

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

APPETIZERS

French Fries - \$4 Chicken Wings - \$7 Small Cheese Plate - \$3
Garlic Fries - \$5 Hot Honey Wings - \$8 Large Cheese Plate - \$8
Fried Zucchini - \$5 Mozzarella Sticks - \$6

BAR MENU

Served with your choice of French Fries, Basque Beans, or House Salad. Add Garlic Fries for \$1.00.

CHORIZO SANDWICH - \$9

Our Idaho Basque Chorizo link served with sautéed peppers and onions.

CHICKEN SANDWICH - \$10

Marinated chicken breast served on a French roll with lettuce, sautéed peppers and onions.

LOUIS' FRIES - \$12

Louis famous garlic fries covered with sweetbreads in a red wine & mushroom sauce and goat cheese crumbles

THE LAMB DIP - \$11

A generous portion of thin sliced slow roasted leg of lamb served with a lamb jus.

LOUIS' BURGER - \$12

8oz. of choice ground beef charbroiled and served with melted blue cheese, lettuce & onions.

CHORIZO BURGER - \$14

8oz. mixture of ground beef and chorizo charbroiled served with melted goat cheese, peppers and onions.

THE BASQUE BURGER - \$14

8oz. of ground lamb charbroiled and served with sautéed onions and garlic.

PICON PUNCH - \$5

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 G BTL

| | | |
|-------------------|-----|------|
| Franciscan | ~ | \$44 |
| Madrona Vineyards | ~ | \$42 |
| Robert Mondavi | ~ | \$38 |
| Layer Cake | \$8 | \$32 |
| Geyser Peak | \$6 | \$24 |
| Eyzaguirre, Chile | ~ | \$22 |

MERLOT G BTL

| | | |
|-------------------|-----|------|
| Stag’s Leap | ~ | \$48 |
| Folie a Deux | \$6 | \$24 |
| Eyzaguirre, Chile | ~ | \$22 |
| Delicato | \$5 | \$20 |

ZINFANDEL G BTL

| | | |
|-------------------|-----|------|
| Madrona Vineyards | ~ | \$42 |
| Seghesio | ~ | \$34 |
| Cline | \$6 | \$24 |

PINOT NOIR G BTL

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

OTHER REDS G BTL

| | | |
|--------------------------------------|-----|------|
| Madrona Hillside Barbera | ~ | \$36 |
| Marques de Caceres, Rioja | \$7 | \$28 |
| Celeste, Tempranillo Crianza | ~ | \$42 |
| El Olvidado, Rioja Crianza | ~ | \$30 |
| Campo Viejo, Rioja Crianza | ~ | \$26 |
| Vivanco, Rioja Crianza | ~ | \$34 |
| Bodegas Alconde Reserva, Granacha | ~ | \$32 |

CHARDONNAY G BTL

| | | |
|-----------------------------|-----|------|
| Rombauer | ~ | \$48 |
| Wente, Riva Ranch | ~ | \$34 |
| Madrona Hillside Collection | ~ | \$33 |
| Rodney Strong | \$6 | \$24 |
| Geyser Peak | \$5 | \$20 |

OTHER WHITES G BTL

| | | |
|----------------------------|-----|------|
| Madrona Vineyards, Melange | ~ | \$28 |
| Ferrari Carano, Fume Blanc | \$7 | \$28 |
| J Vineyards, Pinot Gris | \$6 | \$24 |
| Beringer, White Zinfandel | \$5 | \$20 |

SPANISH WHITES G BTL

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

HOUSE WINE G CRF

| | | |
|-----------------------|-----|------|
| Red Wine/Arno Gorria | \$4 | \$16 |
| White Wine/Arno Xuria | \$4 | \$16 |

SIGNATURE DRINKS \$

| | |
|---|-----|
| Picon Punch | \$5 |
| Kalimotxo | \$4 |
| Winnemucca Coffee | \$5 |
| Cuarenta y Tres (43) con crema | \$6 |
| Basque Beer | \$6 |
| *\$10 corkage fee. Fee waived for every bottle ordered. | |