

# STARTERS... WE NEVER WERE.

## Waffle Cheese Fries 10.49 / 15.49

jack, cheddar, bacon, banana peppers | **add bbq pulled pork 2 / 4**

## Boom Boom Shrimp 11.49

fried shrimp, boom boom sauce

## Fried Pickle Chips 9.49

hand battered

## Mozzarella Logs 10.99

hand battered with panko bread crumbs

## Boneless Wings 11.99

buffalo, sweet chili, spicy bbq

## Cheeseburger Sliders\* 11.49

american, ketchup, pickles, brioche bun

## Spinach & Artichoke Dip 10.99

with toast points or tortilla chips

## Boudin Balls 10.49

fried spicy pork and rice blend

## Devils on Horseback 13.99

fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon

## Alligator 15.49

farm raised white tail meat, hand battered

## Tuna Tini\*® 11.49

seared ahi tuna, asian slaw, avocado, sweet chili glaze, mango salsa, wontons

## Cajun Queseaux® 10.49

sour cream, jalapeños, diced tomatoes, tortilla chips

# LOUISIANA CLASSICS 6.99 / 11.99

## Duck & Andouille Gumbo

## Red Beans & Rice

## Crawfish Étouffée

## Cup & Side Salad 9.99

# SALADS

## Chicken Berry Pecan 14.49

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

## Cypress Cobb 15.49

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

## Ahi Tuna\* 15.99

seared ahi tuna, mixed greens, cabbage, wontons, avocado, red onions, bell peppers, jalapeños, sweet chili glaze, asian sesame vinaigrette

## Zydeco 15.49

sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, wontons, red onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

## Avery Island 16.99

blackened jumbo gulf shrimp, mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, vinaigrette with TABASCO® Brand Pepper Jelly

## Caesar 10.49

romaine hearts, parmesan, toast points

**add blackened chicken 3 | blackened jumbo gulf shrimp 6**

# WRAPS WITH FRIES

## Buffalo Chicken 13.49

grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

## Gator 16.49

blackened gator, caramelized onions, boudin, bell peppers, pepper jack

## Cali 13.99

shaved turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli

## Shrimp 13.99

blackened shrimp, caramelized onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

# TACOS WITH CHIPS & QUESO

## Boom Boom Shrimp 14.29

fried shrimp, boom boom sauce, cabbage, jack, tomato

## Redfish\* 13.99

blackened redfish, spicy slaw, avocado, spicy mayo

## Hawaiian Pork 12.49

bbq pulled pork, mango salsa, fried jalapeños, spicy mayo

## Tuna\* 12.99

seared ahi tuna, asian slaw, avocado, mango salsa, spicy mayo, wontons

# SIDES 4.99 SUB ANY SIDE FOR 2

## Corn Grits

## Sweet Potato Fries

## Hush Puppies

## Loaded Mashed Potatoes

## Onion Rings

## Side Salad

## Louisiana Street Corn

## Chips & Queso

## Green Beans

## Broccoli

## Fruit Cup

# BISTREAUX SPECIALTIES

## Uncle B's Chicken Tenders 12.99

hand battered tenderloins, waffle fries | **fried or grilled**

## Lemon Butter Chicken 14.99

grilled chicken breasts, lemon butter, corn grits, broccoli

## Tuscan Chicken 15.49

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

## Cajundillas® 15.99

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

## Pastalaya 16.99

chicken, pork, andouille sausage, creole spices, egg, noodles

## Pasta Alfredeaux 13.49

alfredeaux sauce, parmesan, linguine | **add blackened chicken 3 | blackened jumbo gulf shrimp 8**

## Cajun Ribeye\* 27.99

hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes

**add crawfish mushroom cream sauce 3 | blackened jumbo gulf shrimp 5**

# SEAFOOD

## Voodoo Shrimp & Grits 19.49

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

## Bayou Pasta 19.49

crawfish cream sauce, fried shrimp, linguine

## Crawfish Two Ways 16.49

crawfish étouffée, fried crawfish tails, rice

## Catfish Atchafalaya\* 19.99

choice of blackened or fried fillets, crawfish étouffée, fried crawfish tails, rice

