

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

LUNCH/BĀZKĀRI

Meals are served in the traditional Basque family style which includes soup of the day, French bread, Basque beans, salad, French fries, entree, and complimentary glass of house wine or a soft drink.

Add Garlic Fries for \$1.00

ENTREES - \$16

SWEETBREADS

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

7 OZ TOP SIRLOIN STEAK

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

ROAST LEG OF LAMB

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

12 OZ PORK CHOP

One hearty pork chop cooked to order on our charbroil grill.
Add sautéed garlic & peppers for \$2.00

BEEF BROCHETTE

A skewer of peppers, mushrooms, onions and marinated steak cooked to order on our charbroil grill.

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.	