



Toulouse Petit was chosen as the 5th Favorite Restaurant
in the United States and
10th Favorite Restaurant in the World
by tripadvisor.com!

Beer and Cider \$9

- Abita Amber 12oz
- Abita 'Turbo Dog' Brown Ale 12oz
- Reubens' IPA 16oz
- Hellbent IPA 16oz
- Fremont Golden Pilsner 16oz
- Ninkasi NW Lager 16oz
- Bale Breaker Pale Ale 16oz
- Paulaner Hefeweizen 16oz
- Georgetown Porter 12oz
- Seasonal Cider 16oz
- Seasonal Sour 16oz
- Bitburger N/A 12oz

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 them

Toulouse

Petit

Daily Happy Hour

In Lounge

3:30 pm to 6 pm

10 pm to 11:30 pm

and

Restaurant Week Style Three Course Pre Fixe

Monday through Thursday 3:30pm to 6pm

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

Wild Wheat Baguette w/ Wuthrich Butter 5

Marcona Almonds Valencia 6

Castelvetrano Olives 6

Salads

The Toulouse Market Salad 13

Yellow Beets, Pistachios, and Stilton Bleu 13

Hearts of Romaine, Coppa, Grana Padano 12

Bibb Lettuce, Arugula, Pistachio Salad 10

Frisee & Bacon Lardons with a Poached Egg 12

Fried Yearling Oysters Salad *Lyonnaise* 13

Smoked Trout with Winter Chicories 13

Soups

Fried Chicken and Andouille Gumbo 12

True French Onion Soup *Lyonnaise* 10

Toulouse Seafood Gumbo 13

Cauliflower and Leeks `Vichyssoise`
with Dungeness Crab 14

Chilled Seafood

Prawn `Cocktail` with a Spicy Red Remoulade 14

Chilled Prawns in a White Creole Remoulade 14

Crab Ravigote over Fried Green Tomatoes 24

Tombo Tuna Cucumber Tartare 17
with a White Truffle-Horseradish- Emulsion

Wild Patagonian Prawns 14

'Barbecued' Shrimp New Orleans

'Sinister' Pan Seared Prawns

Catalan Style Prawns with Spanish Chorizo

Prawns with Red Basil and a Roasted Shallots

Classic Spicy Shrimp Creole

Local Penn Cove Clams or Mussels 15

Choose your preparation with clams or mussels

Red Basil and Shallots

Leeks and Bacon Lardons

Penn Cove *a la Marinere*

Palacios Chorizo and Butternut Squash

Local Fresh Oysters

Three Fresh Oysters on the Half Shell* 12

Roasted Oysters Rockefeller,

'Kilpatrick' or Venezia 13

Seafood Tapas 12

Long Line Fresh Rockfish Sticks'

Salt & Pepper Fried Patagonian Wild Prawns

Fried Hama Hama Local Yearling Oysters

Crawfish 'Beignets' with Hot Pepper Jelly

Early Pre Fixe Menu Three Courses for \$47 Available in lounge 4 pm to 6 pm Monday through Thursday

Main Course Selections

Seasonal Seafood

Big Easy Jambalaya

wild patagonian prawns, chicken, housemade andouille, tasso

Toulouse Seafood Gumbo

patagonian prawns, local rockfish, crawfish, housemade andouille

Jumbo Wild 'Barbecued Shrimp' New Orleans

creamy grits, paprika, cayenne, garlic, lager beer

"Lucy" Creole Wild Shrimp & Housemade Andouille

with Crawfish over Creamy Corn Grits

Blackened LL Local Fresh Rockfish

with a Creole Crawfish-Tasso Sauce

Local Rockfish in a Creole *Court Bouillon*

with Patagonian Prawns, and Local Mussels

(add \$8) Pan-Seared Line Caught Fresh Pacific Halibut
with Asparagus, Pistachios, and Roasted Shallots

