

WALK-ON'S

SPORTS BISTREAUX

EAT LIKE A WINNER, DRINK LIKE A CHAMP.

STARTERS

Boneless Wings (14) 870-1080 cal 13.99

Bone-In Wings traditional wings

6 PIECE 660 cal 8.99

12 PIECE 1320 cal 16.49

18 PIECE 1980 cal 22.49

WING FLAVORS: buffalo • lemon pepper
louisiana kick™ • hot honey • sweet chili

Fried Alligator 810 cal 16.49
farm-raised white tail meat, hand-battered

Waffle Cheese Fries

FULL 2200 cal 14.99 • HALF 1210 cal 10.29

jack, cheddar, bacon, banana peppers

Cheeseburger Sliders* (3) 760 cal 11.49

american, ketchup, pickles, brioche bun
add bacon 1

Pepper Jack Boudin 900 cal 11.49

cajun seasoned pork, rice, pepper jack

Spinach & Artichoke Dip 1590 cal 11.99

tortilla chips

Boom Boom Shrimp 680 cal 11.49

fried shrimp, boom boom sauce

★ **Mozzarella Logs** 1100 cal 12.49

hand-battered with panko breadcrumbs

★ **Devils on Horseback** 830 cal 14.49

grilled jumbo shrimp, cream cheese, pickled
jalapeños, wrapped in bacon, hot honey

CAJUN CLASSICS WITH RICE

Red Beans

CUP 230 cal 6.99 • BOWL 460 cal 11.99

Crawfish Étouffée

CUP 200 cal 6.99 • BOWL 400 cal 11.99

Chicken & Sausage Gumbo

CUP 170 cal 6.99 • BOWL 340 cal 11.99

SALADS

★ **Cypress Cobb** 900 cal 15.99

fried chicken, mixed greens, bacon, avocado,
egg, tomatoes, blue cheese crumbles, ranch

Zydeco 1060 cal 16.79

sweet chili-glazed fried shrimp, mixed greens,
cabbage, candied pecans, jalapeños, tortilla strips,
red onions, bell peppers, jack, pepper jelly vinaigrette
sub blackened jumbo shrimp 3

Caesar 300 cal 12.99

romaine lettuce, parmesan, croutons

add blackened chicken 3

add blackened jumbo shrimp 5

Chicken Berry Pecan 570 cal 15.99

grilled chicken, mixed greens, strawberries,
blueberries, granny smith apples, candied pecans,
jack, raspberry walnut vinaigrette

Ahi Tuna* 690 cal 18.49

seared ahi tuna, mixed greens, cabbage, tortilla
strips, avocado, edamame, carrots, red onions,
bell peppers, jalapeños, sweet chili glaze, asian
sesame vinaigrette

SEAFOOD SPECIALTIES

★ **Louisiana Platter** 2220 cal 24.99

hand-battered jumbo shrimp and catfish served
with crawfish étouffée, seasoned waffle fries
and hush puppies

Voodoo Shrimp & Grits 1010 cal 19.99

bacon-wrapped jalapeño and cream cheese
stuffed-shrimp tossed in sweet chili glaze,
served with cheddar grits

Fried Jumbo Shrimp 1830 cal 19.99

hand-battered jumbo shrimp served with
seasoned waffle fries and hush puppies

★ **Bayou Pasta** 1230 cal 19.49

creamy crawfish linguine topped with
blackened jumbo shrimp

Fried Catfish 2210 cal 22.99

hand-battered catfish strips served with
seasoned waffle fries and hush puppies

Catfish Orleans 1030-1370 cal 19.99

blackened or fried catfish fillets over rice,
topped with crawfish étouffée and
hand-battered shrimp

Mango Tuna Bowl* 750 cal 15.99

seared ahi tuna topped with sweet chili glaze
and sriracha aioli. served with rice, avocado,
mango salsa, carrots and edamame
sub grilled shrimp 2

Mardi Gras Salmon* 900 cal 18.99

hot honey-glazed grilled salmon topped with
mango salsa and served with broccoli

Ragin' Redfish 1040-1130 cal 19.49

blackened redfish over rice topped with lemon
butter, mango salsa or crawfish cream sauce.
served with broccoli

SIGNATURE ENTRÉES

Cajun Ribeye* 1740 cal 28.99

blackened 12 oz. ribeye, garlic butter, garlic
mashed potatoes, broccoli
add crawfish cream sauce 3

★ **Cajundillas®** 1450 cal 16.99

chipotle tortilla, grilled chicken, andouille sausage, boudin,
caramelized onions, jack, side of red beans & rice

Blackened Chicken Alfredo 1590 cal 16.49

blackened chicken, alfredo sauce, parmesan, linguine
sub blackened jumbo shrimp 3

