

# GAME DAY WITH A TASTE OF LOUISIANA®

## STARTERS... WE NEVER WERE.

**Fried Pickle Chips** 9.49  
hand battered

**Queso Dip** 10.49  
jalapeños, tortilla chips

**Waffle Cheese Fries** 10.49 / 15.49  
jack, cheddar, bacon, banana peppers

**Spinach & Artichoke Dip** 11.99  
tortilla chips

**Boudin Balls** 11.49  
fried spicy pork sausage and rice blend

**Boom Boom Shrimp** 11.79  
fried shrimp, boom boom sauce

**Mozzarella Logs** 12.99  
hand battered with panko bread crumbs

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

**Cheeseburger Sliders\*** 11.99  
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** 7.29 / 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** 16.99  
grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry vinaigrette

**Cypress Cobb** 16.49  
fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

**Zydeco** 16.79  
sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, tortilla strips, red onions, bell peppers, jack, pepper jelly vinaigrette

**Ahi Tuna\*** 18.49  
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** 15.99  
fried shrimp, boom boom sauce, cabbage, jack, tomato, chips and queso

**Redfish Tacos\*** 15.49  
blackened redfish, slaw, mango salsa, spicy mayo, chips and queso

**Buffalo Gator Tacos** 15.99  
fried alligator, buffalo sauce, shredded lettuce, jack, cheddar, tomato, jalapeños, ranch, chips and queso

**Buffalo Chicken Wrap** 14.99  
shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce, ranch, waffle fries

**Cali Chicken Wrap** 14.59  
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** 14.59  
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** 14.99  
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, brioche bun

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

## SIDES 5.49 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** 15.99  
crawfish tails smothered in a buttery roux over rice

**Catfish Atchafalaya\*** 21.99  
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** 20.49  
hand battered, waffle fries, hush puppies

**Fried Catfish** 22.99  
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** 17.99  
grilled chicken breasts, lemon butter, corn grits, broccoli

**Tuscan Chicken** 17.49  
blackened chicken breasts, warm tomato salsa, loaded mashed potatoes, green beans

**Uncle B's Chicken Tenders (5)** 14.49  
hand battered tenderloins, waffle fries | **fried or grilled**

**Pasta Alfredo** 13.49  
alfredo sauce, parmesan, linguine  
**add blackened chicken 3 | blackened jumbo shrimp 6**

**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\*** 15.99  
seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chili, spicy mayo  
**sub grilled shrimp 2**

**Sweet Chili Salmon\*** 19.49  
atlantic salmon, sweet chili glazed, green beans

## POBOYS WITH FRIES

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

**Shrimp** 12.49 / 13.99  
hand battered fried shrimp, lettuce, tomato, pickles, mayo

**Boom Boom Shrimp** 13.69 / 14.99  
hand battered fried shrimp, boom boom sauce, lettuce, tomato, pickles, mayo

**Catfish** 12.49 / 13.99  
hand battered fried catfish, lettuce, tomato, pickles, mayo

**Ribeye\*** 15.99 / 22.29  
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

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\*** 11.49  
smaller version of our classic with american, dressed, brioche bun

**Classic\*** 14.29  
dressed, brioche bun | **add cheese or bacon 1**

**Hickory\*** 16.29  
bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

**Double Bacon Cheese\*** 16.49  
american, bacon, thousand island, brioche bun

**Jalapeño Jack\*** 15.49  
fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

**Hangover\*** 16.29  
sunny-side up egg, american, bacon, waffle fry, dressed, brioche bun  
**add queso 2**

**Surf & Turf Melt\*** 15.29  
blackened shrimp, patty, caramelized onions, pickled jalapeños, jack, thousand island, toasted homestyle bread

**Smoked Gouda Turkey** 14.49  
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** 9  
made with Krispy Kreme® doughnuts

**Warm Cookie Sundae** 8  
chocolate chip &  
white chocolate macadamia nut

**Beignet Bites** 7

## THE SIGNATURES

**Death Valley** 15  
svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup

**Moonshine Swirl** 10  
peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

**Blueberry Coconut Mojito** 10  
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** 10  
stoli cucumber vodka, watermelon, lemonade, hint of mint, lemon wheel

**Raspberry Lemonade** 14  
grey goose vodka, raspberry purée, lemonade, fresh squeezed lemon juice, sugar rim, lemon wheel  
MAKE IT SPIRIT-FREE 8

## MARGARITAS

**Top Shelf** 15  
deleon blanco tequila, cointreau, fresh lime and agave nectar, salt rim, lime wedge

**The Skinny** 14  
lunazul 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** 14  
tito's handmade vodka, zing zang bloody mary mix, walk-on's creole seasoning rim, signature mad garnish

**Kentucky Mule** 12  
buffalo trace bourbon, lime sour, simple syrup, q ginger beer, lime wedge

**Maker's Old Fashioned** 15  
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**  
**Abita Purple Haze**  
raspberry lager | 4.2% ABV

**ANGRY ORCHARD**  
**Angry Orchard**  
hard cider | 5% ABV

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

**Budweiser**  
**Budweiser**  
american lager | 5% ABV

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

**BUSCH LIGHT**  
**Busch Light**  
american light lager | 4.1% ABV

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

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

**LAGUNITAS IPA**  
**Lagunitas IPA**  
india pale ale | 6.2% ABV

**Leinenkugel's**  
**Leinenkugel's**  
rotating seasonal

**Michelob ULTRA**  
**Michelob Ultra**  
american light lager | 4.2% ABV

**Lite**  
**Miller Lite**  
american light lager | 4.2% ABV

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

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

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

**TWISTED TEA**  
**Twisted Tea**  
hard iced tea | 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](http://walkonsfranchising.com)