

# STARTERS... WE NEVER WERE.

## Fried Pickle Chips 9.49

hand battered

## Waffle Cheese Fries 9.99 / 14.99

jack, cheddar, bacon, banana peppers | **add bbq pulled pork 2.50 / 4**

## Boom Boom Shrimp 11.79

fried shrimp, boom boom sauce

## Mozzarella Logs 11.99

hand battered with panko bread crumbs

## Boneless Wings (14) 12.29

buffalo, sweet chili, spicy bbq

## Cheeseburger Sliders\* 11.99

american, ketchup, pickles, brioche bun

## Spinach & Artichoke Dip 11.29

with toast points or tortilla chips

## Boudin Balls 10.49

fried spicy pork and rice blend

## Devils on Horseback 14.29

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

## Alligator 15.99

farm raised white tail meat, hand battered

## Tuna Tini\*® 12.99

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

## Cajun Queseaux® 9.99

sour cream, jalapeños, diced tomatoes, tortilla chips

# LOUISIANA CLASSICS 6.49 / 11.49

## Duck & Andouille Gumbo

## Red Beans

## Crawfish Étouffée

## Cup & Side Salad 9.99

# SALADS

## Chicken Berry Pecan 16.49

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

## Cypress Cobb 15.29

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

## Ahi Tuna\* 16.49

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

## Zydeco 15.99

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 10.99

romaine hearts, parmesan, toast points

**add blackened chicken 3.50 | blackened jumbo gulf shrimp 5.50**

# WRAPS WITH FRIES

## Buffalo Chicken 13.99

grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

## Gator 16.99

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

## Cali 13.99

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

## Shrimp 14.99

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

# TACOS WITH CHIPS & QUESO

## Boom Boom Shrimp 14.99

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

## Redfish\* 14.49

blackened redfish, spicy slaw, avocado, spicy mayo

## Hawaiian Pork 12.99

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

## Tuna\* 13.49

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

# SIDES 4 SUB ANY SIDE FOR 1.50

## 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) 13.99

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

## Lemon Butter Chicken 16.99

grilled chicken breasts, lemon butter, corn grits, broccoli

## Tuscan Chicken 16.99

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

## Cajundillas® 16.29

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

## Pastalaya 17.49

chicken, pork, andouille sausage, creole spices, noodles

## Pasta Alfredeaux 12.99

alfredeaux sauce, parmesan, linguine

**add blackened chicken 3.50 | blackened jumbo gulf shrimp 5.50**

## Cajun Ribeye\* 26.99

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

**add crawfish mushroom cream sauce 3.50 | blackened jumbo gulf shrimp 5.50**

# SEAFOOD

## Voodoo Shrimp & Grits 19.99

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

## Bayou Pasta 18.99

crawfish cream sauce, fried shrimp, linguine

## Crawfish Two Ways 16.79

crawfish étouffée, fried crawfish tails, rice

## Catfish Atchafalaya\* 21.99

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

## Mardi Gras Mahi\* 22.99

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

## Mahi Mango\* 21.99

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

## Redfish Rudy\* 16.99

blackened redfish, warm tomato salsa, Louisiana street corn

## Sweet Chili Salmon\* 18.99

atlantic salmon, sweet chili glazed, green beans

## Fried Jumbo Shrimp 20.49

gulf caught, hand battered, waffle fries, hush puppies

## Fried Catfish 21.99

farm raised, hand battered, waffle fries, hush puppies

## Louisiana Combo 24.99

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

# SANDWICHES & POBOYS WITH FRIES

## Warm Turkey & Swiss 13.49

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

## Grown-Up Grilled Cheese 14.29

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

## Chicken Avocado Club 15.49

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

## Buffalo Chicken 14.49

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

## Black Jack Chicken 14.99

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\* 14.99 / 22.29

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

## Shrimp Poboy 13.49

## Boom Boom Shrimp Poboy 14.49

## Catfish Poboy 13.99

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\* 10.99

1/3 lb, american, dressed, brioche bun

## Classic\* 12.99

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

## Hickory\* 15.29

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\* 15.75

american, bacon, thousand island, brioche bun

## Smoked Gouda Turkey\* 13.99

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**

## Veggie 12.79

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

**Doughnut Bread Pudding** 8.99  
made with Krispy Kreme® doughnuts

**Milkshakes** 6.99  
vanilla, chocolate, Oreo®, or salted caramel pecan

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

**Beignets** 5.99

**Berries & Cream** 5.50

## THE SIGNATURES

### Eddy's Sangria 10.99

**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 12.49

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

MAKE IT A MOCKTAIL 5

### Mad Mary 11.50

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

### Southern Smash 10.25

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

### Blueberry Coconut Mojito 9.99

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

### Tiki Rumbull 7.99

bacardi superior, red bull coconut edition, pineapple wedge

### Skinny Margarita 12.99

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 10.25

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

### High West Smash 10.25

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

### Kentucky Mule 12.50

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

### Colada Rocks 12.50

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

### Death Valley 16.99

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

## THE CLASSICS

### Strait Ranch Water 13.99

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

### Top Shelf Margarita 13.99

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

### 46 Old Fashioned 13.25

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

### Tito's Flathead 9.99

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 9.25

**Ruffino** pinot grigio 8.99

**Kendall-Jackson** chardonnay 9.99

**Kim Crawford** sauvignon blanc 11.49

**Conundrum** white blend 11.25

## RED WINES

**Josh** cabernet 9.29

**Meiomi** pinot noir 11.49

**Hess Shirtail** cabernet 11.99

**7 Moons** red blend 8.50

**La Crema** pinot noir 12.99

**Skyfall** merlot 9.29

## SPARKLING & SIPS

**Mumm Napa** brut prestige 11.99

**Chloe** rosé 8.50

**La Marca** prosecco 8.99

**Day Drinking** 12 oz serving size 13.50  
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



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

**Jameson Irish Whiskey**  
sidecar 6

## THE WALK-ON'S STORY

### The Journey Begins

As LSU basketball walk-ons, Brandon Landry and Jack Warner visited sports bars and restaurants across the country and recognized the need for a go-to place in their hometown of Baton Rouge. The concept took shape at 35,000 feet as they sketched their vision on the back of a napkin while the team flew home from the University of Tennessee.

### Walk-On's is Born

The idea: a sports restaurant built on culture and the underdog mindset, where no single player is bigger than the team.

### Winning Today, Tomorrow & Beyond

Despite having little business experience and even less financial backing, Walk-On's opened on September 9, 2003, in the shadows of LSU's Tiger Stadium. Today, with more than 100 locations in the works, Walk-On's operates with a purpose of bringing people together and the vision of being more than a restaurant to its teammates and guests.

CHEERS TO YOU AND YOUR DREAMS!



walkons.com |

Franchise opportunities available on [walkonsfranchising.com](http://walkonsfranchising.com)

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