

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

— LUNCH/BAZKARI —

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 \$2.00

NO ENTREE LUNCH - \$16

ENTREES

SWEETBREADS* - \$20

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* - \$22

Cooked to order on our charbroil grill. Add sautéed garlic for \$2.00 or garlic butter for \$3.00

ROAST LEG OF LAMB* - \$27

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

12 OZ PORK CHOP* - \$21

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

SAUTEED SHRIMP* - \$22

Served with sautéed mushrooms in a white wine and caper sauce.

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.

*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

LOUIS' BASQUE CORNER

"Reno's MOST unique dining experience"

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.