STARTERS... WE NEVER WERE.

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

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

Boneless Wings (14) 14.99

Bone-In Wings traditional wings | add fries 4

8 COUNT 14.49 includes 1 wing flavor

12 COUNT 18.49 includes up to 3 wing flavors

Boom Boom Shrimp 13.49 fried shrimp, boom boom sauce

★ Mozzarella Logs 14.49

hand-battered with panko breadcrumbs

Spinach & Artichoke Dip 13.29

Queso Dip 10.99 jalapeños, tortilla chips

Fried Pickle Chips 10.99

hand-battered

Boudin Balls 13.29

fried spicy pork sausage and rice blend

Chicken & Sausage Gumbo 7.99 / 12.99 dark roux louisiana classic over rice

Waffle Cheese Fries 10.79 / 15.79

jack, cheddar, bacon, banana peppers

Cheeseburger Sliders* 13.79 american, ketchup, pickles, brioche bun | add bacon 1

Fried Alligator 18.99

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

Devils on Horseback 15.99

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, pepper jelly vinaigrette, balsamic, asian sesame vinaigrette, oil and vinegar

★ Cypress Cobb 18.39

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

Chicken Berry Pecan 18.49

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

Zydeco 17.79

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

romaine lettuce, parmesan, croutons

add blackened chicken 4 | blackened jumbo shrimp 6

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

★ Avery Island 18.99

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

TACOS & WRAPS

★ Boom Boom Shrimp Tacos 17.29

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

Buffalo Chicken Wrap 16.49

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

Cali Chicken Wrap 15.79

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

Redfish Tacos 17.29

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

Buffalo Gator Tacos 16.99

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

SANDWICHES WITH ERIES

🛊 Cnicken Avocado Ciub 17.99

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

Buffalo Chicken 1779

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

Grown-Up Grilled Cheese 15.79

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

Chicken Bomber 14.29

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

★ Black Jack Chicken 17.29

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

LOUISIANA CLASSICS

★ Bavou Pasta 20.79

crawfish cream sauce, fried shrimp, linguine

Fried Jumbo Shrimp 22.99

hand-battered, waffle fries, hush puppies

Catfish Atchafalaya 23.49

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

Crawfish Étouffée 19.79

crawfish tails smothered in buttery roux over rice

Ragin' Redfish 20.79

blackened redfish, rice, broccoli

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

Cajundillas® 18.49

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

Fried Catfish 23.99

hand-battered, waffle fries, hush puppies

Red Beans & Rice 17.79

Voodoo Shrimp & Grits 22.99

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

★ Louisiana Platter 27.99

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

BISTREAUX SPECIALTIES

Pasta Alfredo 16.99

alfredo sauce, parmesan, linguine

add blackened chicken 4 | blackened jumbo shrimp 6

Lemon Butter Chicken 19.79

grilled chicken breasts, lemon butter, corn grits, broccoli

Tuscan Chicken 19.79

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

Uncle B's Chicken Tenders (5) 16.49

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

Mango Tuna Bowl* 17.99

seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chili, spicy mayo sub grilled shrimp 3

Sweet Chili Salmon* 21.49

atlantic salmon, sweet chili-glazed, green beans

Cajun Ribeye* 29.99

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

POBOYS WITH FRIES

Shrimp 13.49 / 15.79

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

Boom Boom Shrimp 15.49 / 16.99 fried hand-battered shrimp, boom boom sauce, lettuce, tomato, pickles, mayo

Catfish 13.79 / 15.99

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

Ribeye* 18.49 / 24.99 sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

★ Cajun Press 14.49 / 16.79

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* 16.29

dressed, brioche bun | add cheese or bacon 1

Scholarship* 13.99

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

Double Bacon Cheese* 18 29

american, bacon, thousand island, brioche bun

★ Hickory* 17.99

bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun Jalapeño Jack* 16.79

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

Surf & Turf Melt* 16.79 blackened shrimp, patty, caramelized onions, pickled jalapeños, jack,

thousand island, toasted homestyle bread

Smoked Gouda Turkey 15.99 smoked gouda, bacon, peppadew, spicy mayo, tomato, red onion, spring mix, wheat bun

★ Hangover* 18.49

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 3.99

SIDES 4.99 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 749 **Red Beans & Rice**

Crawfish Étouffée **Chicken & Sausage Gumbo**

* Signature Item

THE SIGNATURES

★ Raspberry Lemonade 12.99

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

Maker's Old Fashioned 13.49

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

Blackberry Mule 13.29

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 10.79

peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

★ Death Valley 16.99

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

Mad Mary 11.99

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

Tropical Rumbull 12.00

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

Blueberry Coconut Mojito 10.99

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

MARGARITAS

Top Shelf 14.79

don julio tequila, cointreau, fresh lime and agave nectar, salt rim, lime wedge

The Skinny 13.29

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

★ Spicy Jalapeño 13.00

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

WHITE WINES

Kim Crawford sauvignon blanc 11.99

Ruffino pinot grigio 8.99

Conundrum white blend 11.49

Kendall-Jackson chardonnay 10.79

RED WINES

La Crema pinot noir 13.29

Meiomi pinot noir 12.29

Josh cabernet 9.99

Bonanza cabernet 10.00

SPARKLING & SIPS

Mumm Napa brut prestige 11.99

Chloe rosé 9.29

La Marca prosecco 9.79

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

SELTZERS

High Noon

vodka seltzer

Truly 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!









