

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

———— DINNER/AFARI ————

Meals are served in the traditional Basque family style which includes soup of the day, French bread, Basque beans, salad, French fries, first course, main entree, dessert, and a glass of house wine.

NO ENTREE DINNER - \$22

Add Garlic Fries for \$1.00

———— ENTREES ————

SWEETBREADS - \$26

Prepared in two different styles, either sautéed with garlic, peppers, mushrooms and onions or prepared in a red wine and mushroom sauce.

10 OZ. TOP SIRLOIN STEAK - \$28

Cooked to order on our charbroil grill. Add sautéed garlic for \$1.00

ROAST LEG OF LAMB - \$30

A generous portion of slow roasted leg of lamb served in its own sauce.

14 OZ. NEW YORK STEAK - \$32

Cooked to order on our charbroil grill. Add sautéed garlic for \$1.00

LAMB CHOPS - \$33

Two 8oz. Colorado lamb porterhouse chops cooked to order on our charbroil grill.

10 OZ. CERTIFIED ANGUS BEEF FILET MIGNON - \$MP

Cooked to order on our charbroil grill. Add sautéed garlic for \$1.00

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

———— THE PICON PUNCH ~ \$5.00 ————

Louis' signature drink the Picon Punch, which is known in some corners as the "Basque cocktail" is based on a bitter orange spirit called Amer Picon made of bitter oranges, gentian and cinchona. It was invented by a Frenchman named Gaëtan Picon in 1837, and the drink evolved from a French aperitif and stomachic on its own into the punch through the hands of the Basques, especially in the earlier Boarding Houses and the Basque-American restaurants.

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WINE LIST

CABERNET SAUVIGNON

	<u>G</u>	<u>Btl</u>
Franciscan	-	\$44
Madroña Vineyards, Signature Collection	-	\$42
Robert Mondavi	-	\$38
Layer Cake	\$8	\$32
Geyser Peak	\$6	\$24

MERLOT

Stag's Leap	-	\$48
Folie a deux	\$6	\$24
Domino	\$5	\$20

ZINFANDEL

Madroña Vineyards, Signature Collection	-	\$42
Seghesio	-	\$34
Cline	\$6	\$24

PINOT NOIR

Belle Glos, Meiomi	-	\$42
Wild Horse	-	\$36

OTHER REDS

Marques de Caceres, Rioja	\$7	\$28
Celeste, Tempranillo Crianza	-	\$42
El Olvidado, Reserva Tempranillo	-	\$30
Campo Viejo, Rioja Crianza	-	\$26
Vivanco, Rioja Crianza	-	\$34

CHARDONNAY

	<u>G</u>	<u>Btl</u>
Rombauer	-	\$48
Wente, Riva Ranch	-	\$34
Madroña, Hillside Collection	-	\$33
Rodney Strong	\$6	\$24
Geyser Peak	\$5	\$20

OTHER WHITES

Madroña Vineyards, Mélange	-	\$28
Ferrari Carano, Fume Blanc	\$7	\$28
J Vineyards, Pinot Gris	\$6	\$24
Beringer, White Zinfandel	\$5	\$20

SPANISH WHITES

Marques de Caceres	\$6	\$24
Gran Viña Sol, Chardonnay	-	\$30
Vivanco, Rioja Blanco	-	\$30

HOUSE WINE/EXTEKO ARNOA

	<u>G</u>	<u>Crf</u>
<i>Red Wine/Arno Gorria</i>	\$4	\$16
<i>White White/Arno Xuria</i>	\$4	\$16

SIGNATURE DRINKS/SINADURA

EDARI

Picon Punch	\$5.00
Kalimotxo	\$4.00
Winnemucca Coffee	\$5.00
Cuarenta y Tres (43) con crema	\$6.00
Basque Beer	\$6.00

*\$10.00 corkage fee. Fee waived for every bottle ordered.