

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.

Add Garlic Fries for \$1.00. No Entree Dinner for \$22.

ENTREES

SWEETBREADS - \$25

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 - \$26

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

ROAST LEG OF LAMB - \$28

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

14 OZ. NEW YORK STEAK - \$30

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

LAMB CHOPS - \$32

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

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.	