

# 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 - \$6.00	Chicken Wings* - \$12.00	Small Dry Jack Cheese Plate (3) - \$5.00
Garlic Fries - \$8.00	Hot Honey Chicken Wings* - \$14.00	Dry Jack Cheese Plate - \$10.00
Fried Zucchini - \$8.00	Mozzarella Sticks - \$12.00	Jalapeno Poppers - \$12.00

**LOUIS FRIES - \$14** - 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 \$2.00.

### CHORIZO SANDWICH\* - \$12

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

### CHICKEN SANDWICH\* - \$13

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

### THE LAMB DIP\* - \$17

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

### LOUIS' BURGER\* - \$17

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

### CHORIZO BURGER\* - \$17

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

### THE BASQUE BURGER\* - \$18

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

## THE PICON PUNCH ~ \$7.00

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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE DISEASE

\*20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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## WINE LIST

### CABERNET SAUVIGNON

	<u>G</u>	<u>Btl</u>
Franciscan	-	\$45
Robert Mondavi	-	\$40
Layer Cake	\$9	\$36
Carmel Road	\$7	\$24

### MERLOT

Stag's Leap	-	\$48
Folie a deux	\$8	\$38
Ravenswood	\$7	\$24

### ZINFANDEL

Seghesio	-	\$36
Rodney Strong Old Vine	\$8	\$30

### PINOT NOIR

Belle Glos, Meiomi	\$9	\$44
Wild Horse	-	\$38

### OTHER REDS

Marques de Caceres, Rioja	\$9	\$32
Celeste, Tempranillo Crianza		\$45

Campo Viejo, Rioja Crianza	-	\$28
Zestos Rosado, Rose, Garnacha	\$7	\$24

### CHARDONNAY

	<u>G</u>	<u>Btl</u>
Rombauer	-	\$50
Butter	\$10	\$38
Rodney Strong	\$8	\$28
Carmel Road	\$7	\$24

### OTHER WHITES

Ferrari Carano, Fume Blanc	\$8	\$30
J Vineyards, Pinot Gris	\$8	\$28
Beringer, White Zinfandel	\$7	\$24

### SPANISH WHITES

Marques de Caceres	\$8	\$26
Papa Godello, Godello	\$7	\$28

### HOUSE WINE/EXTEKO ARNOA

	<u>G</u>	<u>Crf</u>
Red Wine/Arno Gorria	\$6	\$18
White White/Arno Xuria	\$6	\$18

### SIGNATURE DRINKS/SINADURA

#### EDARI

Picon Punch	\$7.00
Kalimotxo	\$6.00
Winnemucca Coffee	\$6.00
Cuarenta y Tres (43) con crema	\$7.00
Basque Beer	\$7.00

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