Uncle B's Chicken Tenders (5) 1140-1400 cal 13.99

hand-battered tenderloins, waffle fries
fried or grilled

Lemon Butter Chicken 1330 cal 16.49

grilled chicken breasts, lemon butter, cheddar grits,
broccoli

TACOS & WRAPS WITH WAFFLE FRIES

★ **Boom Boom Shrimp Tacos** 530 cal 15.99

fried shrimp, boom boom sauce, cabbage,
jack, tomato

Redfish Tacos 1000 cal 15.29

blackened redfish, slaw, mango salsa, sriracha aioli

Cali Wrap 1380 cal 14.59

sliced turkey, bacon, swiss, lettuce, avocado,
tomato, garlic aioli

Buffalo Chicken Wrap 1100 cal 14.59

shaved grilled chicken, bacon, tomato, cheddar,
buffalo sauce

SANDWICHES WITH WAFFLE FRIES

Chicken Avocado 1200 cal 15.99

grilled chicken breasts, swiss, avocado, lettuce,
tomato, honey mustard, wheat bun

★ **Buffalo Chicken** 1150 cal 13.49

fried chicken breasts, buffalo sauce, lettuce, tomato,
ranch, brioche bun

Warm Turkey Melt 1250 cal 14.59

sliced turkey, melted havarti, sriracha aioli, lettuce,
tomato, wheat bun

Grown-Up Grilled Cheese 1140 cal 12.99

american, swiss, havarti, parmesan, bacon, marinara,
toasted homestyle bread

Black Jack Chicken 1210 cal 15.49

blackened chicken breasts, jack, bacon, caramelized
onions, lettuce, tomato, sriracha aioli, brioche bun

★ **Ribeye Sliders* (2)** 1030 cal 13.99

sliced blackened ribeye, swiss, caramelized onions,
dijon horseradish, garlic aioli, brioche bun

Seafood Poboy

FULL 1130-1340 cal 13.99 • HALF 560-670 cal 12.49

tomato, lettuce, pickles, mayo, poboy bread

CHOICE OF: boom boom shrimp

fried shrimp • fried catfish

HAND PATTIED

BURGERS WITH WAFFLE FRIES

cooked medium well & dressed with lettuce, tomato,
mayo, red onion, pickles
sub for veggie patty

Hangover* 1370 cal 15.99

sunny-side up egg, american, bacon, dressed,
brioche bun

Double Bacon Cheese* 1510 cal 15.99

american, bacon, thousand island, brioche bun

Classic* 820 cal 14.29

dressed, brioche bun | add cheese or bacon 1

Scholarship* 890 cal 10.49

smaller version of our classic with american, dressed,
brioche bun

Jalapeño Jack* 1400 cal 14.99

fried jalapeños, pepper jack, sriracha aioli,
dressed (no pickles), brioche bun

Havarti Turkey Burger* 1300 cal 14.99

caramelized onions, havarti, pepper jelly
spring mix, garlic aioli, tomato, wheat bun

★ **Hickory*** 1410 cal 15.79

bbq sauce, cheddar, bacon, onion rings,
dressed (no red onion), brioche bun

SIDES

4.99 each or sub any side for 1.29

Onion Rings 670 cal

Waffle Fries 480 cal

Garlic Mashed Potatoes 200 cal

Sweet Potato Fries 770 cal

Broccoli 150 cal

Hush Puppies 360 cal

Side Salad 70 cal

Cheddar Grits 290 cal

DESSERTS

★ **Doughnut Bread Pudding** 1010 cal 9

made with Krispy Kreme® doughnuts

Beignet Bites 760 cal 6

Chocolate Chip Cookie Sundae 1170 cal 8

EAT GOOD.
PLAY HARD.
BE HUMBLE.



★ All-Star Item

WE PROUDLY SERVE



LIFE'S TOO SHORT NOT TO CELEBRATE WINS.

THE SIGNATURES

- ★ **Raspberry Lemonade** 14
grey goose vodka, raspberry purée, lemonade, fresh-squeezed lemon juice, sugar rim | **make it spirit-free** 5
- Moonshine Swirl** 13
peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita
- Death Valley** 17
svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup
- Blueberry Coconut Mojito** 10
malibu coconut rum, muddled fresh mint and blueberries, pineapple juice
- Eye of the Hurricane** 14
bacardi superior rum, crown royal regal apple, passion fruit purée, orange juice, fresh lime juice, grenadine
- Praline Espresso Martini** 13
wheatley vodka, mr. black cold brew coffee liqueur, evangeline's praline pecan liqueur, owen's nitro-infused espresso

THE CLASSICS

- Strawberry Lemon Drop Martini** 14
deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, lemonade, sugar rim
- Maker's Old Fashioned** 12
maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry
- ★ **The O-Line** 13
tito's handmade vodka, cointreau, blood orange sour, blood orange ginger beer
- Mad Mary** 14
tito's handmade vodka, zing zang bloody mary mix, tajin rim, signature mad garnish

MARGARITAS

- Top Shelf** 16
lalo blanco tequila, cointreau, fresh lime and agave nectar, salt rim
- ★ **Spicy Mango Margarita** 13
espolón reposado tequila, ancho reyes chile ancho liqueur, fresh lime and agave nectar, mango purée, tajin rim
- Watermelon Margarita** 15
lunazul blanco tequila, fresh lime and agave nectar, red bull red edition, salt rim

