

GAME DAY WITH A TASTE OF LOUISIANA®

STARTERS... WE NEVER WERE.

Fried Pickle Chips 8.49

hand battered

Queso Dip 9.29

jalapeños, tortilla chips

Waffle Cheese Fries 9.29 / 13.99

jack, cheddar, bacon, banana peppers

Spinach & Artichoke Dip 10.49

tortilla chips

Boudin Balls 10.99

fried spicy pork sausage and rice blend

Boom Boom Shrimp 11.49

fried shrimp, boom boom sauce

Mozzarella Logs 11.29

hand battered with panko bread crumbs

Boneless Wings (14) 13.49

buffalo, sweet chili or spicy bbq

Cheeseburger Sliders* 11.49

american, ketchup, pickles, brioche bun | **add bacon 1**

Devils on Horseback 14.49

fried jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon

Fried Alligator 15.99

farm raised white tail meat, hand battered

Chicken & Sausage Gumbo 6.99 / 11.99

dark roux louisiana classic over rice

SALADS

add cup of gumbo or red beans & rice for **2.99**

Chicken Berry Pecan 14.99

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

Cypress Cobb 14.99

fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

Zydeco 15.99

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

Ahi Tuna* 15.99

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

Avery Island 16.99

blackened jumbo shrimp, mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, pepper jelly vinaigrette

TACOS & WRAPS

add cup of gumbo, red beans & rice or side salad for **2.99**

Boom Boom Shrimp Tacos 14.49

fried shrimp, boom boom sauce, cabbage, jack, tomato, chips and queso

Redfish Tacos* 13.99

blackened redfish, slaw, mango salsa, spicy mayo, chips and queso

Buffalo Gator Tacos 14.49

fried alligator, buffalo sauce, shredded lettuce, jack, cheddar, tomato, jalapeños, ranch, chips and queso

Buffalo Chicken Wrap 13.79

shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce, ranch, waffle fries

Cali Chicken Wrap 13.99

shaved grilled chicken, bacon, swiss, lettuce, avocado, tomato, garlic aioli, waffle fries

SANDWICHES WITH FRIES

add cup of gumbo, red beans & rice or side salad for **2.99**

Grown-Up Grilled Cheese 12.69

american, swiss, smoked gouda, parmesan, bacon, marinara, toasted homestyle bread

Chicken Avocado Club 15.69

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

Buffalo Chicken 13.19

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

Black Jack Chicken 15.19

blackened chicken breasts, jack, bacon, caramelized onions, lettuce, tomato, spicy mayo, brioche bun

Chicken Bomber 10.99

shaved grilled chicken, pepper jack, spicy mayo, tomato, toasted homestyle bread

SIDES 4.79 SUB ANY SIDE FOR 1.29

Corn Grits

Sweet Potato Fries

Hush Puppies

Onion Rings

Broccoli

Waffle Fries

Chips & Queso

Green Beans

Side Salad

Loaded Mashed Potatoes

LOUISIANA CLASSICS

add cup of gumbo, red beans & rice or side salad for **2.99**

Crawfish Étouffée 14.99

crawfish tails smothered in a buttery roux over rice

Catfish Atchafalaya* 19.99

blackened or fried fillets, crawfish étouffée, fried shrimp, rice

Voodoo Shrimp & Grits 19.99

grilled jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits, sweet chili glazed

Bayou Pasta 19.49

crawfish cream sauce, fried shrimp, linguine

Ragin' Redfish* 18.99

blackened redfish, rice, broccoli

topping: lemon butter, tuscan salsa, mango salsa, or crawfish cream sauce

Cajundillas® 15.99

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

Red Beans & Rice 13.99

new orleans style over rice, andouille sausage

Fried Jumbo Shrimp 18.99

hand battered, waffle fries, hush puppies

Fried Catfish 19.99

hand battered, waffle fries, hush puppies

Louisiana Platter 24.99

fried jumbo shrimp, fried catfish, crawfish étouffée, waffle fries, hush puppies

BISTREAUX SPECIALTIES

add cup of gumbo, red beans & rice or side salad for **2.99**

Lemon Butter Chicken 14.79

grilled chicken breasts, lemon butter, corn grits, broccoli

Tuscan Chicken 14.79

blackened chicken breasts, warm tomato salsa, loaded mashed potatoes, green beans

Uncle B's Chicken Tenders (5) 12.69

hand battered tenderloins, waffle fries | **fried or grilled**

Pasta Alfredo 12.29

alfredo sauce, parmesan, linguine

add blackened chicken 3 | blackened jumbo shrimp 5

Cajun Ribeye* 27.99

hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes, green beans

add crawfish cream sauce 3

Mango Tuna Bowl* 13.99

seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chili, spicy mayo

sub grilled shrimp 2

Sweet Chili Salmon* 17.49

atlantic salmon, sweet chili glazed, green beans

POBOYS WITH FRIES

add cup of gumbo, red beans & rice or side salad for **2.99**

Shrimp 10.49 / 13.19

hand battered fried shrimp, lettuce, tomato, pickles, mayo

Boom Boom Shrimp 11.69 / 14.19

hand battered fried shrimp, boom boom sauce, lettuce, tomato, pickles, mayo

Catfish 10.49 / 13.19

hand battered fried catfish, lettuce, tomato, pickles, mayo

Ribeye* 12.99 / 19.69

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

Cajun Press 10.99 / 13.99

blackened shrimp, caramelized onions, red onions, bell peppers, jalapeños, pepper jack, thousand island, hot & pressed

