

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 - \$28

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 \$3.00

———— ENTREES ————

SWEETBREADS* - \$34

Prepared in two different styles, either sautéed with garlic, peppers, mushrooms and onions or prepared in a red wine and mushroom sauce.

TOP SIRLOIN STEAK* - \$39

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

ROAST LEG OF LAMB* - \$43

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

NEW YORK STEAK* - \$50

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

LAMB CHOPS* - \$54

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

BLACK ANGUS BEEF FILET MIGNON* - \$50

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

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

———— 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.