



EAT LIKE A WINNER, DRINK LIKE A CHAMP.

STARTERS

Boneless Wings (14) 870-1080 cal 15.00

Bone-In Wings traditional wings

6 PIECE 660 cal 11.00

12 PIECE 1320 cal 19.00

18 PIECE 1980 cal 25.00

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

Starting Lineup Sampler* 1700 cal 16.00

shareable sampler of mozzarella logs,
boneless wings and cheeseburger sliders

Fried Alligator 810 cal 22.00

farm-raised white tail meat, hand-battered

Cheese Fries

HALF 1210 cal 11.00 • FULL 2200 cal 16.00

jack, cheddar, bacon, banana peppers

Cheeseburger Sliders* ★ (3) 760 cal 15.00

american, ketchup, pickles | add bacon 2.00

Pepper Jack Boudin 900 cal 14.00

cajun seasoned pork, rice, pepper jack

Spinach & Artichoke Dip 1590 cal 14.00

tortilla chips

Boom Boom Shrimp 680 cal 14.00

fried shrimp, boom boom sauce

Mozzarella Logs ★ 1100 cal 15.00

hand-battered with panko breadcrumbs

Devils on Horseback 830 cal 16.00

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

Chips & Queso 1150 cal 10.00

pickled jalapeños, tortilla chips

SOUPS WITH RICE

Red Beans

CUP 230 cal 9.00 • BOWL 460 cal 14.00

Crawfish Étouffée

CUP 200 cal 9.00 • BOWL 400 cal 14.00

Chicken & Sausage Gumbo

CUP 170 cal 9.00 • BOWL 340 cal 14.00

SALADS

Cypress Cobb 900 cal 18.00

fried chicken, mixed greens, bacon, avocado,
egg, tomatoes, cheddar, ranch

Zydeco 1060 cal 19.00

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 4.00

Caesar 300 cal 15.00

romaine lettuce, parmesan, homemade ciabatta
croutons

add blackened chicken 7.00

add blackened jumbo shrimp 9.00

Chicken Berry Pecan ★ 570 cal 18.00

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

★ All-Star Item

* ADVISORY: HAMBURGERS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 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.

SEAFOOD SPECIALTIES

Louisiana Platter 2220 cal 32.00

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

Voodoo Shrimp & Grits 1010 cal 25.00

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

Fried Jumbo Shrimp 1830 cal 25.00

hand-battered jumbo shrimp served with
fries and hush puppies

Bayou Pasta 1230 cal 27.00

creamy crawfish linguine topped with
blackened jumbo shrimp

Fried Catfish 2210 cal 25.00

hand-battered catfish strips served with
fries and hush puppies

Catfish Orleans 1030-1370 cal 27.00

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

Mardi Gras Salmon* 900 cal 24.00

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

Ragin' Redfish ★ 1040-1130 cal 24.00

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

SIGNATURE ENTRÉES

Cajun Ribeye* 1740 cal 38.00

blackened 12 oz. ribeye, garlic butter, garlic
mashed potatoes, broccoli

add crawfish cream sauce 3.00

Blackened Chicken Alfredo 1590 cal 23.00

blackened chicken, alfredo sauce, parmesan, linguine
sub blackened jumbo shrimp 4.00

Uncle B's Chicken Tenders (5) 1140-1400 cal 22.00

hand-battered tenderloins, fries

fried or grilled

Lemon Butter Chicken 1330 cal 23.00

grilled chicken breasts, lemon butter, cheddar grits,
broccoli

Tuscan Chicken ★ 1280 cal 23.00

blackened chicken breasts, tuscan salsa, broccoli, rice

TACOS & WRAPS

Boom Boom Shrimp Tacos ★ 650 cal 19.00

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

Redfish Tacos 790 cal 18.00

blackened redfish, slaw, mango salsa, sriracha aioli,
chips & queso

Cali Wrap 1380 cal 17.00

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

Buffalo Chicken Wrap 1100 cal 16.00

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

SANDWICHES WITH FRIES

Buffalo Chicken ★ 1150 cal 19.00

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

Turkey Ciabatta 770 cal 17.00

sliced turkey, havarti, avocado, tomato, lettuce,
sriracha aioli, ciabatta bun | add bacon 2.00

