STARTERS... We Never Were

WAFFLE CHEESE FRIES 9 14
Jerk, cheddar, bacon, banana peppers

BOOM SHOUP SHIMP 10
Fried shrimp, boom boom sauce

FRIED PICKLE CHIPS 6
Hand battered

MOZZARELLA LOGS 10
Hand battered with panko bread crumbs

BONELESS WINGS 10
Buffalo, sweet chilli, or papaya sauce

CHEESEBURGER SLIDERS* 10
American, ketchup, pickles, bichee bun

SPINACH & ARTICHOKE DIP 10
With garlic bread points

BOUDIN BALLS 9
Fried spicy pork and rice blend

DEVILS ON HORSEBACK 13
Fried shrimp, cream cheese, pickled jalapenos, wrapped in bacon

ALLIGATOR 15
Farm raised white tail meat, hand battered, fried

TUNA TINI** 11
Soured shi tuna, salad spice, avocado, sweet chili glaze

CAJUN QUECHEUX** 9
Sour cream, jalapenos, diced tomatoes

SOUPS 4 11
DUCK & ANDOULLE Gumbo
SHRIMP & CORN SOUP
CRAWFISH ET TUFOFFEE
Soup & Side Salad 9

SALADS

CHICKEN BERRY PECAN 14
Grilled chicken, mixed greens, strawberries, blueberries, granola smoky apples, candied pecans, jalepeno, crumble, apple cheddar vinaigrette

CYPRUS COB 14
Fried chicken, mixed greens, bacon, avocado, egg, tomatoes, blue cheese, ranch

AHI TUNA** 15
Seared ahi tuna, mixed greens, cabbage, edamame, tomato salsa, pickled jalapeno, avocado, red onion, bell peppers, asian sesame vinaigrette, sweet chili glaze

ZYTECO 15
Sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, tortilla strips, jalapeno, red onion, bell peppers, jack, maple cashew vinaigrette

PEPPER JELLY SHRIMP 16
Blackened jumbo gulf shrimp, spinach, bacon, cranberries, granola crispy apple, candied pecans, feta, vinaigrette spiced with TABASCO® brand pepper jelly

CAESAR 10
Romaine hearts, homemade croutons, parmesan blackened chicken 2 blackened jumbo gulf shrimp 5

WRAPS & TACOS

BLACKENED GATOR WRAP 16
Chips, chorizo, blackened gator, blackened onions, bell peppers, pickled peppers, jack mustard

CALIFORNIA CLUB 12
Carrot fries, blackened chicken, bacon, lettuce, tomato, and grilled chicken

GRILLED SHRIMP 17
Blackened shrimp, grilled shrimp, blackened onions, bell peppers, jack, maple cashew vinaigrette

BUFFALO CHICKEN 12
Blackened chicken, bacon, tomato, lettuce, blue cheese, hot sauce

SPIN CHICK 15
Spinach salad, grilled chicken, bacon, spinach, peppered pimentos, feta, vinaigrette spiced with TABASCO® brand pepper jelly

BOOM SHOUP SHIMP TACOS 12
Fried shrimp, boom boom sauce, cabbage, jack, tomato, Louisiana street corn

BLACKENED REDFISH** 12
Blackened redfish, cream cheese, avocado, lime crema, Louisiana street corn

WE PROUDLY SERVE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please check the day's menu for our dry aged beef options and seasonings. Choose local, grilled seasonal and locally sourced seafood and beef. A gluten free menu is available. Please ask for details.

**Consuming unpasteurized shellfish increases the risk of foodborne illness. Please ask for details. This menu item may contain trace amounts of gluten. Please check with our food prepared in a facility that uses shellfish. Please ask for details.

BISTREAU SPECIALLY

CAJUNDILLAS** 15
Blackened chicken, andouille sausage, boudin, blackened onions, jack, red beans and rice

LEMON BUTTER CHICKEN 14
Grilled chicken breast, lemon butter, corn grits, broccoli

TUSCAN CHICKEN 14
Blackened chicken breast, rice, warm tomato salsa, green beans

UNCLE B’S CHICKEN TENDERS 12
Hand battered tenders, waffle fries, fried or grilled

SWEET CHILLI SALMON* 17
Sriracha salmon, sweet chilli glaze, green beans

PASTA ALFREDEADEUX 11
Linguine, Alfredo sauce, parmesan blackened chicken 2 blackened jumbo gulf shrimp 5

