

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

BAR MENU

Served daily in the bar area during all hours when lunch and dinner are served.

French Fries - \$4.00	Chicken Wings - \$9.00	Small Dry Jack Cheese Plate (3) - \$3.00
Garlic Fries - \$5.00	Hot Honey Chicken Wings - \$10.00	Dry Jack Cheese Plate (9) - \$8.00
Fried Zucchini - \$6.00	Mozzarella Sticks - \$6.00	Jalapeno Poppers - \$6.00

Louis Fries - \$12 - Louis famous garlic fries covered with sweetbreads in a red wine mushroom sauce & goat cheese crumbles

MAIN COURSES

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

CHORIZO SANDWICH - \$10

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.

THE LAMB DIP - \$11

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

LOUIS' BURGER - \$14

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.

THE PICON PUNCH ~ \$6.00

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
Robert Mondavi	-	\$38
Layer Cake	\$8	\$32
Geyser Peak	\$6	\$24

CHARDONNAY

	<u>G</u>	<u>Btl</u>
Rombauer	-	\$48
Butter	\$8	\$32
Rodney Strong	\$6	\$24
Geyser Peak	\$6	\$20

MERLOT

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

OTHER WHITES

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

ZINFANDEL

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

SPANISH WHITES

Marques de Caceres	\$7	\$24
Papa Godello, Godello	-	\$26
Vivanco, Rioja Blanco	-	\$30

PINOT NOIR

Belle Glos, Meiomi	\$8	\$42
Wild Horse	-	\$36

HOUSE WINE/EXTEKO ARNOA

	<u>G</u>	<u>Crf</u>
<i>Red Wine/Arno Gorria</i>	\$5	\$16
<i>White White/Arno Xuria</i>	\$5	\$16

OTHER REDS

Marques de Caceres, Rioja	\$7	\$28
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SIGNATURE DRINKS/SINADURA

EDARI

Celeste, Tempranillo Crianza	-	\$42	Picon Punch	\$6.00
El Olvidado, Reserva Tempranillo	-	\$30	Kalimotxo	\$5.00
Campo Viejo, Rioja Crianza	-	\$26	Winnemucca Coffee	\$5.00
Vivanco, Rioja Crianza	-	\$34	Cuarenta y Tres (43) con crema	\$6.00
Zestos Rosado, Rose, Garnacha	\$6	\$22	Basque Beer	\$6.00

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