



STARTERS

★ **Starting Lineup Sampler*** 1700 cal 13.99
shareable sampler of mozzarella logs, boneless wings, & cheeseburger sliders

Boom Boom Shrimp 680 cal 10.99
fried shrimp, boom boom sauce

Cheese Fries 1210 cal 9.99
jack, cheddar, bacon, banana peppers
add smoked pulled pork 3.00

SOUPS

Chicken & Sausage Gumbo
CUP 170 cal 6.99 • BOWL 340 cal 10.99

Red Beans & Rice
CUP 230 cal 6.99 • BOWL 460 cal 10.99

Tomato Basil
CUP 150 cal 6.99 • BOWL 300 cal 10.99

Cheeseburger Sliders* (3) 700 cal 10.99
american, ketchup, pickles
add bacon 1.00

Chips & Queso 1150 cal 7.99
pickled jalapeños, tortilla chips

Mozzarella Logs 1100 cal 10.99
hand-battered with panko breadcrumbs

SALADS

Cypress Cobb 890 cal 13.49
fried chicken, mixed greens, bacon, avocado, egg, tomatoes, cheddar, ranch

★ **Chicken Berry Pecan** 620 cal 13.99
grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry walnut vinaigrette

WINGS

★ **Boneless Wings (10)** 620-770 cal 9.99

Bone-In Wings traditional wings
6 PIECE 660 cal 9.99
12 PIECE 1320 cal 16.49

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

Caesar 310 cal 11.99
romaine lettuce, parmesan, ciabatta croutons
add blackened chicken 3.00
add blackened shrimp 5.00

Pepper Jelly Shrimp 1050 cal 14.99
sweet chili-glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, tortilla strips, red onions, jack, pepper jelly vinaigrette

BURGERS

cooked medium well, served with fries

Scholarship* 960 cal 10.99
american, lettuce, tomato, pickles, red onion, mayo | add bacon 1.00

★ **Double Bacon Smashburger***
1370 cal 14.99
american, bacon, thousand island

Hickory* 1410 cal 13.99
bbq sauce, cheddar, bacon, onion rings, lettuce, tomato, pickles

HANDHELDS

Redfish Tacos 790 cal 15.49
blackened redfish, slaw, mango salsa, sriracha aioli, chips & queso

Black Jack Chicken 890 cal 13.99
blackened chicken breast, jack, bacon, caramelized onions, lettuce, tomato, sriracha aioli, fries

Turkey Ciabatta 770 cal 14.99
sliced turkey, havarti, avocado, tomato, lettuce, sriracha aioli, ciabatta bun, fries
add bacon 1.00

Grown-Up Grilled Cheese 1180 cal 12.99
american, havarti, parmesan, bacon, toasted homestyle bread, tomato basil soup, fries

★ **Buffalo Chicken Sandwich** 880 cal 12.49
fried chicken breast, buffalo sauce, lettuce, tomato, ranch, fries

Pulled Pork Sandwich 1065 cal 12.99
smoked pulled pork, slaw, bbq sauce, cheddar, pickles, fries

BOWLS

Mango Shrimp 600 cal 11.99
blackened shrimp, rice, mango salsa, avocado, cucumber, cabbage, lime, sweet chili glaze

★ **Southwest Chicken** 890 cal 10.99
blackened chicken, rice, avocado, pickled red onion, corn & black bean salsa, spicy ranch

Tuna Poke* 820 cal 11.99
tuna, soy sauce, rice, quinoa, edamame, carrots, red bell peppers, pickled red onions, jalapeños, avocado, sriracha aioli, sesame seeds

SPECIALTIES

★ **Ragin' Redfish** 1040-1130 cal 19.49
blackened redfish, rice, broccoli, choice of lemon butter or mango salsa

Uncle B's Chicken Tenders (5)
1140-1400 cal 11.99
hand-battered tenderloins, fries, honey mustard | fried or grilled

Lemon Butter Chicken 1130 cal 13.99
grilled chicken breast, lemon butter, cheddar grits, broccoli

Fried Shrimp Platter 1830 cal 18.99
hand-battered shrimp, fries, hush puppies, tartar, cocktail

Braised Short Rib 710 cal 19.99
braised short rib, demi-glace, served over cheddar grits

Tuscan Chicken 980 cal 10.99
blackened chicken breast, tuscan salsa, broccoli, rice

SIDES

4.49 each

Cheddar Grits 290 cal

Broccoli 150 cal

Fruit Cup 80 cal

Fries 480 cal

Hush Puppies 360 cal

Side Salad 70 cal

DESSERTS

Beignet Bites 760 cal 7.00

Chocolate Toffee Mousse Cake 850 cal 9.99

Butter Pecan Cheesecake 710 cal 9.99

★ All-Star Item

*Hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne 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.