VOODOO SHRIMP & GRITS 17
Char grilled shrimp, cream cheese, pickled jalapenos, wrapped in bacon, corn grits, sweet chilli glaze

BAYOU PASTA 16
Linguine, crawfish, cream sauce, fried shrimp

CRAWFISH TWO WAYS 15
Crawfish etouffee, fried crawfish tails, rice

CATFISH ATCHAFALAYA* 19
Choice of blackened or fried fish, crawfish etouffee, fried crawfish tails, rice

MARDI GRAS MAHI* 22
Blackened mahi, crawfish mushroom sauce, corn grits, onion strings

REDFISH RUDY* 15
Blackened mahi, warm tomato salsa, louisiana street corn

FRIED JUMBO SHRIMP 19
Gulf caught, hand battered, waffle fries, hush puppies

FRIED CATFISH 19
Fried or grilled, hand battered, waffle fries, hush puppies

LOUISIANA COMBO 15
Fried shrimp, fried catfish, waffle fries, hush puppies, crawfish etouffee

CAJUN RIBEYE* 27
Hand cut 10 12, ribeye, blackened jumbo gulf shrimp, garlic butter, red beans and rice

SANDWICHES & POBOYS

WARM TURKEY & SWISS 12
Hand carved turkey, cranberry, cranberry, sauerkraut, tomato, swiss, fried or grilled, turkey, swiss, onion

CHICKEN AVOCADO CLUB 17
Grilled chicken, bacon, avocado, lettuce, tomato, honey mustard, wheat bun

BUFFALO CHICKEN 12
Fried chicken breast, buffalo sauce, lettuce, tomato, ranch, bichee bun

BLACK JACK CHICKEN 12
Blackened chicken, jack, bacon, cranberry, sauerkraut, tomato, swiss, fried or grilled, turkey, swiss, onion

GROWN-UP GRILLED CHEESE 12
American, swiss, smoked gouda, parmesan, bacon, marina sauce

RIBEYE POBOY* 12/19
Stuffed blackened ribeye, swiss, cranberry, onion, swiss, fried or grilled, turkey, swiss, onion

SHRIMP POBOY 12
Fried shrimp, fried or grilled, turkey, swiss, onion

BOOM SHOUP SHIMP POBOY 13
Fried shrimp, boom boom sauce, bang bang sauce, tabasco, rice, lettuce

CATFISH POBOY 12
Hand battered catfish, fried or grilled, turkey, swiss, onion

Seared oysters dressed with lettuce, tomatoes, mayo, pickles

HAND PATTIED BURGERS

CHEESE, AMERICAN, CHORISON, JACK, FETA, SWEET ONION, PEPPER JACK, SMOKED Gouda BACON, MAYO, PICKLES, KETCHUPE, RANCH, TOMATO, Lettuce, 1% LOW FAT RICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE, BEEF JUICE, COOKED BEEF JUICE

CLASSIC** 12
American, bacon, cheddar, burger bun

HICKORY** 14
Bbq sauce, cheddar, bacon, onion strings, dressed (no red onion), bichee bun

STUFFED* 14
Stuffed with bacon, american, mozzarella, dressing, bichee bun

DOUBLE BACON CHEESE* 14
American, bacon, thousand island, bichee bun

SMOKED GOUDA TURKEY** 17
Smoked gouda, bacon, boiled pimentos, champi tomatoes, red onion, spring mix, wheat bun

SURE & TUBE* 14
Blackened shrimp, blackened onions, pickled jalapenos, jack, thousand island, pickles, bichee bun

JALAPENO JACK* 14
Fried jalapenos, pepper jack, chipotle mayonnaise, dress (no pickles), bichee bun

HANGOVER* 14
Turkey sandwich, american, bacon, tomato, swiss, dressing, bichee bun

VEGGIE 12
Spinach, tomato, red onion, blackened pimento, dressing, bichee bun

DESSERTS

KIRK’S KREMÉ 8
ЛЬЛА АНД WHISKEY BREAD PUDDING 8
WARM COOKIE SUNDAE 7
BEIGNETS 6
MILKSHAKES 7

TEAS & LEMONADES 5
WATERMELON STRAWBERRY LEMONADE
RASPBERRY PALMER
STONE FRUIT ICED TEA
BERRY LEMONADE SPRITZ
0% Refills

SIDES 4 with any side for 2
CORN GRITS
SWEET POTATO FRIES
HUSH PUPPIES
ONION RINGS:
LOUISIANA STREET CORN
RED BEANS
FRUIT BROCCOLI
GREEN BEANS