(add \$8) Pan Seared Diver-caught Sea Scallops *
with a Spring Corn-Tasso Macque Choux

haricots verts, tomato confit, thyme, red basil, fried leeks

Local Farm Raised Meat and Poultry

St. Helens Rib Eye Steak Frites 9 oz

the Parisian-style bistro classic with our smoky demi

Mad Hatcher Farms Petit Half Chicken

with Butternut Squash, Mushrooms, Hazelnuts &
Fried Sage

Grilled Half Chicken 'Chimichurri'

over Yellow Corn Tasso Macque Choux

Grimaud Farms Muscovy Duck Confit

with Brussels Sprouts, Cippolinis & Housemade Tasso

Housemade Andouille and Natural Beef 'Meatloaf'

with a Smoky Tasso-Black Pepper Demi

Anderson Grilled Lamb Leg Chimichurri

over Lentils de Puy with Butternut Squash

Last Course Sweet Selections

Buttermilk Beignets with Chicory Anglaise

Pear & Walnut Bread Pudding

salted caramel ice cream, walnuts, maple anglaise

Olympic Mountain Ice Creamery

Choose from: Log Cabin Bourbon, Salted Caramel,
Madagascar Vanilla,

Seasonal Sorbet

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

Early Pre Fixe Menu Three Courses for \$47

Available in lounge 4 pm to 6 pm Monday through Thursday

Starter Course Selections

Salad

Toulouse Seasonal Market Salad

haricots verts, asparagus, artichokes, golden beets,
nicoise olives

Yellow Beets, Haricots Verts, & Stilton Bleu

nicoise olives, pistachios, walnut vinaigrette

Frisee, Castelfranco and Bacon Lardons

with a Poached Egg and Potato 'Coins'

