STARTERS... * See our Drink Menu

WAFFLE CHEESE FRIES 35/55
Jack, cheddar, bacon, banana peppers
BOOM BOOM SHRIMP 10.5
Fried shrimp, boom boom sauce
FRIED PICKLE CHIPS 4.5
Hand battered
MOZZARELLA LOGS 10.5
Hand battered with parmesan bread crumbs
BONELESS WINGS 10.5
Buffalo, sweet chili, or spicy BBQ

CHEESEBURGER SLIDERS* 10.5
American, bacon, cheddar, slider buns
SPINACH & ARTICHOKE DIP 10.5
With garlic toast points

BOODIN BALLS 9.5
Fried spicy corn and rice blend
DEVILS ON HORSEBACK 15
Fried shrimp, cream cheese, pickled jalapenos, wrapped in bacon
ALLIGATOR 15.5
Farmed raised white tail meat, hand battered, fried

TUNA TARTARE* **
Seared all tuna, asain slaw, waso, sweet chili glaze

CAJUN WINGS 9.5
Spicy, cream, parmesan, fried tomatoes

SOUPS
6/13
Duck & Andouille Gumbo
Shrimp & Corn Soup
 Crawfish Étouffée
Soup & Side Plate 9.5

SALADS
CHICKEN BERRY PECAN 14
Grilled chicken, mixed greens, strawberries, blueberries, gorgonzola cheese, candied pecans, jack, raspberry vinaigrette

CYPRESS COB 14.5
Fried chicken, mixed greens, bacon, avocado, egg, tomatoes, blue cheese, ranch

AHI TUNA* 15
Seared ahi, mixed greens, cabbage, edamame, tortilla strips, jalapeños, avocado, red onions, bell peppers, asian vinaigrette, sweet chili glaze

ZYDECO 15
Sweet chili glazed fish, mixed greens, cabbage, candied pecans, tortilla strips, jalapeños, red onions, bell peppers, jack, maple candied vinaigrette

PEPPER JELLY SHRIMP 16.5
Blackened jumbo gulf shrimp, spinach, bacon, cranberries, gorgonzola crumble, candied pecans, feta, vinegarette with TABASCO® brand pepper jelly

CAESAR 9
Romaine hearts, homemade croutons, parmesan, blackened chicken 3 / blackened jumbo gulf shrimp 7.5

BISTREXIA SPECIALTIES
CAJUNDILLAS* 15.5
Chipotle tortilla, chicken, andouille sausage, beouin, caramelized onions, jack, red beans and rice

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

TUSCAN CHICKEN 14.5
Blackened chicken breast, rice, warm tomato salsa, green beans

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

SWEET CHILI SALMON* 27.5
Atlantic salmon, sweet chili glaze, green beans

PASTA ALFREDO 17
Linguine, Alfredo sauce, parmesan, blackened chicken 3 / blackened jumbo gulf shrimp 8

VOODOO SHRIMP & GRIPT 24.5
Charred shrimp, cream cheese, pickled jalapenos, wrapped in bacon, corn grits, sweet chili glaze

BAYOU PASTA 18
Linguine, crawfish, cream sauce, fried shrimp

CRAWFISH TWO WAYS 16
Crawfish étouffée, fried crawfish tails, rice

CATFISH ATCHAFALAYA* 19.5
Choice of blackened or fried fish, crawfish étouffée, fried crawfish tails, rice

MARDI GRAS MANI* 22
Blackened mani, crawfish mushroom sauce, corn grits, onion strings

REDFISH RUBY* 17
Blackened redfish, warm tomato salsa, Louisiana street corn

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

FRIED CATFISH 19
Fried catfish, hand battered, waffle fries, fresh, hush puppies

LOUISIANA COMBO 27.5
Fried shrimp, fried catfish, waffle fries, fresh, hush puppies, crawfish étouffée

CAJUN RIBEYE* 28
Hand cut 10 oz. ribeye, blackened jumbo gulf shrimp, garlic butter, red beans and rice

SANDWICHES & POBOYS
WARM TURKEY & SWISS 12
Hand carved turkey, swiss, caramelized onions, tomato, garlic aioli, brioche bun

CHICKEN AVOCADO CLUB 15
Grilled chicken, bacon, avocado, lettuce, tomato, honey mustard, wheat bun

BUFFALO CHICKEN 16.5
Fried chicken breast, buffalo sauce, lettuce, tomato, ranch, brioche bun

BLACK JACK CHICKEN 17
Blackened chicken, jack, bacon, caramelized onions, lettuce, tomato, chipotle mayo, brioche bun

GROWN-UP GRILLED CHEESE 12.5
American, swiss, smoked gouda, parmesan, bacon, marinara

RIBEYE POBOY* 17/10
Blackened ribeye steak, swiss, caramelized onions, garlic aioli, djon mustard

SHRIMP POBOY 12
BOOM BOOM SHRIMP POBOY 13

HAND PATTED BURGERS
CHOICE: American, cheddar, jack, feta, blue cheese, pepper jack, smoked gouda cooked medium and dressed with lettuce, tomatoes, mayo, red onion, pickles

SCHOLARSHIP* 10
1/2 lb. American, dressed, brioche bun

CLASSIC* 12
All american, classic, dressed, brioche bun: add cheese or bacon 1

HICKORY* 16.5
Bacon, cheddar, bacon, onion strings, dressed (no red onion), brioche bun

