Wines by the Glass

Champagne and Sparkling by the Glass

Vega Medein, Cava, Spain	12 / 40
Ribolla Gialla, Brut Millesimato , Italy	13 / 43
Fleuraison, Brut Rose, France	14 / 45
La Battagliola, Lambrusco, Italy	15 / 50
Charles Orban, Champagne, France	18 / 75

White Wines by the Glass

Esta, Vihno Verde, Portugal	11 / 42
Leon Manbach, 20' Alsace Riesling	14 / 45
Villa des Anges, Sauvignon Blanc, France	15 / 50
Seduri, Chardonnay, Oregon	15 / 50
Vignerons de Busy Cote Challonaise, White Burgundy, France	15 / 55

Rosé by the Glass

La Petites Jamelles, Rose, Midi France	11 / 38

Red Wines by the Glass

Rhonea, Cotes Du Rhone Villages, GSM, France	12 / 40
Maso Maroni, Valpolicella, Italy	13 / 43
Nicolas Barreyre, Bordeaux, France	13/ 43
Poggio Del Moro, Sangiovese, Chianti, Italy	14 / 45
Bavencoff, Pinot Noir, France	16 / 60
Alveare, 22' Cabernet Sauvignon, Yakima Washington	18 / 65

A Robust Selection of Non Alcoholic Beverage Options . . . .

Mocktails made with Premium N/A Spirits

Cucumber Gimlet 9
dhos n/a gin, lime juice

Monday Mezcal Mule 9
monday n/a mezcal, lime, ginger beer

Pathfinder Old Fashioned 9
pathfinder n/a, wilfred's aperitivo

Seedlip-Elderflower Collins 9
seedlip garden 108, eldflower n/a liqueur, lemon juice, lavender syrup

John PW Collins 9
pathfinder n/a, wilfred's aperitivo, lemon juice, soda

Non Alcoholic Beer

Bit Burger 0.0 6

Corona NA 6

Athletic Brewing Hazy IPA 6

Guinness 6

Non Alcoholic Beverages

Coke, Diet Coke, Coke Zero, 7 up 4

Perricone Lemonade, Strawberry Lemonade 6

Iced Tea 4

Arnold Palmer 5

Perricone Fresh Squeezed Juices (Orange, Grapefruit, Apple) 6

Dry Soda Company (Cucumber and Lavender, 12 oz.) 5

Bundaberg Ginger Beer 6

Abita Cane Sugar Root Beer 6

Hot Tea: Earl Grey, Chamomile, Peppermint, Sencha Green, Jasmine 5

Fonté Coffee in Stainless Vacuum French Press Large 10 / Small 6

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 pages are what we offered prior to this new menu format.

Madame Toulouse 13
deep eddy grapefruit, peach puree, honey syrup, sparkling wine

Katie Mae 13
luksusowa potato vodka, elderflower liqueur, grapefruit juice, sparkling wine

Big Easy Margarita 14
lunazul reposado, triple sec, lemon, lime, grapefruit, salt rim

Toulouse Hurricane 14
light and dark bounty rums, passion fruit, pineapple, maraschino

'French 77' Sparkling Cocktail 14
cava, copley gin, elderflower liqueur, lemon twist

St. Charles Sangria 14
white wine, peach schnapps, tuaca, grapefruit, pineapple

Contessa Negroni 15
copley gin, aperol, cardamaro, orange peel

Sazerac 15
george dickel rye, pernod, peychaud bitters

Vieux Carre 16
vsop brandy, george dickel rye whiskey, benedictine, carpano antica vermouth

Walnut Old Fashioned 15
george dickle rye, walnut bitters, luxardo cherry

Toulouse Seasonal and Through the Years . . .

Seasonal cocktails with several of our favorites from years past.

