

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* - \$18.00	Small Dry Jack Cheese Plate (3) - \$6.00
Garlic Fries - \$9.00	Hot Honey Chicken Wings* - \$20.00	Dry Jack Cheese Plate - \$15.00
Fried Zucchini - \$8.00	Mozzarella Sticks - \$13.00	Jalapeno Poppers - \$14.00

LOUIS FRIES - \$21 - 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 \$3.00.

CHORIZO SANDWICH* - \$14

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

CHICKEN SANDWICH* - \$15

Marinated chicken breast served on a brioche bun with lettuce, sautéed peppers and onions.

THE LAMB DIP* - \$19

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

LOUIS' BURGER* - \$19

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

CHORIZO BURGER* - \$19

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

THE BASQUE BURGER* - \$20

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

THE PICON PUNCH ~ \$8.00

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	\$10	\$40
Carmel Road	\$8	\$26

MERLOT

Stag's Leap	-	\$48
Rodney Strong, Old Vine	\$10	\$40
CK Mondavi	\$8	\$26

ZINFANDEL

Seghesio	-	\$38
Rodney Strong Old Vine	\$9	\$34

PINOT NOIR

Belle Glos, Meiomi	\$11	\$45
Wild Horse	-	\$40

OTHER REDS

Marques de Caceres, Rioja	\$10	\$40
Celeste, Tempranillo Crianza		\$45

Campo Viejo, Rioja Crianza	-	\$30
Zestos Rosado, Rose, Garnacha	\$7	\$24

CHARDONNAY

	<u>G</u>	<u>Btl</u>
Rombauer	-	\$50
Butter	\$11	\$44
Rodney Strong	\$9	\$34
Carmel Road	\$8	\$26

OTHER WHITES

Ferrari Carano, Fume Blanc	\$9	\$34
J Vineyards, Pinot Gris	\$9	\$34
Beringer, White Zinfandel	\$8	\$26

SPANISH WHITES

Marques de Caceres	\$9	\$34
Papa Godello, Godello	\$8	\$26

HOUSE WINE/EXTEKO ARNOA

	<u>G</u>	<u>Crf</u>
<i>Red Wine/Arno Gorria</i>	\$7	\$20
<i>White White/Arno Xuria</i>	\$7	\$20

SIGNATURE DRINKS/SINADURA

EDARI

Picon Punch	\$8.00
Kalimotxo	\$7.00
Winnemucca Coffee	\$7.00
Cuarenta y Tres (43) con crema	\$8.00
Basque Beer	\$8.00

*\$20.00 corkage fee. Fee waived for every bottle ordered.