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 10.99

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 11.99

hand battered with panko bread crumbs

Boneless Wings (14) 13.99

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 16.49

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

Chicken & Sausage Gumbo 6.99 / 11.99

dark roux louisiana classic over rice

Jumbo Wings (8) 12.49 / (12) 16.49

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 15.49

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

Cypress Cobb 15.99

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

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

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

Avery Island 17.49

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 14.99

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

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

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, garlic aioli, waffle fries

SANDWICHES WITH FRIES

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

Grown-Up Grilled Cheese 12.99 american, swiss, smoked gouda, parmesan, bacon, marinara, toasted homestyle bread

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

Black Jack Chicken 15.49

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

Chicken Bomber 11.49 shaved grilled chicken, pepper jack, spicy mayo, tomato, toasted homestyle bread

SIDES 4.89 SUB ANY SIDE FOR 1.29

Corn Grits Sweet Potato Fries Hush Puppies

Waffle Fries Chips & Queso Green Beans Side Salad

Broccoli

Loaded Mashed Potatoes

WE PROUDLY SERVE COLOR COKE Sprite Poper Red Bull Common Coa Colo

Onion Rings





special dietary needs consult with a restaurant manager prior to placing an order.









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

LOUISIANA CLASSICS

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

Crawfish Étouffée 15.99

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* 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

Red Beans & Rice 14.99 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 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 | fried or grilled

Pasta Alfredo 12.49

alfredo sauce, parmesan, linguine

add blackened chicken 3 | blackened jumbo shrimp 5

Cajun Ribeye* 28.99

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* 17.99 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

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

Ribeye* 13.99 / 19.69 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

Scholarship* 10.29

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

Classic* 13.49

dressed, brioche bun | add cheese or bacon 1

Hickory* 15.79

bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun **Double Bacon Cheese*** 15.79

american, bacon, thousand island, brioche bun

Jalapeño Jack* 14.99 fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hangover* 15.79

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 13.29

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

THE SIGNATURES

Death Valley 15

svedka vodka, don q 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

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

RED WINES

Josh cabernet 9

Bonanza cabernet 10

La Crema pinot noir 12 Meiomi pinot noir 10

SPARKLING & SIPS

Mumm Napa brut prestige 11

Chloe rosé 8

La Marca prosecco 8

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 Purple Haze raspberry lager | 4.2% ABV



Angry Orchard hard cider | 5% ABV

Blue Moon



Budweiser american lager | 5% ABV



Bud Light

american light lager | 4.2% ABV

belgian-style witbier | 5.4% 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 | 4.4% ABV

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 quests.

CHEERS TO YOU AND YOUR DREAMS!