## Mardi Gras Mahi\* 21.99

blackened mahi, crawfish mushroom cream sauce, corn grits, onion rings

## Mahi Mango\* 19.99

grilled mahi, sweet chili glazed, mango salsa, Louisiana street corn, rice

## Redfish Rudy\* 17.49

blackened redfish, warm tomato salsa, Louisiana street corn

## Sweet Chili Salmon\* 17.99

atlantic salmon, sweet chili glazed, green beans

## Fried Jumbo Shrimp 19.99

gulf caught, hand battered, waffle fries, hush puppies

## Fried Catfish 19.49

farm raised, hand battered, waffle fries, hush puppies

## Louisiana Combo 23.99

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

# SANDWICHES & POBOYS WITH FRIES

## Warm Turkey & Swiss 12.99

shaved turkey, swiss, caramelized onions, tomato, spicy mayo, brioche bun

## Grown-Up Grilled Cheese 12.99

american, swiss, smoked gouda, parmesan, bacon, marinara, rustic sourdough

## Chicken Avocado Club 14.49

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

## Buffalo Chicken 13.49

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

## Black Jack Chicken 13.99

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

## BBQ Pulled Pork 12.99

Sweet Baby Rays® bbq pulled pork, cheddar, spicy slaw, onion rings, pickles, brioche bun

## Ribeye Poboy\* 12.99 / 19.99

sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

## Shrimp Poboy 13.49

## Boom Boom Shrimp Poboy 14.49

## Catfish Poboy 13.49

seafood poboy dressed with lettuce, tomatoes, mayo, pickles

# HAND PATTIED BURGERS WITH FRIES

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda  
cooked medium well & dressed with lettuce, tomatoes, mayo, red onion, pickles

## Scholarship\* 11.19

1/3 lb, american, dressed, brioche bun

## Classic\* 13.49

all-american classic, dressed, brioche bun | **add cheese or bacon 1**

## Hickory\* 15.99

Sweet Baby Rays® bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

## Stuffed\* 15.99

stuffed with bacon, american, mozzarella, dressed, brioche bun

## Double Bacon Cheese\* 15.99

american, bacon, thousand island, brioche bun

## Smoked Gouda Turkey\* 14.49

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

## Surf & Turf\* 15.99

blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun

## Jalapeño Jack\* 15.49

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

## Hangover\* 15.49

sunny-side up egg, american, bacon, waffle fries, dressed, brioche bun | **add queso 2.49**

## Veggie 12.99

spring mix, tomatoes, red onion, garlic aioli, 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.

# GAME DAY WITH A TASTE OF LOUISIANA®

## DESSERTS

**Krispy Kreme®  
Bread Pudding** 7.99

**Milkshakes** 7.99  
vanilla, chocolate, Oreo®,  
or salted caramel pecan

**Warm Cookie Sundae** 7.99  
chocolate chip or  
white chocolate macadamia nut

**Beignets** 6.99

**Berries & Cream** 5.49

## THE SIGNATURES

### Eddy's Sangria 10

**RED:** deep eddy lemon vodka, 7 moons red blend, blackberry purée, fresh squeezed lemon and orange juice, orange wheel

**WHITE:** deep eddy peach vodka, ruffino pinot grigio, peach purée, fresh squeezed lemon and orange juice, orange wheel

### Raspberry Lemonade 12

grey goose vodka, raspberry purée, lemonade, fresh squeezed lemon juice, sugar rim, lemon wheel

MAKE IT A MOCKTAIL 5

### Mad Mary 11

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

### Southern Smash 9

stoli cucumber vodka, watermelon, lemonade, hint of mint, cucumber wheel

### Blueberry Coconut Mojito 9

malibu coconut rum, soda water, fresh muddled mint and blueberries, lime wedge

### Tiki Rumbull 9

bacardi superior, red bull coconut edition, pineapple wedge

### Skinny Margarita 12

casamigos blanco tequila, fresh squeezed lime and orange juice, 100% agave nectar, lime wedge, salt rim

