

The Biggest Little City Welcomes The Biggest Little Circus

MAGIC THEATER CIRCUS

WINTER DREAMS

Looking for something fun and exciting to do this winter? Winter Dreams show is coming to Reno and offers unforgettable magical experience for the whole family! Hosted by the best Comedy Magician of 2017, the show will be filled with endless fun and laughter!

Our Day Show offers something special for all age groups. Both kids and adults will be amazed by performances of our world class acrobats, jugglers, comical clowns, magicians, and aerial dancers! And the little ones will definitely be impressed by clever and graceful acts of the furry dog artists!

Both Day and Evening shows will take place inside a cozy heated Big Top dome with a dazzling array of delectable food and drink.

**December
6-22**

**TICKETS START
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www.magictheatercircus.com
Tickets are also available for purchase at
Bazaar European Deli & Cafe
3652 S. Virginia St. Suite C1, Reno, NV

FOOD

BY TODD SOUTH



One of Las Trojes *chile relleno* combination plates comes with a chicken taco and cheese enchilada.
PHOTO/ALLISON YOUNG

Hot stuffed

In celebration of my mother's 75th

birthday, my sister reserved a sizable portion of the back room at Las Trojes Mexican restaurant. The staff was very accommodating and friendly, providing excellent service throughout the meal. Complimentary chips and medium salsa were frequently replenished as we awaited our entrees. A round of margaritas were, of course, in order (\$6 each), each heavy on the lime and salt.

Most dishes were served with sides of refried beans, Spanish rice and a simple salad of shredded lettuce, tomato and sour cream. A few included a dollop of mild, chunky guacamole. The rice and beans were both pretty basic and lacking in flavor, but they served their purpose.

The *chile relleno* special (\$9.95) was just that—with rice, beans and corn tortillas. The stuffed Anaheim pepper was smaller and milder than the poblano I prefer, and a bit mushy and overcooked. But the cheese was melted and plentiful, with a reasonably flavorful sauce.

Furthering the *relleno* parade was a dish featuring a stuffed chile with *carnitas* taco, and another with a shredded chicken taco (both \$11.25). The corn tortillas of the tacos were lightly fried and folded, and the meat in both was moist and well seasoned. In fact, the moisture level and less-than-firm shell made it imperative to eat the well-stuffed taco first, lest it fall apart in your hands.

A tamale combo (\$11.95) with shredded beef tamale, cheese enchilada and ground beef taco; and the Trojes special (\$12.95) with pork tamale, cheese enchilada and chicken taco were next. The tamales were on the large side and pretty tasty, with a decent ratio of *masa* vs. filling. The enchiladas included plenty of cheese, though the sauce was somewhat lacking. The beef taco

tasted good but suffered from the same “eat it quick,” issue.

A taco salad (\$9.95) of ground beef, tomato, lettuce, twice-fried tortilla chips and tons of shredded jack cheese seemed a bit blah to me, but the family member who ordered it seemed content. More interesting was a plate of fish fajitas (\$13.95). The grilled fish had a nicely seasoned crust, and the veggies weren't overcooked. The serving seemed a little small for fajitas but was completely enjoyable.

A pungent serving of garlic shrimp (\$14.95) was long on the “stinking rose.” The tender shrimp were served on a bed of slightly sweet rice with plenty of lime and cilantro, providing a nice balance against the garlic sauce. I found it a bit odd, though, to include a pile of Spanish rice as well.

Perhaps the least successful dish was my chicken enchiladas *montadas* (\$11.95), ordered with eggs over medium. In my experience, this refers to a stack of corn tortillas with filling in between (most commonly cheese), slathered in sauce, and occasionally topped with fried eggs. I received a pair of rolled enchiladas with very little sauce, and crunchy, over hard eggs. Pouring a bunch of the medium salsa over it helped, but I discarded most of the rubbery, gristly egg.

I'm frequently disappointed when a chimichanga is covered in sauce or condiments, thus ruining the crispy texture that sets apart the deep-fried burrito. Thankfully, our shredded pork chimi (\$11.95) was served with accoutrements on the side, a perfectly crispy envelope stuffed full of delicious meat—excellent. □

Las Trojes

5272 Sparks Blvd., Sparks, 626-1990

Las Trojes is open Monday through Thursday from 11 a.m. to 9 p.m. and Friday and Saturday from 11 a.m. to 10 p.m. Learn more at lastrojesmexicanfood.com.



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