ALL BURGERS, SANDWICHES, POBOYS, & WRAPS ARE SERVED WITH WAFFLE FRIES
add queuesous to your fries 2
THE SIGNATURES

BLUEBERRY COCONUT MOJITO 3
Rum, syrup, coconut, fresh muddled mint and blueberries

MOONSHINE SWIRL 3
Peach, blackberry or strawberry flavored, freshly muddled mint, tarried with frozen margarita

STAPLES 13
Deep earthy vodka, malibu coconut rum, red strawbery pome, malibu rum, caramelized lemonade, lime, mint

DEATH VALLEY 15
Whiskey, vodka, gin, orange flip, triple sec cointreau, orange juice, pineapple juice, 2 oz signature mix

RUMBULL 21
Rum, cola, lime, mint, fresh basil simple syrup, red bull, orange endless, cherry juice, lemon, cherry skewer

EDDY’S SANGRIA 15
Deep earthy peach vodka, cinnamon pillow, red fresh fruit, Crown, fresh basil simple syrup, orange wedge garnish

KENTUCKY MULE 11
Buffalo trace bourbon, fresh mint lime sour, simple syrup, 4 ginger beer, fresh lime

SOUTHERN SMASH 10
Red Georgia Peach Vodka, mimo melon watermelon, lemonade, mint, mint, cucumber, cucumber wheel garnish

66’s FIZZ 12
Grey goose pear vodka, st germain elderflower liqueur, lemon juice, lemon zest

BANITA 10
Camarena tequila, hickory salted pineapple chilies, mango lancer, fresh cilantro sake, lime, sugar syrup, topped with 7 minute red, orange twist

THE CLASSICS

TOP SHELF MARGARITA 14
Don julio tequila, contrasto, fresh cilantro, lime, anchor bear on the rocks

WALK-ON’S BLOODY MARY 3
Heavy handmade vodka, ring mangled bloody mix, walk-on’s create garnishing mix

46 OLD FASHIONED 12
Heavy mix 46 bourbon, fresh mint simple syrup, bitters, twist of orange slice, cherry garnish

LA PALOMA 10
Casa noble tequila gold, fresh lime juice, peach, simple syrup, topped with grapefruit salt

WHITE WINES

IMAGERY KAGANMO chardonnay 6
KENDALL-JACOB CHARDONNAY chardonnay 6
BUFFINO pinot grigio 6
KIM CRAWFORD SAUVIGNON BLANC 10

SPARKLING & ROSÉ

LAMARCA prosecco 6
AVA GRACE rosé 6

RED WINES

JOEL GOTT CABERNET 10
JOSH chardonnay 6
LA CREMA pinot noir 12
MELODI pinot noir 10
7 MOONS red blend 8
SKYFALL merlot 8

HOUSE POURS

Bacardi Superior
Jack Daniels
Jim Beam
Jose Cuervo Gold
New Amsterdam Gin
Svedka
Woodbridge by Robert Mondavi

EVERYDAY BEERS

ARITA PURPLE HAZE raspberry lager | 4.2% ABV
ANGRY ORCHARD hard cider | 5% ABV
BLUE MOON Belgian white ale | 5.4% ABV
BUDDWEISER american lager | 5% ABV
DOO LIGHT amesterican light lager | 4.3% ABV
LAGUNITAS IPA india pale ale | 6.2% ABV
LITE american lager | 4.4% ABV
MILLER LITE american lager | 4.2% ABV
MICHELIN ULTRA american light lager | 4.3% ABV
STELLA ARTOIS european lager | 5% ABV
SHINER Bock brown | 4.4% ABV
YUENINGLING american lager | 4.4% ABV

OUR WALK-ON’S STORY

The Journey Begins
Walk-On’s founders Brandon Landry and Jack Werner became fast friends as a pair of walk-ons (unrecruited and unsigned athletes) on the Louisiana State University basketball team. Without a lot of 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 football 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 mentally. On September 9, 2001, their dream became a reality as Walk-On’s Bistro & Bar® opened for business in the shadow of LSU’s Tiger Stadium.

Winning Today, Tomorrow and Beyond
Success in sports and success in life often come from similar paths. New 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 delivering a memorable game day experience with a taste of Louisiana created by an All-American team. Brandon regularly and proudly shares his goal with everyone on his team — “To Win.”

Cheers to you and your dreams! #11

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