Silver Lining 13
crop cucumber vodka, elderflower liqueur, lemon, soda

Botanical Peach Blossom 13
ketel one peach botanical vodka, sage leaves, lemon juice, press

Empress Collins 13
empress gin (distilled in victoria, bc), lemon juice, rosemary syrup, soda

Naked If I Want To 13
crop cucumber vodka, violet liqueur, creme de cassis, soda, orange bitters

Whiskey Abricot Collins 13
four roses bourbon, guiffard abricot rousillon liqueur, lemon juice, soda

Corn 'n Oil 14
zaya 12 year dark rum, golden falernum, lemon, angostura

Hammond Cocktail 15
pendleton midnight whiskey, guiffard brasil de banana liqueur, oloroso sherry, walnut bitters

Il' Monte 15
four roses bourbon, montenegro amaro, angostura, orange peel

Naked and Famous 15
rayu mezcal, brucato amaro, aperol, lime juice

Easy Street 18
pendleton midnight whiskey, brucato amaro, 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 15
george dickel rye, benedictine, carpano antica vermouth, pernod rinse, peychaud bitters

Boulevardier 15
george dickel rye, carpano antica, campari, angostura bitters

Pres du Quoi 15
zaya 12 year dark rum, george dickel rye, carpano antica, benedictine, peychaud and angostura

Down the Boulevard 17
bulleit rye, aperol, montenegro amaro, carpano antica, peychaud and angostura

New Olreans Old Fashioned 14
four roses bourbon, demerara syrup, peychaud and angostura bitters, orange peel

Classic Mint Julep 14
four roses bourbon, simple syrup, mint leaved, shaken vigorously

High King Highball 14
george dickel rye, aperol, lemon and grapefruit juice, soda, peychaud bitters

Ninth Ward 15
four roses bourbon, elderflower liqueur, golden falernum, lemon juice, soda, angostura bitters

Bourbon Street Punch 15
bounty light rum, george dickel rye, vsop brandy, honey syrup, passionfruit, lemon, soda

Brussels Boulevardier 30
angels envy bourbon, suze liqueur, brovo jammy vermouth, orange twist

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
joseph cattin brut rose, briottet dijon crême de cassis

French 75 14
joseph cattin brut rose, copley gin, lemon juice, simple syrup, lemon twist

Champagne Cocktail 18
charles orban champagne, vsop brandy, simple syrup, angostura bitters, lemon twist

Aperol Spritz 13
aperol, lemon juice, prosecco, soda, lemon twist

Sbagliato 14
carpano sweet vermouth, aperol, campari, lemon juice, sparkling wine, lemon twist

Sparkling Suze 14
suze liqueur, elderflower liqueur, lemon juice, sparking cava, lemon twist

Summer Shack 13
copley gin, lillet blanc, elderflower liqueur, sparkling cava, lemon twist

Abricot Sparkling Cocktail 13
abricot de rousillon, triple sec, orange bitters, sparkling cava, orange twist

Grand Peche Royale 14
giffard peche liqueur, grand marnier, peach puree, sparking cava, orange twist

Empress 75 16
empress gin (distilled in victoria, bc), joseph cattin brut rose, lemon juice, simple syrup

Old Fashioneds

Unquestionably one of the most important cocktails ever created.

Classic Old Fashioned 14
george dickel bourbon, simple syrup, angostura bitters, orange peel

Old Devil 14
zaya 12 year rum, allspice dram, demerara, orange bitters, peychaud bitters, orange peel

Jalisco Old Fashioned 14
cazadores anejo, allspice dram, orange and angostura bitters, orange peel

Dark Mistress 35
hussongs 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
george dickel rye, triple sec, sweet vermouth, lemon juice, orange bitters

Modern Medicine 15
four roses bourbon, aperol, lemon juice, demerara, peychaud bitters, scotch rinse

Bourbon Renewal 15
four roses bourbon, cr me de cassis, lemon juice, simple syrup, angostura bitters

The Saint 15
pendleton midnight whiskey, canton ginger liqueur, lillet blanc, lemon juice, grapefruit juice

Paper Plane 16
woodinville whiskey, amaro nonino, aperol, lemon juice

Whiskey Sours

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

Classic Whiskey Sour 13
four roses bourbon, lemon juice, simple syrup, fee brothers fee foam

