

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.

NO ENTREE DINNER - \$25

Includes soup of the day, French bread, Basque beans, salad, French fries, first course, dessert, and a glass of house wine.
Add Garlic Fries for \$2.00

———— ENTREES ————

SWEETBREADS* - \$31

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* - \$36

Cooked to order on our charbroil grill. Add sautéed garlic for \$2.00

ROAST LEG OF LAMB* - \$40

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

12 OZ. NEW YORK STEAK* - \$46

Cooked to order on our charbroil grill. Add sautéed garlic for \$2.00

LAMB CHOPS* - \$46

Two 8oz. Colorado lamb porterhouse chops cooked to order on our charbroil grill.

BLACK ANGUS BEEF FILET MIGNON* - \$48

Cooked to order on our charbroil grill. Add sautéed garlic for \$2.00

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

———— 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.

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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.