WE PROUDLY SERVE



THE SIGNATURES

- ★ **Raspberry Lemonade** 12.00
grey goose vodka, raspberry purée, lemonade, fresh-squeezed lemon juice, sugar rim | **make it spirit-free** 5.00
- Moonshine Swirl** 9.00
blackberry or strawberry ole smoky moonshine, swirled with frozen margarita
- Death Valley** 15.00
svodka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup
- Blueberry Coconut Mojito** 9.00
malibu coconut rum, muddled fresh mint & blueberries, pineapple juice
- Eye of the Hurricane** 12.00
bacardi superior rum, crown royal regal apple, passion fruit purée, orange juice, fresh lime juice, grenadine
- Espresso Martini** 13.00
wheatley vodka, mr. black cold brew coffee liqueur, evangeline's praline pecan liqueur, owen's nitro-infused espresso
- Strawberry Lemon Drop Martini** 12.00
deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, lemonade, sugar rim
- Maker's Old Fashioned** 12.00
maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry
- ★ **Blood Orange Spritz** 13.00
tito's handmade vodka, cointreau, blood orange sour, blood orange ginger beer
- Mad Mary** 11.00
tito's handmade vodka, zing zang bloody mary mix, tajin rim, signature mad garnish

MARGARITAS

- Top Shelf** 13.00
don julio tequila, cointreau, fresh lime & agave nectar, salt rim
- ★ **Spicy Mango Margarita** 13.00
espolòn reposado tequila, ancho reyes chile ancho liqueur, fresh lime & agave nectar, mango purée, tajin rim
- Watermelon Margarita** 12.00
lunazul blanco tequila, fresh lime & agave nectar, red bull red edition, salt rim

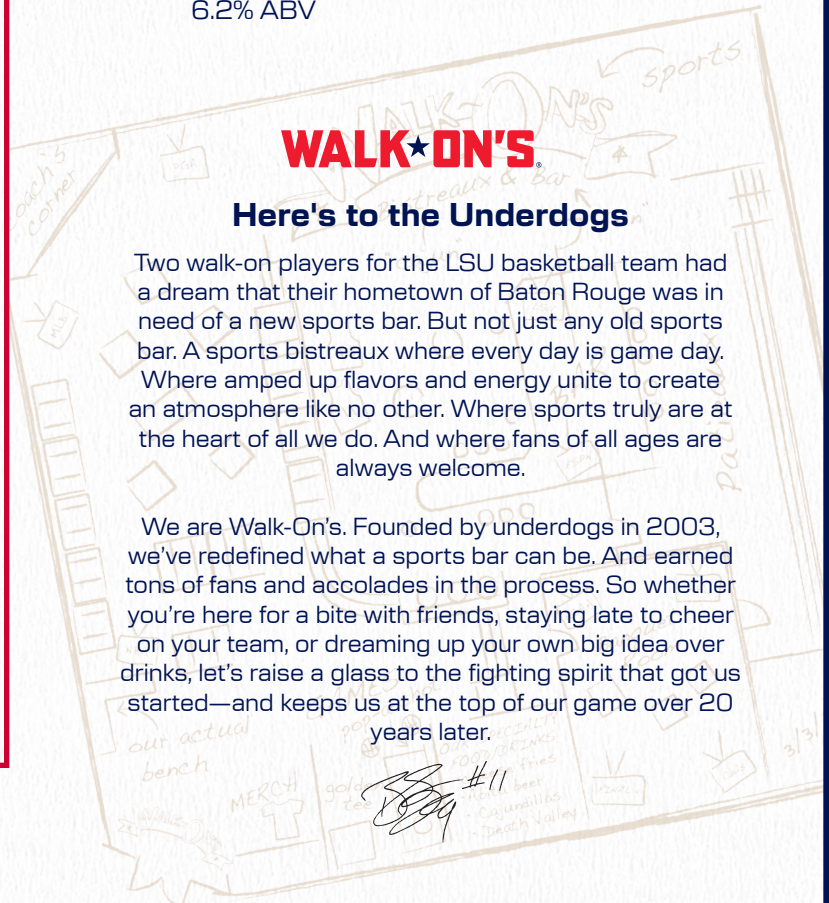
SELTZERS

- High Noon** vodka seltzer **Truly** hard seltzer
- Nütrl** vodka seltzer **White Claw** hard seltzer

EVERYDAY BREWS

Ask your server about local & rotating styles

- Abita Purple Haze**
raspberry lager
4.2% 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
- Guinness**
stout
4.2% 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
- Samuel Adams**
rotating seasonal
- Shiner Bock**
bock
4.4% ABV
- Stella Artois**
european lager
5% ABV
- Voodoo Ranger Juicy Haze IPA**
india pale ale
7.5% ABV
- Yuengling**
american lager
4.5% ABV



WALK-ON'S
Here's to the Underdogs

Two walk-on players for the LSU basketball team had a dream that their hometown of Baton Rouge was in need of a new sports bar. But not just any old sports bar. A sports bistreaux where every day is game day. Where amped up flavors and energy unite to create an atmosphere like no other. Where sports truly are at the heart of all we do. And where fans of all ages are always welcome.

We are Walk-On's. Founded by underdogs in 2003, we've redefined what a sports bar can be. And earned tons of fans and accolades in the process. So whether you're here for a bite with friends, staying late to cheer on your team, or dreaming up your own big idea over drinks, let's raise a glass to the fighting spirit that got us started—and keeps us at the top of our game over 20 years later.

WHITE WINES

- Kim Crawford** sauvignon blanc 10.00
- Banfi Le Rime** pinot grigio 9.00
- Kendall-Jackson** chardonnay 9.00

RED WINES

- Meiomi** pinot noir 11.00
- Josh** cabernet 10.00
- Bonanza** cabernet 12.00

SPARKLING & SIPS

- Mumm Napa** brut prestige 11.00
- Chloe** rosé 8.00
- La Marca** prosecco 8.00