### GAME DAY WITH A TASTE OF LOUISIANA®

### STARTERS ... WE NEVER WERE

Fried Pickle Chips 8.49 hand battered

Queso Dip 9.19 ialapeños, tortilla chips

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

Spinach & Artichoke Dip 10.99 tortilla chips

**Boudin Balls** 10.89 fried spicy pork sausage and rice blend

**Boom Boom Shrimp** 11.29 fried shrimp, boom boom sauce

Mozzarella Logs 11.99 hand battered with panko bread crumbs

Boneless Wings (14) 13.99 buffalo, sweet chili or spicy bbq

Cheeseburger Sliders\* 11.29 american, ketchup, pickles, brioche bun | add bacon 1

**Devils on Horseback** 14.29 fried jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon

Fried Alligator 16.49 farm raised white tail meat, hand battered | subject to market availability

Chicken & Sausage Gumbo 6.99 / 11.79 dark roux louisiana classic over rice

Jumbo Wings (8) 11.99 / (12) 15.99 traditional wings: buffalo, lemon pepper, spicy bbq, sweet chili or louisiana kick | add fries 4

### SALADS

add cup of gumbo or red beans & rice for 2.99

Chicken Berry Pecan 15.29 grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry vinaigrette

Cypress Cobb 15.79

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

**Zydeco** 16.29 sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, tortilla strips, red onions, bell peppers, jack, pepper jelly vinaigrette

Ahi Tuna\* 16.79 seared ahi tuna, mixed greens, cabbage, tortilla strips, avocado, edamame, carrots, red onions, bell peppers, jalapenos, sweet chili glaze, asian sesame vinaigrette

Avery Island 17.29 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** 14.79 fried shrimp, boom boom sauce, cabbage, jack, tomato, chips and queso

Redfish Tacos\* 14.79 blackened redfish, slaw, mango salsa, spicy mayo, chips and queso

**Buffalo Gator Tacos** 14.79 fried alligator, buffalo sauce, shredded lettuce, jack, cheddar, tomato, jalapeños, ranch, chips and queso

**Buffalo Chicken Wrap** 13.99 shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce, ranch, waffle fries Cali Chicken Wrap 14.29

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** 12.79 american, swiss, smoked gouda, parmesan, bacon, marinara, toasted homestyle bread Chicken Avocado Club 15.79

# 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 19.29 crawfish cream sauce, fried shrimp, linguine

Ragin' Redfish\* 19.49 blackened redfish, rice, broccoli topping: lemon butter, tuscan salsa, mango salsa, or crawfish cream sauce

Cajundillas® 16.49 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 18.79 hand battered, waffle fries, hush puppies

Fried Catfish 19.79 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 15.49 grilled chicken breasts, lemon butter, corn grits, broccoli **Tuscan Chicken** 14.99 blackened chicken breasts, warm tomato salsa, loaded mashed potatoes, green beans

Uncle B's Chicken Tenders (5) 12.99 hand battered tenderloins, waffle fries | fried or grilled

Pasta Alfredo 11.99 alfredo sauce, parmesan, linguine add blackened chicken 3 | blackened jumbo shrimp 5

Cajun Ribeye\* 28.79 hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes, green beans add crawfish cream sauce 3

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\* 17.79 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 / 12.99 hand battered fried shrimp, lettuce, tomato, pickles, mayo

Boom Boom Shrimp 11.49 / 13.99 hand battered fried shrimp, boom boom sauce, lettuce, tomato, pickles, mayo

Catfish 10.49 / 12.99 hand battered fried catfish, lettuce, tomato, pickles, mayo

**Ribeye\*** 13.49 / 19.49 sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

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

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

#### Buffalo Chicken 13.29

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

#### Black Jack Chicken 15.29

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

#### Chicken Bomber 11.49

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** 

WE PROUDLY SERVE Could Coke Sprite Pore Red Bull Community Coulding



#### Scholarship\* 9.79

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

### Classic\* 13.29

dressed, brioche bun | add cheese or bacon 1

#### Hickory\* 15.49

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

### Double Bacon Cheese\* 15.49

american, bacon, thousand island, brioche bun

#### Jalapeño Jack\* 14.79

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

#### Hangover\* 15.49

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 12.99

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

\* 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** 8 made with Krispy Kreme® doughnuts

