

EAT LIKE A WINNER, DRINK LIKE A CHAMP.

STARTERS

Boneless Wings (14) 870-1080 cal 14.79

Bone-In Wings traditional wings 6 PIECE 660 cal 10.49 12 PIECE 1320 cal 17.49 18 PIECE 1980 cal 23.99

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

Fried Alligator 810 cal 18.79 farm-raised white tail meat, hand-battered

Waffle Cheese Fries FULL 2200 cal 15.49 • HALF 1210 cal 10.79 jack, cheddar, bacon, banana peppers

Cheeseburger Sliders* (3) 760 cal **13.49** american, ketchup, pickles, brioche bun **add bacon 1**

Pepper Jack Boudin 900 cal 12.99 cajun seasoned pork, rice, pepper jack

Spinach & Artichoke Dip 1590 cal 12.99 tortilla chips

Boom Boom Shrimp 680 cal **12.99** fried shrimp, boom boom sauce

★ Mozzarella Logs 1100 cal 14.29 hand-battered with panko breadcrumbs

★ Devils on Horseback 830 cal 15.79 grilled jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon, hot honey

CAJUN CLASSICS WITH RICE

Red Beans CUP 230 cal 7.79 · BOWL 460 cal 12.49

Crawfish Étouffée CUP 200 cal 7.79 • BOWL 400 cal 12.49

Chicken & Sausage Gumbo CUP 170 cal 7.79 · BOWL 340 cal 12.49

SALADS

- ★ Cypress Cobb 900 cal 17.79 fried chicken, mixed greens, bacon, avocado, egg, tomatoes, blue cheese crumbles, ranch
 - **Zydeco** 1060 cal 17.79 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 14.49 romaine lettuce, parmesan, croutons add blackened chicken 4 add blackened jumbo shrimp 6

Chicken Berry Pecan 570 cal 18.49 grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry walnut vinaigrette

Ahi Tuna* 690 cal 18.99 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 27.49 hand-battered jumbo shrimp and catfish served with crawfish étouffée, seasoned waffle fries and hush puppies

Voodoo Shrimp & Grits 1010 cal 22.49 bacon-wrapped jalapeño and cream cheese stuffed-shrimp tossed in sweet chili glaze, served with cheddar grits

Fried Jumbo Shrimp 1830 cal 21.49 hand-battered jumbo shrimp served with seasoned waffle fries and hush puppies

★ Bayou Pasta 1230 cal 19.99 creamy crawfish linguine topped with blackened jumbo shrimp

Fried Catfish 2210 cal 23.49 hand-battered catfish strips served with seasoned waffle fries and hush puppies

SIGNATURE ENTRÉES

Cajun Ribeye* 1740 cal 29.49 blackened 12 oz. ribeye, garlic butter, garlic mashed potatoes, broccoli add crawfish cream sauce 3

★ Cajundillas[®] 1450 cal 17.99 chipotle tortilla, grilled chicken, andouille sausage, boudin, caramelized onions, jack, side of red beans & rice

Blackened Chicken Alfredo 1590 cal 19.49 blackened chicken, alfredo sauce, parmesan, linguine **sub blackened jumbo shrimp** 3

Uncle B's Chicken Tenders (5) 1140-1400 cal 16.29 hand-battered tenderloins, waffle fries fried or grilled

Lemon Butter Chicken 1330 cal **19.29** grilled chicken breasts, lemon butter, cheddar grits, broccoli

TACOS & WRAPS WITH WAFFLE FRIES

★ Boom Boom Shrimp Tacos 530 cal 16.79 fried shrimp, boom boom sauce, cabbage, jack, tomato

Redfish Tacos 1000 cal **17.29** blackened redfish, slaw, mango salsa, sriracha aioli

Cali Wrap 1380 cal **15.79** sliced turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli

Buffalo Chicken Wrap 1100 cal **15.99** shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce

SANDWICHES WITH WAFFLE FRIES

Chicken Avocado 1200 cal **17.79** grilled chicken breasts, swiss, avocado, lettuce, tomato, honey mustard, wheat bun

★ Buffalo Chicken 1150 cal 17.39 fried chicken breasts, buffalo sauce, lettuce, tomato, ranch, brioche bun

Warm Turkey Melt 1250 cal 15.79 sliced turkey, melted havarti, sriracha aioli, lettuce, tomato, wheat bun **Catfish Orleans** 1030-1370 cal **22.99** blackened or fried catfish fillets over rice, topped with crawfish étouffée and hand-battered shrimp