New York Sour 14
four roses bourbon, lemon juice, simple syrup, ruby port float

Lion's Tail 14
four roses bourbon, allspice dram, byhrr grand quinquina, lime juice, angostura, fee foam

Italia 15
bulleit rye, montenegro amaro, honey syrup, lemon juice

Black Cherry Sour 13
four roses bourbon, lemon and lime juice, dark cherry syrup, peychaud bitters, fee foam

Bitter Truth Serum 13
four roses bourbon, bitter truth golden falernum, lemon juice, fee brothers fee foam

Zaguirres Sour 15
pendleton midnight whiskey, yzaguirre rose vermouth, lemon juice, simple syrup

Peaches and Herb 15
woodinville whiskey, giffard peche liqueur, pernod rinse, demerara, lemom juice, fee foam

Bravo Sour 23
michter's unblended bourbon, brovo jammy vermouth, lemon juice, simple syrup, fee foam

Stefan's Rusty Nail 26
offerman lagavulin 11yr islay scotch, drambuie, orange bitters, orange twist, 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 14
four roses bourbon, sweet vermouth, angostura bitters

Jalisco Manhattan 16
cazadores anejo, carpano antica vermouth, luxardo bitter apertif, orange bitters

Brooklynn 14
george dickel rye, dry vermouth, luxardo maraschino liqueur, angostura bitters

Preakness 15
george dickel rye, sweet vermouth, benedictine, angostura bitters

Red Hook 14
george dickel rye, punt e mes vermouth, luxardo maraschino liqueur, angostura bitters

Black Manhattan 15
four roses bourbon, averna amaro, carpano antica vermouth, angostura bitters

Tropic of Cancer 15
george dickel rye, carpano antica, oloroso sherry, orange bitters

Walnut Fino Manhattan 16
pendleton 12 year rye, sweet vermouth, walnut nocino, fino sherry, walnut and orange bitters

No Sleep In Manhattan 16
pendleton midnight whiskey, bitter truth golden falernum, orange bitters

Manhattans with Premium Spirits and Liqueurs

Smoked Herbs Manhattan 14
woodinville bourbon, sweet vermouth, angostura bitters

Tipperary 14
jameson black barrel select reserve, green chartreuse, carpano antica, angostura bitters

Meathook 28
knob creek rye, lagavulin 11 year islay scotch, 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

Pear Brandy Sidecar 14
pear brandy, orchard pear liqueur, tiple sec, lemon juice, simple syrup

Between the Sheets 14
vsop brandy, zaya 12 year rum, triple sec, lime juice

Calvados Sidecar 14
calvados apple brandy, grand marnier, simple syrup, lemon juice

La Tour Eiffel 14
vsop brandy, suze liqueur, cointreau, orange bitters

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

Champs Elysees 24
vsop 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 14
copley gin, campari, sweet vermouth

Contessa Negroni 14
copley gin, aperol, cardamaro, carpano antica, orange bitters

Monte Negroni 14
botanist gin, montenegro amaro, dry vermouth, carpano antica

Tradewinds 14
copley gin, cardamaro, carpano antica, orange liqueur, angostura bitters

The Classic White Negroni 15
botanist islay gin, suze liqueur, lillet blanc

Lovely Thorns 15
counter old tom gin, yzaguirre rose vermouth, lillet rose

Astraea Ocean White Negroni 17

This cocktail gets special mention. Astraea's line of four gins were locally created by Danielle Leavell, who recently became only the second 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 14
choose botanist gin or luksuowa potato vodka, dry vermouth

50/50 Martini 12
equal parts botanist gin or luksusowa potato vodka and dry vermouth

Perfect Martini 14
botanist gin, sweet vermouth, dry vermouth

Vesper 14
the James Bond martini in the first novel: botanist gin, luksusowa vodka, lillet blanc

Martinez 15
the forerunner to the martini from San Francisco circa 1860's: counter old tom gin, carpano antica, luxardo maraschino liqueur, angostura bitters