HAND PATTIED BURGERS

WITH FRIES

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda

cooked medium well & dressed with lettuce, tomato, mayo, red onion, pickles

add cup of gumbo, red beans & rice or side salad for **2.99**

Scholarship* 9.99

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

Classic* 12.69

dressed, brioche bun | **add cheese or bacon 1**

Hickory* 14.99

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

Double Bacon Cheese* 14.99

american, bacon, thousand island, brioche bun

Jalapeño Jack* 14.99

fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hangover* 14.99

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

add queso 2

Surf & Turf Melt* 12.99

blackened shrimp, patty, caramelized onions, pickled jalapeños, jack,

thousand island, toasted homestyle bread

Smoked Gouda Turkey 12.69

smoked gouda, bacon, peppadew, spicy mayo, tomato, red onion, spring mix, wheat bun

WE PROUDLY SERVE       

* 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.

DESSERTS

Doughnut Bread Pudding 7
made with Krispy Kreme® donuts

Warm Cookie Sundae 6
chocolate chip &
white chocolate macadamia nut

Beignet Bites 5

THE SIGNATURES

Eddy's Sangria

RED: deep eddy lemon vodka, 7 moons red blend, blackberry purée, fresh squeezed lemon and orange juice, orange wheel

WHITE: deep eddy peach vodka, ruffino pinot grigio, peach purée, fresh squeezed lemon and orange juice, orange wheel

Raspberry Lemonade

grey goose vodka, raspberry purée, lemonade, fresh squeezed lemon juice, sugar rim, lemon wheel

MAKE IT A MOCKTAIL 5

Mad Mary

tito's handmade vodka, zing zang bloody mary mix, walk-on's creole seasoning rim, signature mad garnish

Southern Smash

stoli cucumber vodka, watermelon, lemonade, hint of mint, cucumber wheel

Blueberry Coconut Mojito

malibu coconut rum, fresh muddled mint and blueberries, lime wedge

Skinny Margarita

casamigos blanco tequila, fresh lime and agave nectar, lime wedge

SOME LIKE IT HOT: muddled jalapeños, walk-on's creole seasoning rim, jalapeño slice

Moonshine Swirl

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

High West Smash

high west american prairie bourbon, peach purée, fresh squeezed lemon juice, orange juice, mint, muddled strawberries, sugar rim

Kentucky Mule

buffalo trace bourbon, lime sour, simple syrup, q ginger beer, lime wedge

Colada Rocks

jack daniel's, coconut purée, pineapple juice, orange juice, pineapple wedge

Death Valley

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

Tiki Rumbull

bacardi superior, red bull coconut edition, pineapple wedge

THE CLASSICS

Strait Ranch Water

código 1530 reposado tequila on the rocks, soda water, lime wedge

Top Shelf Margarita

don julio tequila, cointreau, fresh lime & agave nectar, lime wedge

46 Old Fashioned

maker's mark 46 bourbon, simple syrup, bitters, twist of orange oils, cherry

Tito's Flathead

tito's handmade vodka, orange juice, orange wheel

WHITE WINES

Benziger chardonnay 8

Kendall-Jackson chardonnay 9

Conundrum white blend 10

Ruffino pinot grigio 8

Kim Crawford sauvignon blanc 10

RED WINES

Josh cabernet 9

Hess Shirtail cabernet 11

La Crema pinot noir 12

Meiomi pinot noir 10

7 Moons red blend 8

Skyfall merlot 8

SPARKLING & SIPS

Mumm Napa brut prestige 11

Chloe rosé 8

La Marca prosecco 8

Day Drinking 12 oz serving size 13
rosé bubbles or watermelon rosé

EVERYDAY BREWS

ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES



Abita Purple Haze
raspberry lager | 4.2% ABV



Busch Light
american light lager | 4.1% ABV



Michelob Ultra
american light lager | 4.2% ABV



Twisted Tea
hard iced tea | 5% ABV



Angry Orchard
hard cider | 5% ABV



Coors Light
american light lager | 4.2% ABV



Miller Lite
american light lager | 4.2% ABV



Yuengling
american amber lager | 4.4% ABV



Blue Moon
belgian-style witbier | 5.4% ABV



Dos Equis
mexican lager | 4.3% ABV



Modelo Especial
mexican lager | 4.4% ABV



Budweiser
american lager | 5% ABV



Lagunitas IPA
india pale ale | 6.2% ABV



Shiner Bock
bock | 4.4% ABV



Bud Light
american light lager | 4.2% ABV



Leinenkugel's
rotating seasonal



Stella Artois
european lager | 5% ABV

Jameson Irish Whiskey
sidecar 6

THE WALK-ON'S STORY

The Journey Begins

As LSU basketball walk-ons, Brandon Landry and Jack Warner visited sports bars and restaurants across the country and recognized the need for a go-to place in their hometown of Baton Rouge. The concept took shape at 35,000 feet as they sketched their vision on the back of a napkin while the team flew home from the University of Tennessee.

Walk-On's is Born

The idea: a sports restaurant built on culture and the underdog mindset, where no single player is bigger than the team.

Winning Today, Tomorrow & Beyond

Despite having little business experience and even less financial backing, Walk-On's opened on September 9, 2003, in the shadows of LSU's Tiger Stadium. Today, with more than 100 locations in the works, Walk-On's operates with a purpose of bringing people together and the vision of being more than a restaurant to its teammates and guests.

CHEERS TO YOU AND YOUR DREAMS!

Jack Warner #11



walkons.com



Franchise opportunities available on walkonsfranchising.com