GAME DAY WITH A TASTE OF LOUISIANA®

STARTERS...

WAFFLE CHEESE FRIES 8/15
Jack, cheddar, bacon, banana peppers
BOOM BOOM SHRIMP 9
fried shrimp, boom boom sauce
FRIED PICKLE CHIPS 9
hand battered
MOZZARELLA LOGS 9
hand battered with parmesan bread crumbs
BONELESS WINGS 9
buffalo, sweet chili, or spicy bbq
CHEESEBURGER SLIDERS* 9
american, cheddar, pickles, special sauce
SPINACH & ARTICHOKE DIP* 9
with garlic toast points
BOUQUIN BALLS* 9
fried spicy pork and rice blend
DEVILS ON HORSEBACK 11.5
fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon
ALLIGATOR 12
fried raised white tail meat, hand battered, fried
TUNA TIN*** 12.5
seared all tuna, avo salad, avocado, sweet chili glaze
CAJUN QUESADILLA* 9.5
cheddar cheese, jalapeños, sliced tomatoes

SOUPS 5/9
DUCK & ANDOUILLE GUMBO
SHRIMP & CORN SOUP
CRAWFISH ÉTOUFFÉE
Soup & Side 9

SALADS

CHICKEN BERRY PECAN 12
grilled chicken, mixed greens, blueberries, blackberries, cranberry sauce, chopped pecans, jack, raspberry vinaigrette
CYPRUS COB 12
fried chicken, mixed greens, bacon, avocado, egg, tomatoes, blue cheese, ranch
AHI TUNA* 13.9
seared ahi tuna, mixed greens, cabbages, edamame, tortilla strips, jalapeños, avocado, red onions, bell peppers, salt, sesame straws, sweet chili glaze
ZYDECO 12
fresh, chili glazed fried shrimp, mixed greens, cabbage, candied pecans, tortilla strips, jalapeños, red onions, bell peppers, jack, maple vinaigrette
PEPPER JELLY SHRIMP 15
blackened jumbo shrimp, spinach, bacon, cranberries, granite smith apples, candied pecans, leeks, vinaigrette spiced with TABASCO® brand pepper jelly
CAESAR 9
romaine hearts, homemade croutons, parmesan, blackened chicken 2, blackened jumbo shrimp 5

WRAPS & TACOS

BLACKENED GATOR WRAP 14.5
chicken, blackened gator, spiced onions, cheddar, served on a flour tortilla
CALIFORNIA CLUB 12
spinach, chicken, sliced avocado, bacon, lettuce, avocado, tomato, garlic aioli
GRILLED SHRIMP 12
chicken, blackened shrimp, grilled shrimp, caramelized onions, bell peppers, jack, maple vinaigrette
BUFFALO CHICKEN 10.5
chicken, blackened chicken, bacon, tomatoes, cheddar, buffalo sauce
SPIN CHICK 11.5
spinach, grilled chicken, bacon, spinach, papaya peppers, feta, vinaigrette spiced with TABASCO® brand pepper jelly
BOOM BOOM SHRIMP TACOS 12
fried shrimp, boom boom sauce, cabbage, jack, tomato, louisiana street corn
BLACKENED REDFISH TACOS* 12
blackened redfish, cilantro, lime, creole, louisiana street corn

WE PLEASO SERVE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be aware that due to current labor shortages, menu item prices may vary. Please visit our website for Full menu or call your local restaurant.**