Grown-Up Grilled Cheese 1140 cal 16.00

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

Black Jack Chicken 1210 cal 18.00

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

Ribeye Sliders* (2) 1030 cal 19.00

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

Seafood Poboy

HALF 560-670 cal 15.00 • FULL 1130-1340 cal 18.00

tomato, lettuce, pickles, mayo, poboy bread

CHOICE OF: boom boom shrimp

fried shrimp • fried catfish

BURGERS WITH FRIES

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

Hangover* 1370 cal 18.00

sunny-side up egg, american, bacon, dressed

Double Bacon Cheese* ★ 1510 cal 20.00

american, bacon, thousand island

Classic* 820 cal 17.00

dressed | add cheese or bacon 2.00

Scholarship* 890 cal 15.00

smaller version of our classic with american, dressed

Jalapeño Jack* 1400 cal 18.00

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

Hickory* 1410 cal 19.00

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

SIDES

6.00 each or sub any side for 2.00

Onion Rings 670 cal

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

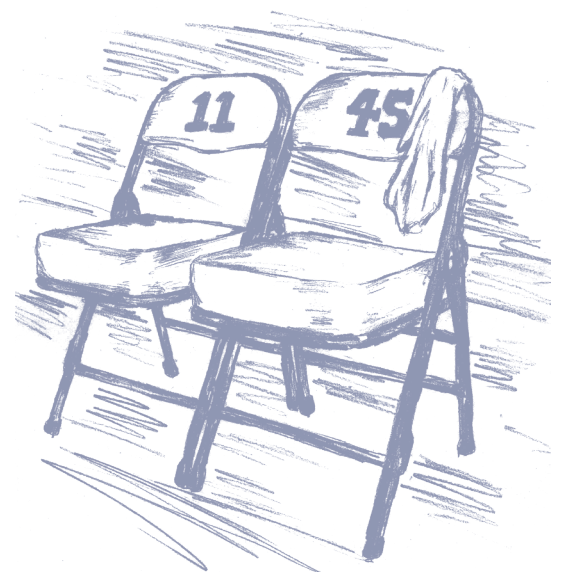
Fruit Cup 80 cal

DESSERT

Doughnut Bread Pudding ★ 1010 cal 11.00

made with Krispy Kreme® doughnuts

Beignet Bites 760 cal 9.00



COCKTAILS

Strawberry Lemon Drop Martini 14.00
deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, simply lemonade, sugar rim

Raspberry Lemonade 14.00
grey goose vodka, raspberry purée, simply lemonade, fresh-squeezed lemon juice, sugar rim

Death Valley ★ 18.00
svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup

Blackberry Palmer 14.00
elijah craig bourbon, blackberry purée, simply lemonade, sweet tea, mint leaves

Maker's Old Fashioned 16.00
maker's mark whisky, simple syrup, angostura bitters, orange bitters, black cherry

Eye of the Hurricane 14.00
bacardi superior rum, crown royal regal apple, passion fruit purée, orange juice, fresh lime juice, grenadine, soda water

Espresso Martini 14.00
wheatley vodka, mr. black cold brew coffee liqueur, evangeline's praline pecan liqueur, owen's nitro-infused espresso

Black Cherry Manhattan 16.00
bulleit bourbon, sweet vermouth, black cherry purée, angostura bitters

Blueberry Coconut Mojito 12.00
malibu coconut rum, muddled fresh mint and blueberries, pineapple juice, soda water

Blood Orange Spritz ★ 14.00
tito's handmade vodka, cointreau, blood orange sour, fever-tree blood orange ginger beer

Lemon Basil Spritz 14.00
gray whale gin, st. germain elderflower liqueur, simply lemonade, la marca prosecco

White Peach Fizz 14.00
ketel one vodka, peach liqueur, peach purée, red bull peach edition

Passion Fruit Whiskey Sour ★ 16.00
basil hayden bourbon, passion fruit purée, lemon sour, basil leaves

MARGARITAS

Top Shelf Margarita 16.00
don julio reposado tequila, cointreau, fresh lime and agave nectar, salt rim
add grand marnier floater 3.00

Spicy Mango Margarita ★ 15.00
espolon reposado tequila, ancho reyes chile ancho liqueur, fresh lime and agave nectar, mango purée, tajin rim

Melon Ball Margarita 15.00
casamigos blanco, midori melon liqueur, fresh lime and agave nectar, pineapple juice

Premium Frozen Margarita 12.00
milagro reposado tequila, fresh lime and agave nectar
make it a moonshine swirl with ole smokey sour razzin' berry, blackberry or strawberry 3.00

SPIRITS

Vodka
deep eddy lemon • ketel one • grey goose svedka • tito's handmade • wheatley

Gin
beefeater • gray whale • hendrick's

Agave
casamigos blanco • don julio reposado • patron espolon reposado • ilegal mezcal • lunazul blanco milagro reposado

Cordials & Liqueurs
bailey's irish cream • cointreau disaronno amaretto • grand marnier evangeline's praline pecan hennessey • jagermeister

Bourbon
angel's envy • basil hayden brother's bond regenerative grain buffalo trace • bulleit bourbon • elijah craig jim beam • maker's mark • woodford reserve

Whisky/Whiskey
balvenie 14 • johnnie walker black • crown royal crown royal regal apple • dewar's white label fireball • high west double oak • jack daniel's jameson • whistlepig piggyback 6
ole smoky moonshine flavors:
sour razzin' berry, strawberry, blackberry

Rum
bacardi superior • don q • malibu captain morgan original spiced

DRAFTS

Angry Orchard
hard cider • 5.0% ABV

Blue Moon
belgian-style witbier • 5.4% 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