tarragon, grain mustard vinaigrette

Hearts of Romaine with Crispy Coppa & Pine Nuts

grana padano, cesar emulsion, crostini, parsley

Bibb Lettuce, Arugula, Pistachios Salad

Smoked Trout, Frisee & Castelfranco

fingerlings, tarragon, lemon creme fraiche-caper dressing

Fried Yearling Oysters Salad *Lyonnaise*

frisee, castelfranco, shallots, tarragon, creole remoulade

Soup

True French Onion Soup *Lyonnaise*

Fried Chicken Gumbo with Housemade Andouille

Seafood Gumbo

pacific rock fish, patagonian prawns, crawfish

Main Course Selections

Pasta and Gnocchi Mains

Creole Linguine with Jumbo Prawns

tomato confit, paprika, red basil, tarragon, cayenne

Oyster Mushrooms, Yellow Corn and Prosciutto

Daniel with Ricotta Gnocchi and Fried Sage

grana padano, parsley, oloroso sherry

Squash, Mushroom & Hazelnuts Ricotta Gnocchi,

Fried Sage and White Truffle

wuthrich brown butter, sherry, chervil

A.R. Lamb and Pine Nut Sausage Rigatoni

with Artichokes in an Heirloom Romesco Rosa

ground almonds, parsley, grana padano

Fennel Sausage, English Peas and Oyster Mushrooms

with Tagliatelle and Crescenza Cheese

fried sage, red basil, pine nuts, grana padano

Toulouse Lamb, Beef and Kurobota Pork Bolognese

tomato confit, sage, tagliatelle, grana padano

Caveats, Limitations, and Policies

No Substitutions, No Separate Checks

One Check per Table

More Than Fifty Exquisite Preparations

Curiosities

Fried Brussels Sprouts w/ Sriracha Aioli 10

Squash, Mushrooms and Hazelnuts 11

with Crescenza Bruschetta and Salsa Verde

Prosciutto Wrapped Asparagus 14

radish batons, arugula, pickled shallots

Anderson Ranch Lamb and Pine Nut Sausage

with French Green Lentils du Ruy 13

Garlic-Fennel Sausage with Tomato-Basil Jam 13

crescenza, arugula, pickled shallots

Braised and Fried Carlton Farms Bacon 15

sweet onion soubise, smoky rhone demi-glace

Buttermilk Fried Chicken Bites 11

tasso - black pepper gravy, pureed potatoes

Muscovy Duck and Pistachio Terrine 12

herb salad, cornichons, crostini

Toulouse Sliders* 11

Add Pommes Frites with Aioli 3

Toulouse RR Ranches Beef

Buttermilk Fried Chicken

Aromatic Anderson Ranch Lamb

Acadiana Meatloaf

Five of the World's Finest Cheeses

cherry mustarda, candied pecans, cold press olive oils

One for \$8 / Two for \$13

Delice de Bourgogne Brie (cow) France

velvety texture, slightly salty, mushroom notes

Formagte Garrotxa (goat) Catalonia, Spain

woody and herbal essences, soft paste texture

Sottocenere with Truffle (sheep) Veneto, Italy

Semi-firm, nutmeg-coriander-fennel notes, black truffle infused

Twin Sisters Farmhouse (cow) Ferndale, Wa

mellow, creamy with a citrus tang and buttery finish

Dolce Gorgonzola (cow) Piedmont, Italy

mild, creamy and sweet with a light vein of blut and green

Vegetable Tapas and Sides

Pommes Frites with Aioli 7

Purêed Yukon Gold Potatoes 6

Creamy Red Mill Corn Grits 6

Fried Green Tomatoes with Remoulade 9

Brussels Sprouts and Tasso 10

Haricots Verts with Tasso and Tomato Confit 10

Oyster Mushrooms with Shallots and Thyme 10

Grilled Asparagus with EVO and Sea Salt 11

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

Wines by the Glass

Rotating 9^{\$} Happy Hour Wines ask your server

Champagne and Sparkling

Year	Style	Producer	Region	gl	half	btl
nv	Brut Rose	Dopff & Irion	Alsace, Fr	14	25	45
nv	Prosecco	Corazza	Vazzola, It	13	24	43
nv	Organic Cava	Vega Medien	Requena, Sp	10	19	35
nv	Lambrusco	Bertolani	Reggiano, It	15	30	50
nv	Brut Champagne	Delamotte	Le Mesnil sur Oger, Fr	21	41	80

White Wines

Year	Varietal	Producer	Region	gl	half	btl
2021	Rose	Studio by Miraval	Mediterranee IGP, Fr	12	20	38
2021	Pinot Grigio	Mussio	Delle Venezie, It	13	24	43
2018	Riesling	C.H. Berres Estate	Mosel, Gr	14	25	45
2020	Jacquere	Les Rocailles	Savoie, Fr	14	25	45
2019	Chardonnay	Domaine Ventoura	Chablis, Fr	16	32	60
2019	Chardonnay	Domaine J.M. Boillot	Macon Village, Fr	15	30	55

Red Wines

Year	Varietal	Producer	Region	gl	half	btl
2020	Merlot, Cab Franc	Chateau La Croix Du Dux	Bordeaux, Fr	12	22	37
2020	Pinot Noir	Damien Martin	Burgundy, Fr	16	32	60
2020	Aglanico	Cantina Tombacco	Aglanico Beneventano, It	14	25	45
2018	Cabernet Franc	Domaine Des Ormes	Saumur, Fr	16	30	55
2020	G.S.M.	Rhonea	Vacqueyras, Fr	17	32	65
2019	Red Blend	Auclair Winery	96 cedars Red Mountain, Wa	16	30	55

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Premium Spirits Happy Hour Cocktails for \$12

Katie Mae

vodka, Elderflower, Grapefruit Juice, Cava

Botanical Peach Blossom

ketel one peach-orangeblossom, sage, lemon, soda

Madame Toulouse

deep eddie grapefruit, peach, honey, sparkling wine

To Kill a Mule

reposado tequila, lime, cranberry and ginger beer

Big Easy Margarita

reposado tequila classic with a splash of grapefruit, salt

Sayulita Paloma

reposado, passionfruit, grapefruit, lime, dry orange soda

Short and Spicy Margarita

reposado tequila, verde poblano, spicy gum sugar

Toulouse Sangria

red wine, peach schnapps, tuaca, grapefruit, pineapple

Champagne Mimosa

sparkling wine, fresh squeezed orange juice

pint-size large Mimosa 15 add Grand Marnier 3

Toulouse Hurricane

light & dark rums, passion fruit, pineapple, maraschino, angostura bitters

Sazerac

rye whiskey, pernod rinse, sugar, peychaud bitters

French 77

sparkling brut, copley gin, elderflower, lemon twist

French Quarter Lemonade

four roses bourbon, elderflower, rosemary syrup

BSB Hot Toddy

brown sugar bourbon, lemon, honey

Non Alcoholic Mocktails \$7

Strawberry Bliss

strawberries, bubbles & citrus

Peachy Keen

ginger beer, peach puree, mint

Lavender Fizz

lavender dry soda & grapefruit juice

Mojito

mint, lime, muddled with love

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