SIDES • ask any side for 1

CORN GRITS
SWEET POTATO FRIES
HORNE PUPPIES
ONION RINGS
LOUISIANA STREET CORN
RED BEANS
FRUIT BROCCOLI
GREEN BEANS

DESSERTS

KRISPY KREME®
BREAD PUDDING*
WARM COOKIE SUNDAY
BEIGNETS*
MILKSHAKES

TEAS & LEMONADES 3.5
WATERMELON STRAWBERRY LEMONADE
RASPBERRY PALMERS
STONE FRUIT ICED TEA
BERRY LEMONADE SPRITZ

BISTREAUX SPECIALTIES

CAJUNDILLAS* 14
chicken, blackened chicken, red beans, marinated beans, corn grits, cornbread
LEMON BUTTER CHICKEN 13
blackened chicken breast, lemon butter, corn grits, broccoli
TUSCAN CHICKEN 13
blackened chicken breast, rice, warm tomato salsa, green beans
UNCLE B’S CHICKEN TENDERS 10
hand battered tenders, waffle fries 1, fried or grilled
SWEET CHILI SALMON* 14
arctic salmon, sweet chili glaze, green beans
PASTA ALFREDEO 10
pesto, alfredo sauce, parmesan
BLACKENED CHICKEN 2, BLACKENED JUMBO SHRIMP 5
VOODOO SHRIMP & CRAB TÉSS
charred fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits, sweet chili glaze
BAYOU PASTA 16
pasta, cream sauce, creamed shrimp, fried shrimp
CRAWFISH TWO WAYS 17
pasta, crawfish, crawfish tails, rice
CATFISH ATCHAFALAYA* 19
pasta, crawfish, crawfish tails, rice
MARDI GRAS MAHI* 19
blackened mahi, crawfish mushroom sauce, corn grits, cornbread
REDFISH RUDY* 14
blackened redfish, warm tomato salsa, Louisiana street corn
FRIED JUMBO SHRIMP 17
pasta, hand battered, fried shrimp, rice, hash puppies
FRIED CATFISH 17
pasta, hand battered, fried shrimp, hash puppies
LOUISIANA COMBO 20
pasta, fried shrimp, fried catfish, fried shrimp, hash puppies, crawfish étouffée
CAJUN RIBEEYÉ* 25
pasta, hand cut 10 oz. ribeye, blackened jumbo shrimp, garlic butter, red beans and rice

SANDWICHES & POBOYS

WARM TURKEY & SWISS 11
hand carved turkey, swiss, caramelized onions, tomato, garlic aioli, brioche bun
CHICKEN AVOCADO CLUB 12
blackened chicken, bacon, avocado, lettuce, tomato, honey mustard, wheat bun
BUFFALO CHICKEN 11
fried chicken breast, buffalo sauce, lettuce, tomato, ranch, brioche bun
BLACK JACK CHICKEN 12
blackened chicken, jack, bacon, caramelized onions, lettuce, tomato, chipotle mayo, brioche bun
GROWN-UP GRILLED CHEESE 11
american, swiss, smoked gouda, parmesan, bacon, marinara
RIBEYE POBOY* 12/10
sliced blackened ribeye, melt, caramelized onions, garlic aioli, djin hermanos
SHRIMP POBOY 11
BOOM BOOM SHRIMP POBOY 12
CATFISH POBOY 12

HAND PATTEED BURGERS

TURKEY 1/4 Lb. american, cheddar, jack, feta, relish, blue cheese, pepper jack, smoked gouda cooked medium well & dressed with lettuce, tomato, mayonnaise, red onion, pickles

SCHOLARSHIP* 9
1/4 Lb. american, dressed, brioche bun

CLASSIC* 10.5
all american classic, dressed, brioche bun & add cheese or bacon 1

HICKORY* 12
hickory sauce, cheddar, bacon, onion strings, dressed (no red onion), brioche bun

STUFFED* 12
stuffed with bacon, american, mozzarella, dressed, brioche bun

DOUBLE BACON CHEESE 13
american, bacon, thousand island, brioche bun

SMOKED GOUDA TURKEY* 12
smoked gouda, bacon, pepper jack, chipotle mayo, tomatoes, red onion, spring mix, wheat bun

SUSHI & TURF* 12
blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun

JALAPEÑO JACK 12
fries, jalapeños, pepper jack, chipotle mayo, dressed (no pickles), brioche bun

HANGOVER* 13
sunrise side up egg, american, bacon, waffle fries, dressed, brioche bun

VEGGIE 10
spring mix, tomatoes, red onion, garlic aioli, vinaigrette spiced with TABASCO® brand pepper jelly, wheat bun
## THE SIGNATURES