Mango Tuna Bowl* 750 cal 16.79 seared ahi tuna topped with sweet chili glaze and sriracha aioli. served with rice, avocado, mango salsa, carrots and edamame sub grilled shrimp 3

Mardi Gras Salmon^{*} 900 cal 20.99 hot honey-glazed grilled salmon topped with mango salsa and served with broccoli

Ragin' Redfish 1040-1130 cal 20.29 blackened redfish over rice topped with lemon butter, mango salsa or crawfish cream sauce. served with broccoli

HAND PATTIED

BURGERS WITH WAFFLE FRIES

cooked medium well & dressed with lettuce, tomato, mayo, red onion, pickles ${\mbox{sub for veggie patty}}$

Hangover* 1370 cal 17.99 sunny-side up egg, american, bacon, dressed, brioche bun

Double Bacon Cheese* 1510 cal **17.99** american, bacon, thousand island, brioche bun

Classic* 820 cal 15.99 dressed, brioche bun | add cheese or bacon 1

Scholarship* 890 cal 12.99 smaller version of our classic with american, dressed, brioche bun

Jalapeño Jack* 1400 cal 16.49 fried jalapeños, pepper jack, sriracha aioli, dressed (no pickles), brioche bun

Havarti Turkey Burger* 1300 cal **16.49** caramelized onions, havarti, pepper jelly spring mix, garlic aioli, tomato, wheat bun

★ Hickory* 1410 cal 17.49 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

EAT GOOD. PLAY HARD. BE HUMBLE.

Grown-Up Grilled Cheese 1140 cal 15.49 american, swiss, havarti, parmesan, bacon, marinara, toasted homestyle bread

Black Jack Chicken 1210 cal 16.99 blackened chicken breasts, jack, bacon, caramelized onions, lettuce, tomato, sriracha aioli, brioche bun

★ Ribeye Sliders* (2) 1030 cal 17.99 sliced blackened ribeye, swiss, caramelized onions, dijon horseradish, garlic aioli, brioche bun

Seafood Poboy

FULL 1130-1340 cal 15.49 • HALF 560-670 cal 13.29 tomato, lettuce, pickles, mayo, poboy bread CHOICE OF: boom boom shrimp fried shrimp • fried catfish

DESSERTS

★ Doughnut Bread Pudding 1010 cal 8.99 made with Krispy Kreme[®] doughnuts

Beignet Bites 760 cal 6.49

Chocolate Chip Cookie Sundae 1170 cal 7.99

★ All-Star Item

Coca Cola Coke Sprite Peres Red Bull Community Coca Cola

WE PROUDLY SERVE

LIFE'S TOO SHORT NOT TO CELEBRATE WINS.

THE SIGNATURES

Raspberry Lemonade 12.79 grey goose vodka, raspberry purée, lemonade, fresh-squeezed lemon juice, sugar rim | make it spirit-free 5.00

Moonshine Swirl 10.25 peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

Death Valley 16.99 svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup

Blueberry Coconut Mojito 10.49 malibu coconut rum, muddled fresh mint and blueberries, pineapple juice

Eye of the Hurricane 12.79 bacardi superior rum, crown royal regal apple, passion fruit purée, orange juice, fresh lime juice, grenadine

Praline Espresso Martini 13.00 wheatley vodka, mr. black cold brew coffee liqueur, evangeline's praline pecan liqueur, owen's nitro-infused espresso

THE CLASSICS

Strawberry Lemon Drop Martini 12.79 deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, lemonade, sugar rim

Maker's Old Fashioned 13.49 maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry

★ The O-Line 13.00 tito's handmade vodka, cointreau, blood orange sour, blood orange ginger beer

Mad Mary 11.50 tito's handmade vodka, zing zang bloody mary mix, tajin rim, signature mad garnish

MARGARITAS

Top Shelf 14.49 don julio tequila, cointreau, fresh lime and agave nectar, salt rim

★ Spicy Mango Margarita 13.00 espolòn reposado tequila, ancho reyes chile ancho liqueur, fresh lime and agave nectar, mango purée, tajin rim

Watermelon Margarita 13.29 Iunazul 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

WALK*ON'S.

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 bistreaux 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 11.79 Banfi Le Rime pinot grigio 8.99 Kendall-Jackson chardonnay 10.49 Meiomi pinot noir 12.79 Josh cabernet 10.49 Bonanza cabernet 12.00 **SPARKLING & SIPS**

Mumm Napa brut prestige 11.99 Chloe rosé 8.79 La Marca prosecco 9.49

0325 MM WCLK

walkons.com | f 🗞 🎯

* 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

Franchise opportunities available on walkonsfranchising.com