

STARTERS... WE NEVER WERE.

Fried Pickle Chips 8.49
hand battered

Waffle Cheese Fries 8.99 / 13.49
jack, cheddar, bacon, banana peppers | **add bbq pulled pork 2 / 4**

Boom Boom Shrimp 10.49
fried shrimp, boom boom sauce

Mozzarella Logs 9.99
hand battered with panko bread crumbs

Boneless Wings (14) 11.49
buffalo, sweet chili, spicy bbq

Cheeseburger Sliders* 10.49
american, ketchup, pickles, brioche bun

Spinach & Artichoke Dip 9.99
with toast points or tortilla chips

Boudin Balls 8.99
fried spicy pork and rice blend

Devils on Horseback 12.99
fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon

Alligator 14.49
farm raised white tail meat, hand battered

Tuna Tini*® 10.99
seared ahi tuna, asian slaw, avocado, sweet chili glaze, mango salsa, wontons

Cajun Queseaux® 9.49
sour cream, jalapeños, diced tomatoes, tortilla chips

LOUISIANA CLASSICS 5.49 / 10.49

Duck & Andouille Gumbo

Red Beans

Crawfish Étouffée

Cup & Side Salad 8.99

SALADS

Chicken Berry Pecan 13.99
grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry vinaigrette

Cypress Cobb 13.49
fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

Ahi Tuna* 14.49
seared ahi tuna, mixed greens, cabbage, wontons, avocado, red onions, bell peppers, jalapeños, sweet chili glaze, asian sesame vinaigrette

Zydeco 14.49
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 15.49
blackened jumbo shrimp, mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, vinaigrette with TABASCO® Brand Pepper Jelly

Caesar 9.99
romaine hearts, parmesan, toast points
add blackened chicken 3 | blackened jumbo gulf shrimp 5

WRAPS WITH FRIES

Buffalo Chicken 11.99
grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

Gator 15.49
blackened gator, caramelized onions, boudin, bell peppers, pepper jack

Cali 12.99
shaved turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli

Shrimp 12.49
grilled shrimp, caramelized onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

TACOS WITH CHIPS & QUESO

Hawaiian Pork 10.99
bbq pulled pork, mango salsa, fried jalapeños, spicy mayo

Boom Boom Shrimp 13.49
fried shrimp, boom boom sauce, cabbage, jack, tomato

Redfish* 12.49
blackened redfish, spicy slaw, avocado, spicy mayo

Tuna* 11.99
seared ahi tuna, asian slaw, avocado, mango salsa, spicy mayo, wontons

SIDES 4 SUB ANY SIDE FOR 1

Corn Grits

Sweet Potato Fries

Hush Puppies

Loaded Mashed Potatoes

Onion Rings

Waffle Fries

Louisiana Street Corn

Chips & Queso

Green Beans

Broccoli

Fruit Cup

BISTREAUX SPECIALTIES

Uncle B's Chicken Tenders (5) 11.99
hand battered tenderloins, waffle fries | **fried or grilled**

Lemon Butter Chicken 13.99
grilled chicken breasts, lemon butter, corn grits, broccoli

Tuscan Chicken 13.99
blackened chicken breasts, loaded mashed potatoes, warm tomato salsa, green beans

Cajundillas® 15.49
chipotle tortilla, chicken, andouille sausage, boudin, caramelized onions, jack, red beans & rice

Pastalaya 16.99
chicken, pork, andouille sausage, creole spices, noodles

Pasta Alfredoaux 11.49
alfredeaux sauce, parmesan, linguine | **add blackened chicken 3 | blackened jumbo gulf shrimp 5**

Cajun Ribeye* 25.99
hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes
add crawfish mushroom cream sauce 3 | blackened jumbo gulf shrimp 5

SEAFOOD

Redfish Rudy* 14.49
blackened redfish, warm tomato salsa, Louisiana street corn

Crawfish Two Ways 15.49
crawfish étouffée, fried crawfish tails, rice

Voodoo Shrimp & Grits 17.99
grilled shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits, sweet chili glazed

Bayou Pasta 17.99
crawfish cream sauce, fried shrimp, linguine

Catfish Atchafalaya* 18.99
choice of blackened or fried fillets, crawfish étouffée, fried crawfish tails, rice

Mardi Gras Mahi* 19.99
blackened mahi, crawfish mushroom cream sauce, corn grits, onion rings

Mahi Mango* 17.99
grilled mahi, sweet chili glazed, mango salsa, Louisiana street corn, rice

Sweet Chili Salmon* 16.49
atlantic salmon, sweet chili glazed, green beans

Fried Jumbo Shrimp 18.49
hand battered, waffle fries, hush puppies

Fried Catfish 18.99
farm raised, hand battered, waffle fries, hush puppies

Louisiana Combo 22.99
fried jumbo shrimp, fried catfish, crawfish étouffée, waffle fries, hush puppies

SANDWICHES & POBOYS WITH FRIES

Warm Turkey & Swiss 11.99
shaved turkey, swiss, caramelized onions, tomato, spicy mayo, brioche bun

Grown-Up Grilled Cheese 11.99
american, swiss, smoked gouda, parmesan, bacon, marinara, rustic sourdough

Chicken Avocado Club 13.99
grilled chicken, bacon, swiss, avocado, lettuce, tomato, honey mustard, wheat bun

Buffalo Chicken 11.99
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 11.99
Sweet Baby Rays® bbq pulled pork, cheddar, spicy slaw, onion rings, pickles, brioche bun

Ribeye Poboy* 12.49 / 18.99
sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

Shrimp Poboy 12.49

Boom Boom Shrimp Poboy 13.49

Catfish Poboy 12.49
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* 9.49
1/3 lb, american, dressed, brioche bun

Classic* 11.99
all-american classic, dressed, brioche bun | **add cheese or bacon 1**

Hickory* 13.99
Sweet Baby Rays® bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

Stuffed* 14.49
stuffed with bacon, american, mozzarella, dressed, brioche bun

Double Bacon Cheese* 13.99
american, bacon, thousand island, brioche bun

Smoked Gouda Turkey* 11.99
smoked gouda, bacon, peppadew peppers, spicy mayo, tomatoes, red onion, spring mix, wheat bun

Surf & Turf* 12.99
blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun

Jalapeño Jack* 12.99
fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hangover* 13.99
sunny-side up egg, american, bacon, waffle fries, dressed, brioche bun | **add queso 2**

Veggie 10.99
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

Milkshakes 6
vanilla, chocolate, Oreo®,
or salted caramel pecan

Warm Cookie Sundae 6
chocolate chip or
white chocolate macadamia nut

Beignets 5

Berries & Cream 5

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, 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

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

Olmecca 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

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

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

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
pilsner | 4.3% ABV



Modelo Especial
mexican lager | 4.4% ABV



Yuengling
american amber lager | 4.4% ABV



Budweiser
american lager | 5% ABV



Lagunitas IPA
india pale ale | 6.2% ABV



Lonestar
american lager | 4.7% ABV

Jameson Irish Whiskey
sidecar 6

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!



walkons.com |

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