**SOME LIKE IT HOT:** muddled jalapeños, walk-on's creole seasoning rim, jalapeño slice

### Moonshine Swirl 9

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

### High West Smash 9

high west american prairie bourbon, peach purée, fresh squeezed lemon and orange juice, mint, muddled strawberries, sugar rim

### Kentucky Mule 11

buffalo trace bourbon, lime sour, simple syrup, q ginger beer, lime wedge

### Colada Rocks 12

jack daniel's, coconut purée, pineapple juice, fresh squeezed orange juice, pineapple wedge

### Death Valley 15

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

## THE CLASSICS

### Strait Ranch Water 13

código 1530 reposado tequila on the rocks, soda water, lime wedge

### Top Shelf Margarita 13

don julio tequila, cointreau, fresh squeezed lime & orange juice, simple syrup, lime wedge

### 46 Old Fashioned 12

maker's mark 46 bourbon, simple syrup, bitters, twist of orange oils, cherry

### Tito's Flathead 9

tito's handmade vodka, fresh squeezed orange juice, orange wheel

## HOUSE POURS

**Svedka Vodka**

**New Amsterdam Gin**

**Olmeca Altos Blanco Tequila**

**Bacardi Superior Rum**

**Jack Daniel's Whiskey**

**Jim Beam Bourbon**

**Woodbridge by Robert Mondavi Wines**

## WHITE WINES

**Benziger** chardonnay 8

**Ruffino** pinot grigio 8

**Kendall-Jackson** chardonnay 9

**Kim Crawford** sauvignon blanc 10

**Conundrum** white blend 10

## SPARKLING & SIPS

**Mumm Napa** brut prestige 11

**Chloe** rosé 8

**La Marca** prosecco 8

**Day Drinking** 12 oz serving size 13  
rosé bubbles or watermelon rosé

## RED WINES

**Josh** cabernet 9

**Meiomi** pinot noir 10

**Hess Shirtail** cabernet 11

**7 Moons** red blend 8

**La Crema** pinot noir 12

**Skyfall** merlot 8

## BY THE BOTTLE

**La Marca** prosecco 30

**Decoy** cabernet 50

**Sonoma-Cutrer** chardonnay 50

**Sea Sun** pinot noir 40

**Ruffino** pinot grigio 30

## EVERYDAY BREWS

ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES



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



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



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



**Shiner Bock**  
bock | 4.4% ABV



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



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



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



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



**Blue Moon**  
belgian white witbier | 5.4% ABV



**Dos Equis**  
lager | 4.3% ABV



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



**Jameson Irish Whiskey**  
sidecar 6



**Budweiser**  
american lager | 5% ABV



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



**Pabst Blue Ribbon**  
american lager | 4.7% ABV

## THE WALK-ON'S STORY

### The Journey Begins

Walk-On's founders Brandon Landry and Jack Warner became fast friends as a pair of walk-ons (unrecruited and unsigned athletes) on the Louisiana State University basketball team. Without a lot of true playing time, Brandon and Jack were able to discover that their interests and hopes went beyond the basketball court. While traveling across the country, they were able to visit some of the best restaurants and sports bars and began to recognize the need for such a concept in Baton Rouge, especially near LSU. Their idea began to take shape 35,000 feet above the earth as they sketched the vision for a floor plan on the back of a napkin while the team flew home from a road game.

### Walk-On's is Born

Despite having little business experience and even less financial backing, Brandon and Jack were determined to create a business environment built on culture and the idea that everyone on the team was needed and mattered as much as the next guy - play for the name on the front, not on the back mentality. On September 9, 2003, their dream became a reality as Walk-On's Bistreaux & Bar® opened for business in the shadows of LSU's Tiger Stadium.

### Winning Today, Tomorrow & Beyond

Success in sports and success in life often come from similar paths. Now as the Founder & CEO of Walk-On's, Brandon Landry has turned the traits he learned as a college basketball walk-on into virtues that he shares freely with everyone on the Walk-On's team. Today, with over 100 locations in the works across 15 states, the sky is the limit. Walk-On's operates with a mission of building a culture that energizes and celebrates the Heart of a Walk-On. Brandon regularly and proudly shares his goal with everyone on his team - to bring people together.

CHEERS TO YOU AND YOUR DREAMS!



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