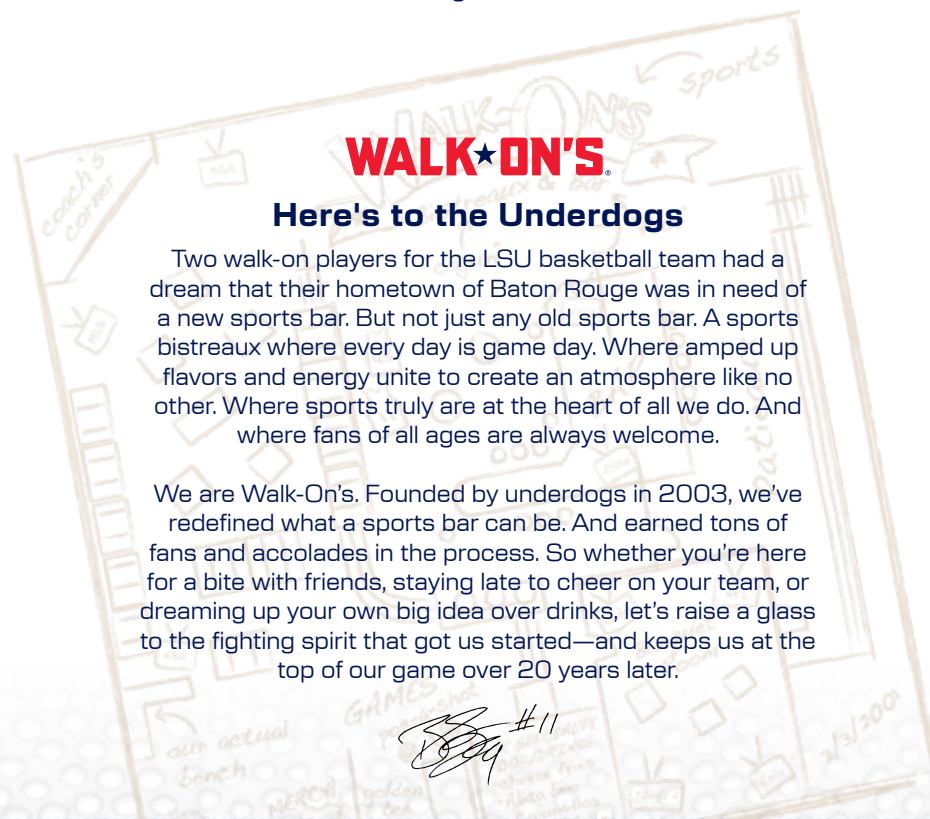
SELTZERS

- High Noon** vodka seltzer
- Nütrl** vodka seltzer
- Truly** hard seltzer
- White Claw** hard seltzer

EVERYDAY BREWS

Ask your server about local & rotating styles

- Abita Purple Haze**
raspberry lager | 4.2% ABV
- Blue Moon**
belgian-style witbier | 5.4% ABV
- Budweiser**
american lager | 5% ABV
- Bud Light**
american light lager | 4.2% ABV
- Busch Light**
american light lager | 4.1% ABV
- Coors Light**
american light lager | 4.2% ABV
- Dos Equis**
mexican lager | 4.3% ABV
- Guinness**
stout | 4.2% ABV
- Lagunitas IPA**
india pale ale | 6.2% ABV
- Leinenkugel's**
rotating seasonal
- Michelob Ultra**
american light lager | 4.2% ABV
- Miller Lite**
american light lager | 4.2% ABV
- Modelo Especial**
mexican lager | 4.4% ABV
- Sam Adam's**
rotating seasonal
- Shiner Bock**
bock | 4.4% ABV
- Stella Artois**
european lager | 5% ABV
- Voodoo Ranger Juicy Haze IPA**
ipa | 7.5% ABV
- Yuengling****
american lager | 4.5% ABV



Here's to the Underdogs

Two walk-on players for the LSU basketball team had a dream that their hometown of Baton Rouge was in need of a new sports bar. But not just any old sports bar. A sports bistro where every day is game day. Where amped up flavors and energy unite to create an atmosphere like no other. Where sports truly are at the heart of all we do. And where fans of all ages are always welcome.

We are Walk-On's. Founded by underdogs in 2003, we've redefined what a sports bar can be. And earned tons of fans and accolades in the process. So whether you're here for a bite with friends, staying late to cheer on your team, or dreaming up your own big idea over drinks, let's raise a glass to the fighting spirit that got us started—and keeps us at the top of our game over 20 years later.

WHITE WINES

- Kim Crawford** sauvignon blanc 10
- Banfi Le Rime** pinot grigio 9
- Kendall-Jackson** chardonnay 9

RED WINES

- Meiomi** pinot noir 11
- Josh** cabernet 10
- Bonanza** cabernet 12

SPARKLING & SIPS

- Mumm Napa** brut prestige 11
- Chloe** rosé 8
- La Marca** prosecco 8

walkons.com |

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. We recommend that our guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

**AZ excludes Yuengling