STUFFED* 16.5
Stuffed with bacon, american, mozzarella, dressed, brioche bun

DOBLE BACON CHEESE* 14.5
American, bacon, thousand island, brioche bun

SMOKED GOUDA TURKEY* 13.5
Smoked gouda, bacon, pepper jack, chipotle mayo, tomatoes, red onion, spring mix, wheat bun

SURF & TURF* 18
Blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun

JALAPENO JACK* 14
Fried jalapeños, pepper jack, chipotle mayo, dressed (no pickles), brioche bun

HANGOVER* 16
Sunny side up egg, american, bacon, waffle fries, dressed, brioche bun

VEGGIE 12
Spinach mix, tomatoes, red onion, garlic aioli, vinaigrette dressed with TABASCO® brand pepper jelly, wheat bun

HAND PATTED BURGERS

WRAPS & TACOS
BLACKENED GATOR WRAP 15.5
Chipotle tortilla, blackened gator, caramelized onions, boudin, bell peppers, pepper jack

CALIFORNIA CLUB 13.5
Spinach tortilla, sliced turkey, bacon, avocado, lettuce, tomato, garlic aioli

GRILLED SHRIMP 13.5
Chipotle tortilla, grilled shrimp, caramelized onions, bell peppers, jack, maple candied vinaigrette

BUFFALO CHICKEN 12.7.
Chipotle tortilla, grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

SPIN CHICK 17
Spinach, grilled chicken, bacon, spinach, pepper jack peppers, feta, vinaigrette spiced with TABASCO® brand pepper jelly

BOOM BOOM SHRIMP TACOS 12.5.
Fried shrimp, boom boom sauce, cabbage, jack, tomato, louisiana street corn

BLACKENED REDFISH TACOS* 12.5.
Blackened redfish, chipotle slaw, avocado, lime crema, louisiana street corn

WE PROVIDE SERVE

SIDES
4 oz. side any size 2.5
CORN GRITS
SWEET POTATO FRIES
HUNN PUPPIES
ONION RINGS
LOUISIANA STREET CORN
RED BEANS
FRUIT BROCCOLI
GREEN BEANS

ALL BURGERS, SANDWICHES, POBOYS, & WRAPS ARE SERVED WITH WAFFLE FRIES
add cheeseaux to your fries 2.5

DESSERTS
KRISSPY KREME®
BREAD PUBLISH 7.5
WARM COOKIE SUNDAYS 7.5
BEIGNETS 5.5
MILKSHAKES 7.5

TEAS & LEMONADES 3.5
WATERMELON STRAWBERRY LEMONADE
RASPBERRY PALMER
STONe FRUIT ICED TEA
BERRY LEMONADE SPRITZ
(no ice cubes)
EVERYONE NEEDS A LITTLE PLAYING TIME

THE SIGNATURES

BLUEBERRY
COCONUT MOJITO 10
muddled coconut, fresh muddled mint and blueberries

MOONSHINE SWIRL 15
peach, blackberry or strawberry flavored fiery moonshine, served with grated margarita

STRAPLESS 12
deep eddy vodka, malibu coconut rum, blue curaçao, orange juice, lime, mint

DEATH VALLEY 16
smirnoff vodka, jagermeister, triple sec, cranberry, orange slice, lime, mint

RUMBULL 15
toucan rum, simple syrup, lime, cherries, cherries, cherry shrub

EDDY’S SANGRIA 12
deep eddy peach vodka,рутин грейп фрукт, blue curaçao, blue grape juice, orange wedge garnish

KENTUCKY MULE 12
buffalo trace bourbon, fresh lime, orange juice, mint

SOUTHERN SMASH 10
stoli cucumber vodka, mashmellow, lemonade, mint, cucumber wheel garnish

GG’S FIZZ 13
grape goose pear vodka, st. germain elderflower liqueur, lemonade, mint

BANDITA 15
amaretto, vanilla ice cream, cranberry juice, orange juice, orange slice

WHITE WINES

IMAGERY chardonnay 8
KENDALL-JACKSON chardonnay 9
BUFFINO pinot gris 8
KIM CRAWFORD sauvignon blanc 10

SPARKLING & ROSÉ

LAMARCA prosecco 8
AVA GRACE rose 8

RED WINES

JOEL GOTTH cabernet 10
JOSH cabernet 9
LA CREMA pinot noir 12
MELOMI pinot noir 10
7 MOONS red blend 6
SKYFALL merlot 8

HOUSE POUPS

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

EVERYDAY BREWS

check out our drink book for the seasonal and rotating styles

ARITA PURPLE HAZE
ruby red grapefruit / 4.2% ABV

ANGRY ORCHARD
hard cider 7.5% ABV

BLUE MOON
belgian white ale / 5.4% ABV

BUD LIGHT
american lager / 4.2% ABV

MICHELON ULTRA
american lager / 4.2% ABV

SHINNER ROOK
millers hard 4.4% ABV

COORS LIGHT
american lager / 4.2% ABV

MILLER LITE
american lager / 4.2% ABV

STELLA ARTOIS
continental lager / 5% ABV

BUDWEISER
american lager / 5% ABV

LAGUNITAS IPA
indian pale ale / 4.2% ABV

PABST BLUE RIBBON
american lager / 4.7% ABV

THE JOURNEY BEGINS

Walk-On’s founder Brandon Landry and Jack Warner became fast friends as a pair of walk-ons (unscouted 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 hobbies 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 at 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 of the jersey. On September 2, 2003, their dream became a reality as Walk-On’s Bistreaux & 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. 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 world 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!

WALK-ON’S SPORTS BISTREAU

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Franchise opportunities available on walk-ons.com/franchising

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