<table>
<thead>
<tr>
<th>Signature Drink</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BLUEBERRY</strong></td>
<td>Coconut rum, peach, blueberries, and peach, served with peach compote</td>
</tr>
<tr>
<td><strong>COCONUT MOJITO</strong></td>
<td>Coconut rum, lime, mint, and agave nectar, served with a lime wheel</td>
</tr>
<tr>
<td><strong>MOONSHINE SWIRL</strong></td>
<td>Peach, blackberry, and strawberry-flavored moonshine, served with a strawberry compote</td>
</tr>
<tr>
<td><strong>STRAIGHT</strong></td>
<td>Deep eddy vodka, lime, and strawberry compote, served with a straw</td>
</tr>
<tr>
<td><strong>DEATH VALLEY</strong></td>
<td>Deep eddy vodka, triple sec, lime,and orange juice, served with a lime wheel</td>
</tr>
<tr>
<td><strong>RUMBOBBLE</strong></td>
<td>Bacardi 151 rum, peach, and pineapple, served with a lime wheel and a straw</td>
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</tbody>
</table>

## EDDY’S SANGRIA

- deep eddy peach vodka, triple sec, lime, and agave nectar, served with a lime wheel and a straw
- orange, grapefruit, and red wine

## KENTUCKY MULE

- Deep Eddy LinkedIn, peach, and mint, served with a lime wheel
- Orange, grapefruit, and red wine

## SOUTHERN SMASH

- Deep Eddy LinkedIn, lime, and orange juice, served with a straw
- Orange, grapefruit, and red wine

## 66° FIZZ

- Grey Goose vodka, lemonade, and mint, served with a lime wheel
- Orange, grapefruit, and red wine

## BANDITA

- Cointreau, peach, and mint, served with a lime wheel
- Orange, grapefruit, and red wine

## WHITE WINES

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imagery Chardonnay</td>
<td>Napa Valley</td>
</tr>
<tr>
<td>Kendal-Jackson Chardonnay</td>
<td>California</td>
</tr>
<tr>
<td>Buffino Pinot Grigio</td>
<td>Italy</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>New Zealand</td>
</tr>
</tbody>
</table>

## SPARKLING & ROSE

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lambar Prosecco</td>
<td>Italy</td>
</tr>
<tr>
<td>Ava Grace Rosé</td>
<td>Napa Valley</td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
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<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joel Gott Cabernet</td>
<td>Napa Valley</td>
</tr>
<tr>
<td>Josh Cellars</td>
<td>Washington</td>
</tr>
<tr>
<td>La Crema Pinot Noir</td>
<td>Russian River Valley</td>
</tr>
<tr>
<td>Meiomi Pinot Noir</td>
<td>Willamette Valley</td>
</tr>
<tr>
<td>7 Moons Red Blend</td>
<td>Napa Valley</td>
</tr>
<tr>
<td>Skyfall Merlot</td>
<td>Napa Valley</td>
</tr>
</tbody>
</table>

## HOUSE POUPS

- Bacardi Superior
- Jack Daniel’s
- Jim Beam
- Jose Cuervo Gold
- New Amsterdam Gin
- Sweden

Woodbridge by Robert Mondavi

## EVERYDAY BREWS

- **ARITA PURPLE HAZE**
  - Raspberry lager | 4.2% ABV

- **ANGRY ORCHARD**
  - Hard Cider | 5% ABV

- **BLUE MOON**
  - Belgian white ale | 5.4% ABV

- **BUDD LIGHT**
  - American lager | 4.2% ABV

- **COORS LIGHT**
  - American lager | 4.2% ABV

- **DOES EQUIS**
  - Pilsner | 4.3% ABV

- **LAGUNITAS IPA**
  - India pale ale | 6.2% ABV

- **MICHELOB ULTRA**
  - American lager | 4.2% ABV

- ** MILLER LITE**
  - American lager | 4.2% ABV

- **MODEL DOBLA**
  - European lager | 4.4% ABV

- **PABST BLUE RIBBON**
  - American lager | 4.7% ABV

- **SHINNER BOOK**
  - Bock | 4.4% ABV

- **STELLA ARTOIS**
  - European lager | 5% ABV

- **YUENLING**
  - American amber lager | 4.4% ABV

## OUR 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 unsung 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 ideas began to take shape 15,000 feet above the earth as they sketched the vision for a floor plan off 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 made as much as the next guy. They started small, working out of a garage and eventually opened their doors to fans of all walks of life at their first location in Baton Rouge.

### WINNING TODAY, TOMORROW AND BEYOND

Success and growth were difficult to achieve in 1996, when the brand only offered a single menu item. However, things took off when the brand began to focus on the quality of the food and atmosphere, and the growth has continued ever since.

### Cheers to you and your dreams!