Warm Cookie Sundae 7 chocolate chip & white chocolate macadamia nut

**Beignet Bites** 6

### THE SIGNATURES

#### **Death Valley** 15

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

**Moonshine Swirl** 9 peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

Blueberry Coconut Mojito 9 malibu coconut rum, fresh muddled mint and blueberries, lime wedge

**Tropical Rumbull** 12 bacardi rum, fireball cinnamon whisky, mango purée, lime juice, tropical red bull

Southern Smash 9 stoli cucumber vodka, watermelon, lemonade, hint of mint, lemon wheel

**Raspberry Lemonade** 12 grey goose vodka, raspberry purée, lemonade, fresh squeezed lemon juice, sugar rim, lemon wheel MAKE IT SPIRIT-FREE 5

# MARGARITAS

**Top Shelf** 13 don julio tequila, cointreau, fresh lime and agave nectar, salt rim, lime wedge

The Skinny 12 casamigos blanco tequila, fresh lime and agave nectar, salt rim, lime wedge

Spicy Jalapeño 13 tanteo jalapeño tequila, fresh lime and agave nectar, walk-on's creole seasoning rim, lime wedge

# TWISTED CLASSICS

Mad Mary 11

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

Kentucky Mule 11 buffalo trace bourbon, lime sour, simple syrup, q ginger beer, lime wedge Maker's Old Fashioned 12 maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry

Tito's Flathead 9 tito's handmade vodka, orange juice, orange wheel

### WHITE WINES

Kendall-Jackson chardonnay 9 Conundrum white blend 10

Ruffino pinot grigio 8 Kim Crawford sauvignon blanc 10

# SPARKLING & SIPS

Mumm Napa brut prestige 11 Chloe rosé 8

La Marca prosecco 8

DOS EQUIS

### **RED WINES**

Josh cabernet 9 Bonanza cabernet 10 La Crema pinot noir 12 Meiomi pinot noir 10

### SELTZERS

White Claw hard seltzer 8 Truly hard seltzer 8

High Noon vodka seltzer 8 Nutrl vodka seltzer 8

EVERYDAY BREWS ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES

ABITA **Abita Purple Haze** raspberry lager | 4.2% ABV

**Angry Orchard** 

ANGRY ORCHARD hard cider | 5% ABV

**Blue Moon** belgian-style witbier | 5.4% ABV

Budweiser american lager | 5% ABV

**BUD** LIGHT **Bud Light** american light lager | 4.2% ABV



**Coors Light** american light lager | 4.2% ABV

**Dos Equis** mexican lager | 4.3% ABV



Leinenkugel's Leinenhugels, rotating seasonal



Miller Lite lite american light lager | 4.2% ABV

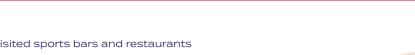
**Modelo Especial** Modelo mexican lager | 4.4% ABV

Shiner Bock **Shiner Bock** bock | 4.4% ABV

Stella Artois STELLA \* ARTOIS european lager | 5% ABV



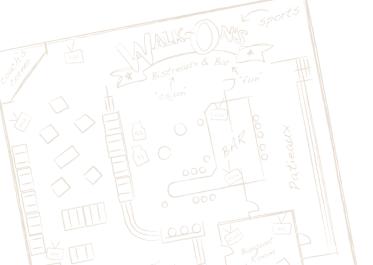
**Jameson Irish Whiskey** sidecar 6



### 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

THE WALK-ON'S STORY



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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 quests.

#### CHEERS TO YOU AND YOUR DREAMS!



#### walkons.com

Franchise opportunities available on walkonsfranchising.com

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