

TASTY STARTERS

Garlic-Parm Fries: a basket of french fries topped with garlic sauce, parmesan, and parsley **8**

Shrimp Basket: five fried shrimp on a bed of french fries, served with house made cocktail sauce **15**

Fried Okra: a basket of crispy fried okra, served with ranch **10**

Buffalo Wings: five wings covered in your choice of original hot, lemon pepper, or BBQ sauce **8**

American Sampler: five bone-in wings, french fries, mozzarella sticks, onion rings, served with ranch & BBQ sauce **18**

Basque Sampler: pickled tongue, jack cheese, blue cheese, cottage cheese, and salsa, served with a basket of bread & butter **20**

Southern Style Sampler: choose any four sides, served with four pieces of cornbread **18**

FAMILY MEALS 70

Served with three 16 oz sides and four pieces of cornbread

Fried Chicken Dinner: Fifteen pieces of chicken (two breasts, three wings, five thighs, & five legs)

Pork Chops Dinner: Eight fried or grilled pork chops

Fish Dinner: Fifteen pieces of fried catfish or fried red snapper

Rib Dinner: Full slab of ribs with BBQ sauce

SOUTHERN STYLE PLATES

Served with a choice of two sides, & one piece of cornbread



Fish Meal: three pieces of fried catfish or red snapper **20**

Fish & Shrimp Meal: two pieces of fried catfish or red snapper with five pieces of shrimp **27**

Fried Shrimp Meal: seven freshly fried shrimp **24**

Southern Style Ribs: three seasoned ribs smothered in BBQ sauce **22**

BBQ Hot Links: three hot links smothered in BBQ Sauce **20**

BBQ Plate: two pieces of each - ribs, hot links, fried chicken (legs or thighs), served covered in BBQ sauce **32**

Fried Chicken: choice of two breasts or one piece of each - thigh, leg, wing **20**

Chicken & Dressing: southern style dressing and chicken served with a side of cranberry sauce **20**

Pork Chops: two fried pork chops smothered in gravy **21**

Neck Bones: a generous amount of tender pork neck bones **20**

Oxtail: slow cooked oxtails smothered in gravy **29**

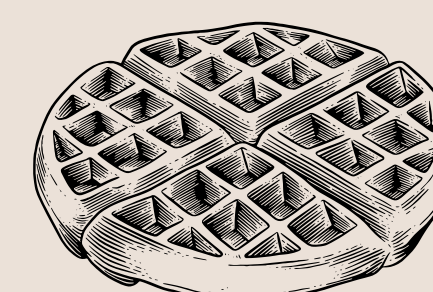
CHICKEN & WAFFLES

served with one waffle

Chicken Strips: four hand battered chicken strips **15**

Wings: four freshly fried wings **21**

Chicken Breast: one fried breast **16**



SIDES 6

Waffle (additional 2.00)- Mashed Potatoes - Yams - Greens - Mixed Greens - Corn - Mac and Cheese - White Rice and Gravy - Black-eyed Peas - Chili Beans - Dirty Rice - Chicken & Dressing - French Fries - House Salad - Cabbage Soup - Pinto Beans - Onion Rings (additional 2.50)

BASQUE SPECIALTIES

Traditional family-style dining experience

Lunch set up served from 11am- 3pm:

Set up includes wine, bread, butter, salsa, blue cheese, vegetable soup, beans, salad

Adults: full set up & two entrees **29**

Adults: set up only & no entrees **22**

Children: 3-10 years old **15**

Dinner set up served from 4pm-8pm:

Lunch set up plus cottage cheese, pickled tongue, spaghetti, vegetables, french fries, and a scoop of ice cream

Adults: full set up & two entrees **47**

Adults: set up only & no entrees **32**

Children: 3-10 years old **15**

A LA CARTE

One Basque Entrée **15**

Chicken Breast **7**

Chicken Wing **5**

Chicken Thigh **4**

Chicken Leg **4**

Five Fried Shrimp **7**

Two Ribs - seasoned or BBQ **12**

One Hot Link **5**

Oxtail **23**

Neck Bones **15**

Catfish **4**

Red Snapper **4**

Two Pork Chops **14**

Pickled Tongue **12**

Spaghetti **12**

Jack Cheese **20**

BASQUE ENTREES

Entrees vary by day, choose two

Tuesday: Pork Chops, Macaroni Hamburger, Ribeye Steak

Wednesday: Shrimp Scampi, Lamb Stew, NY Steak

Thursday: Corned Beef with Cabbage, Garlic Fried Chicken, Spare Ribs

Friday: Fried Cod, Tri-tip, Beef Stew (Clam Chowder served Fridays)

Saturday: Oxtail Stew, Garlic Fried Chicken,
Chef's Special

Sunday: Chef's Special



KIDS MEAL

served with choice of one side and a small drink

Catfish: two pieces of catfish **12**

Chicken Strips: two pieces of chicken strips **12**

Leg & Waffle: one leg and one waffle **13**

DESSERTS

Peach Cobbler **7**



Ice-Cream **3**



HANDMADE COCKTAILS

Picon Punch: Picon liqueur, grenadine, soda, a float of brandy, garnished with a lemon twist **12**

Cucumber Mule: Effen cucumber vodka, ginger beer, mint, lemon & lime juice **12**

Old Fashioned: Makers Mark whiskey, muddled orange, bitters, simple syrup, garnished with cherries **13**

Strawberry Juniper: Hendricks gin, strawberry puree, mint, lime juice, with a splash of soda & sprite **12**

Spicy Margarita: Leyenda de Mexico tequila, Cointreau, organic spicy honey, sour mix, garnished with a tajin rim & a lime wedge **18**

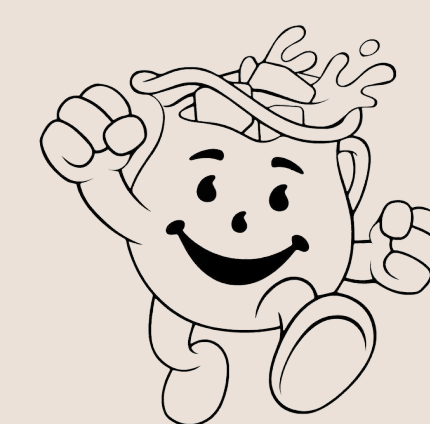
Berry Sangria: Red Berry Ciroc, Cointreau peach liqueur, orange juice, topped with champagne, garnished with fresh fruit **14**

OTHER BEVERAGES 4

Pepsi products: Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade

Coffee & Tea: Hot or Iced Tea, Brisk Raspberry Tea, Hot Coffee

Juice: Red or Purple Kool-Aid, Cranberry, Apple, Orange Juice




Mon - Closed
Tuesday - Sunday
11am-8pm

Catering available
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Noriega's

**Bar & Family
Style Dining**

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