuit with Creole Sausage Gravy 6

Honey Vanilla Yogurt 5

Side Seasonal Fresh Fruit 5

Side Strawberries or Blueberries or Both 5

Heirloom Tomatoes with EVO 5