STARTERS... WE NEVER WERE.

buffalo | garlic parmesan | gochubang | lemon pepper | louisiana kick

Boneless Wings (14) 13.99

Bone-In Wings traditional wings | add fries 4

8 COUNT 12.49 includes 1 wing flavor

12 COUNT 16.49 includes up to 3 wing flavors

FLAVORS: mojito lime | spicy bbq | stingin' honey | sweet chili

Boom Boom Shrimp 11.49

fried shrimp, boom boom sauce

★ Mozzarella Logs 11.99

hand-battered with panko breadcrumbs

Spinach & Artichoke Dip 10.99

Queso Dip 9.29 jalapeños, tortilla chips

Fried Pickle Chips 8.49

hand-battered

Boudin Balls 10.99

fried spicy pork sausage and rice blend

Chicken & Sausage Gumbo 6.99 / 11.99 dark roux louisiana classic over rice

Waffle Cheese Fries 9.29 / 13.99 jack, cheddar, bacon, banana peppers

Cheeseburger Sliders 11.49

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

Fried Alligator 16.49

farm-raised white tail meat, hand-battered | subject to market availability

Devils on Horseback 14.49

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

SALADS

available dressings: ranch, spicy ranch, bleu cheese, caesar, thousand island, honey mustard, italian, raspberry walnut vinaigrette, tabasco pepper jelly vinaigrette, balsamic, asian sesame vinaigrette, oil and vinegar

★ Cypress Cobb 15.99

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

Chicken Berry Pecan 15.49

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

Zydeco 16.49

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

Caesar 12.49

romaine lettuce, parmesan, croutons

add blackened chicken 3 | blackened jumbo shrimp 5

Ahi Tuna 16.99

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

★ Avery Island 17.49

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

TACOS & WRAPS

★ Boom Boom Shrimp Tacos 14.99

fried shrimp, boom boom sauce, cabbage, jack, tomato, chips and queso $% \left(1\right) =\left(1\right) \left(1$

Buffalo Chicken Wrap 14.49

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

Cali Chicken Wrap 14.49

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

Redfish Tacos 14.99

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

Buffalo Gator Tacos 14.99

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

SANDWICHES WITH FRIES

★ Chicken Avocado Club 15.99

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

Buffalo Chicken 13.49

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

Grown-Up Grilled Cheese 12.99

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

Chicken Bomber 11.49

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

★ Black Jack Chicken 15.49

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

LOUISIANA CLASSICS

★ Bayou Pasta 19.49

crawfish cream sauce, fried shrimp, linguine

Fried Jumbo Shrimp 18.99

hand-battered, waffle fries, hush puppies

Catfish Atchafalaya 19.99

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

Crawfish Étouffée 15.99

crawfish tails smothered in buttery roux over rice

Ragin' Redfish 19.49

blackened redfish, rice, broccoli

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

Cajundillas® 16.99

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

Fried Catfish 19.99

hand-battered, waffle fries, hush puppies

Red Beans & Rice 14.99

new orleans-style over rice, andouille sausage

Voodoo Shrimp & Grits 19.99

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

★ Louisiana Platter 24.99

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

BISTREAUX SPECIALTIES

Pasta Alfredo 12.49

alfredo sauce, parmesan, linguine add blackened chicken 3 | blackened jumbo shrimp 5

★ Lemon Butter Chicken 15.99

grilled chicken breasts, lemon butter, corn grits, broccoli

Tuscan Chicken 15.49

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

Uncle B's Chicken Tenders (5) 13.49

hand-battered tenderloins, waffle fries $\mbox{\tt I}$ fried or grilled

Mango Tuna Bowl 14.99

seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chili, spicy mayo sub grilled shrimp 2

Sweet Chili Salmon 17.99

atlantic salmon, sweet chili-glazed, green beans

Cajun Ribeve 28.99

blackened hand-cut 12 oz. ribeye, garlic butter, loaded mashed potatoes, green beans add crawfish cream sauce 3

POBOYS WITH FRIES

Shrimp 10.49 / 13.19

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

Boom Boom Shrimp 11.69 / 14.19

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

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

Catfish 10.49 / 13.19 fried hand-battered catfish, lettuce, tomato, pickles, mayo

Ribeye 13.99 / 19.69

★ Cajun Press 11.49 / 14.49

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

HAND PATTIED BURGERS

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda cooked medium-well & dressed with lettuce, tomato, mayo, red onion, pickles sub for veggie patty

Classic 13.49

dressed, brioche bun | add cheese or bacon 1

Scholarship 10.29

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

Double Bacon Cheese 15.79

american, bacon, thousand island, brioche bun

Hickory 15.79

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

Jalapeño Jack 14.99

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

Surf & Turf Melt 12.99 blackened shrimp, patty, caramelized onions, pickled jalapeños, jack,

Smoked Gouda Turkey 13.29

thousand island, toasted homestyle bread

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

★ Hangover 15.79 sunny-side up egg. american, bacon, waffle fry, dressed, brioche bun I add queso 2

ADD CUP OF CHICKEN & SAUSAGE GUMBO, RED BEANS & RICE OR CRAWFISH ÉTOUFFÉE TO ANY ENTRÉE 2.99

SIDES 4.89 EACH OR SUB ANY SIDE FOR 1.29

Onion Rings Chips & Queso Broccoli **Corn Grits**

Loaded Mashed Potatoes Sweet Potato Fries Waffle Fries add queso to fries 2

Side Salad **Hush Puppies Green Beans**

CUPS_{6 99} **Red Beans & Rice**

Crawfish Étouffée **Chicken & Sausage Gumbo**

* Signature Item

THE SIGNATURES

★ Raspberry Lemonade 14

grey goose vodka, raspberry purée, lemonade, fresh-squeezed lemon juice, sugar rim, lemon wheel MAKE IT SPIRIT-FREE 5

Maker's Old Fashioned 12

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

Blackberry Mule 13

blackberry syrup, fresh lime and agave nectar, ginger beer, lime wheel, fresh mint, choice of buffalo trace bourbon whiskey, patrón tequila, ketel one vodka, or new amsterdam gin

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

Mad Mary 14

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

Tropical Rumbull 12

bacardi rum, fireball cinnamon whisky, mango purée, lime juice, tropical red bull

Blueberry Coconut Mojito 10

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

MARGARITAS

Top Shelf 16

deleon blanco tequila, cointreau, fresh lime and agave nectar, salt rim, lime wedge

The Skinny 15

lunazul blanco tequila, fresh lime and agave nectar, salt rim, lime wedge

★ Spicy Jalapeño 13

tanteo jalapeño tequila, fresh lime and agave nectar, tajin rim, lime wedge

WHITE WINES

Kim Crawford sauvignon blanc 10

Ruffino pinot grigio 8

Conundrum white blend 10

Kendall-Jackson chardonnay 9

RED WINES

La Crema pinot noir 12

Meiomi pinot noir 10

Josh cabernet 9

Bonanza cabernet 10

SPARKLING & SIPS

SELTZERS

Mumm Napa brut prestige 11

Chloe rosé 8

La Marca prosecco 8

EVERYDAY BREWS ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES

Abita Purple Haze raspberry lager | 4.2% ABV

Angry Orchard hard cider | 5% 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

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

Shiner Bock

bock I 4.4% ABV

Stella Artois european lager | 5% ABV

Twisted Tea hard iced tea | 5% ABV

High Noon

Truly

vodka seltzer

hard seltzer

White Claw hard seltzer

WE PROUDLY SERVE COLECTA COKE Sporte Pope Red Bull Commits Collecta













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

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!