Ford Cocktail 15
counter old tom gin dry gin, cointreau, dry vermouth, orange bitters, orange twist

Jabberwocky 14
botanist islay gin, lillet blanc, oloroso sherry, orange bitters

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

Rolls Royce 16
dry fly barrel reserve gin, dry vermouth, sweet vermouth, benedictine, orange bitters

Heaven's Vesper 16
empress gin (victoria, bc), luksusowa vodka, yzaguirre rose vermouth

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), Sherringham (British Columbia), Dry Fly (Oregon), Big Gin (Seattle), and Oola are all outstanding producers of a super premium distilled spirits 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, dark cherry syrup

Rose Colored Lament 15
empress gin, yzaguirre rose vermouth, bitter truth falernum

Seaside Gin Sour 16
sheringham seaside gin, suze liqueur, lemon, simple syrup, fee brothers eggless foam

Temptress 15
empress gin, canton ginger, orange juice, lemon, soda, orange bitters

Sheringham Sunshine 15
sheringham seaside gin, abricot de rousillon, golden falernum, lime and lemon, soda

Valenciana G&T 14
dry fly barrel aged gin, fino sherry, dry vermouth, quinine tonic, orange bitters

Hot Charlotte 14
empress elderflower rose gin, cucumber, fresno chile, lemon juice, simple syrup

Water Taxi 15
astraea mist gin, brucato amaro, lime juice, honey syrup, soda

Vow of Silence (gin version) 24
sheringham seaside gin, green chartreuse, lemon juice, rosemary syrup

Tequila Cocktails and Margaritas

Sage and Cucumber Margarita 14
lunazul reposado, callieres orange liqueur, sage leaves, cucumber, lemon, lime

Punt e Rita 14
cazadores reposado, punt e mes, orange liqueur, lime, lemon, orange bitters

Sayulita Paloma 14
lunazul reposado, passionfruit puree, grapefruit juice, soda, orange bitters

Tart Cherry Margarita 14
lunazul reposado tequila, orange liqueur, lime juice, tart cherry juice

Siesta Cocktail 14
lunazul reposado tequila, aperol, campari, passionfruit puree, lime, grapefruit, soda

Cadaver Reviver 16
pernod rinse, cazadores anejo, lillet blanc, orange liqueur, lemon juice

Zephyr 16
cazadores reposado, zucca amaro, orange twist

Cazadores Paper Plane 16
azadores anejo, amaro nonino, aperol, lemon juice

Jalisco Native Margarita 16
cazadores reposado, cointreau, lemon, lime, orange, grapefruit

Rick James Tuesday Cocktail 18
tequila, montenegro amaro, pear brandy, walnut bitters

Vow of Silence (tequila version) 23
cazadores reposado, green chartreuse, lemon juice, rosemary syrup

Rum, Cachaca, and Pisco Cocktails

Hemingway Daiquiri 14
ten to one light rum, luxardo maraschino liqueur, lime, grapefruit juice

Royal Bermuda Yacht Club 14
zaya 12 year rum, golden falernum, orange liqueur, pineapple, lemon, orange bitters

El Presidente 15
zaya 12 year rum, ten to one light rum, dry vermouth, falernum, orange liqueur, angostura bitters

Three Dots and a Dash 15
zaya 12 year rum, byrhh grand quinaquina, golden falernum, lemon, orange and angostura bitters

Red Stallion 15
zaya 12 year rum, campari, aperol, oloroso sherry, orange bitters

Caipirinha 13
the national drink of brazil: leblon cachaca, simple syrup, lime

Trader Vic's Mai Tai 14
bounty light and dark rum, orange liqueur, orgeat syrup, lime juice

Pisco Sour 13
pisco, lime juice, demerara syrup, fee brothers eggless foaming

Creolinha 14
cachaca, passionfruit and peach puree, honey syrup, lemon juice, soda

First Emperor 20
zaya 12 year dark rum, lillet blanc, fino sherry, yellow chartreuse, pineapple