Corona Premier
mexican light lager • 4.0% ABV

Dos Equis
mexican lager • 4.3% ABV

Golden Road Mango Cart
mango wheat ale • 4.0% ABV

Guinness
stout • 4.2% ABV

Lagunitas IPA
ipa • 6.2% ABV

Michelob Ultra
american light lager • 4.2% ABV

Miller Lite
american light lager • 4.2% ABV

Modelo Especial
mexican lager • 4.4% ABV

Samuel Adams
rotating seasonal

Shiner Bock
bock • 4.4% ABV

Sierra Nevada Hazy Little Thing
hazy ipa • 6.7% ABV

Stella Artois
european lager • 5.0% ABV

Twisted Tea
hard iced tea • 5.0% ABV

Yuengling
american lager • 4.5% ABV

BOTTLES

Bud Light american light lager • 4.2% ABV

Budweiser american lager • 5.0% ABV

Corona mexican lager • 4.6% ABV

Dos Equis mexican lager • 4.3% ABV

Michelob Ultra american light lager • 4.2% ABV

Miller Lite american light lager • 4.2% ABV

Pabst Blue Ribbon american lager • 4.7% ABV

Pacifico mexican lager • 4.4% ABV

Sapporo japanese lager • 4.9% ABV

WINE

La Marca | prosecco 10.00

Chloe | rosé 9.00

Ruffino | pinot grigio 10.00

Kim Crawford | sauvignon blanc 12.00

Kendall-Jackson | chardonnay 11.00

Meiomi | pinot noir 13.00

Josh | cabernet sauvignon 11.00

Bonanza | cabernet sauvignon 12.00

SELTZERS

High Noon Pineapple vodka seltzer

Truly Wild Berry hard seltzer

White Claw Black Cherry hard seltzer

Sun Cruiser classic iced tea + vodka

Surfside strawberry lemonade + vodka

SPIRIT-FREE

Marg-No-Rita 14.00
seedlip notas de agave, fresh lime and agave
marg flavors: mango, passion fruit, peach, raspberry, black cherry

Old Refashioned 14.00
seedlip grove 42, simple syrup, chicory pecan bitters, angostura bitters

Athletic Run Wild IPA ipa • <0.5% ABV

Heineken 0.0 european lager • 0.0% ABV

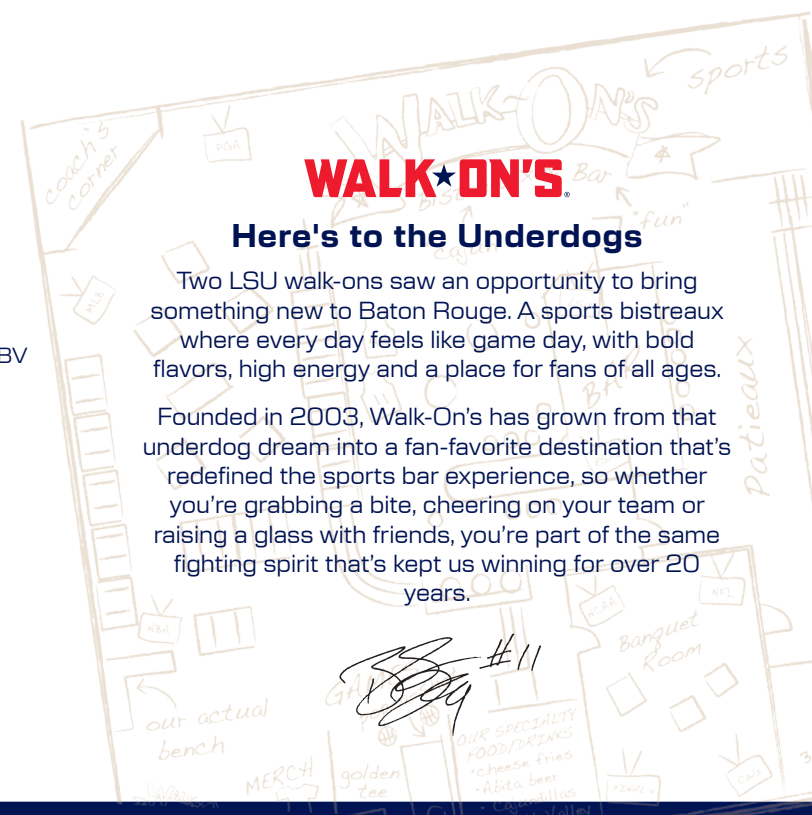
Michelob Ultra Zero american lager • 0.0% ABV

WE PROUDLY SERVE



Franchise opportunities available on walkonsfranchising.com

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WALK-ON'S

Here's to the Underdogs

Two LSU walk-ons saw an opportunity to bring something new to Baton Rouge. A sports bistreaux where every day feels like game day, with bold flavors, high energy and a place for fans of all ages.

Founded in 2003, Walk-On's has grown from that underdog dream into a fan-favorite destination that's redefined the sports bar experience, so whether you're grabbing a bite, cheering on your team or raising a glass with friends, you're part of the same fighting spirit that's kept us winning for over 20 years.