**STARTERS... We Never Wore**

- **WAFFLE CHEESE FRIES** $8.99 / $13.99  
  Jack, cheddar, bacon, banana peppers, green onions, with chipotle ranch  
  *Add Mama’s Chili* $1.50 / $3

- **BOOM BOOM SHRIMP** $9.99  
  Fried shrimp tossed in boom boom sauce, green onions

- **FRIED PICKLE CHIPS** $7.99  
  with ranch

- **MOZZARELLA LOGS** $9.99  
  hand battered with marinara

- **JUMBO BONELESS WINGS** $9.99  
  fried or grilled; choice of buffalo, sweet chili or spicy BBQ, with ranch

- **CHEESEBURGER SLIDERS** $9.99  
  american, ketchup, pickles, brioche bun

- **ONION STRINGS** $9.99  
  with boom boom sauce

- **SPINACH & ARTICHOKE DIP** $9.99  
  with tortilla chips

- **BOUDIN BALLS** $8.99  
  spicy pork and rice blend with hand herasradish

- **DEVILS ON HORSEBACK** $12.49  
  jumbo shrimp stuffed with cream cheese, pickled jalapenos, wrapped in bacon, lighty grilled, with sweet chili glaze

- **FRIED ALLIGATOR** 13.99  
  with dinor herasradish

- **TUNA TINI** $10.49  
  seared at tuna, asian slaw, avocado, sweet chili glaze

- **CAJUN QUESAUX** $8.99  
  with tortilla smear

- **LOADED QUESEAX** $10.99  
  cajun quesaux, chili, sour cream, tomatoes, pickled jalapenos, tortilla chips

**GUMBO & SOUPS** 5.79 / 10.49

- **DUCK & ANDOUILLE GUMBO**  
  SHRIMP & CORN SOUP

- **CRAWFISH ÉTOUFFÉE**  
  MEME’S CHILI

- **SOUP & SALAD**
  - **Crawfish Étouffée**  
    grilled chicken, mixed greens, strawberries, blueberries, Granny Smith, blackened jumbo gulf shrimp, spinach, bacon, cranberries, garnished with blue cheese, Truffle vinaigrette spiced with TABASCO® brand pepper jelly
  - **Buffalo Chicken**  
    hand battered chicken tenders, waffle fries, with honey mustard
  - **Gator Noir**  
    fried shrimp tossed in boom boom sauce, cabbage, jack, tomato, green onion, with sweet potato fries

**SALADS**

- **dressing** blue cheese, ranch, chipotle ranch, caesar, thousand island, honey mustard, Italian, raspberry vinaigrette, vinaigrette spiced with TABASCO® brand pepper jelly, maple cane vinegar, balsamic vinaigrette, asian sesame vinaigrette

- **CHICKEN BERRY PECAN** $13.49  
  grilled chicken, mixed greens, strawberry, blueberries, Granny Smith apples, candied pecans, blue cheese, ranch, raspberry vinaigrette

- **CRAWFISH BLT** $15.99  
  fried crawfish, mixed greens, bacon, tomatoes, cucumber, carrots, feta, vinaigrette spiced with TABASCO® brand pepper jelly

- **CHICKEN COBB** $13.99  
  grilled chicken, mixed greens, bacon, avocado, egg, tomatoes, green onions, blue cheese, ranch

- **ZYDECO** $14.49  
  sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, tortilla strips, jalapenos, red onions, bell peppers, jack, maple cane vinegar

- **CHICKEN CAIARI** $11.99  
  blackened chicken, roman leaves, homemade croutons, parmesan hand sub jumbo shrimp 5 or blackened salmon 9

- **PEPPER JELLY SHRIMP** $15.99  
  blackened jumbo gulf shrimp, spinach, bacon, cranberries, Granny Smith apples, candied pecans, feta, vinaigrette spiced with TABASCO® brand pepper jelly

**WRAPS**

- **served with waffle fries (add jaiou queseaux®$1.99)**  
  sub sweet fries or fruit 1.49 | sub cup of gumbo, soup or or 2.99

- **CALIFORNIA CLUB** $12.99  
  spinach tortilla, sliced turkey, bacon, swiss, lettuce, avocado, tomato, mayo, with honey mustard

- **AH TUNA** $11.99  
  spinach tortilla, seared ahi tuna, mixed greens, cabbage, edamame, tortilla strips, jalapenos, avocado, red onions, bell peppers, american, salmon vinaigrette, white tortilla

- **GRILLED SHRIMP** $12.99  
  chipotle tortilla, grilled shrimp, charred corn, blackened chicken, jalapenos, pepper jack, chipotle mayo

- **BUFFALO CHICKEN** $11.49  
  chipotle tortilla, grilled chicken, bacon, tomatoes, cheddar, buffalo sauce, with ranch

- **SPIN CHICK** $12.99  
  spinach tortilla, grilled chicken, bacon, spinach, pepperadip peppers, feta, vinaigrette spiced with TABASCO® brand pepper jelly

- **CHEESEBURGER** $11.49  
  white tortilla, 1/2 pound burger, american, pickles, onions, lettuce

**BISTREAUX SPECIALTIES**

- **CAJUNDILLAS®** $14.99  
  chipotle tortilla, chicken, andouille sausage, boudin, caramelized onions, jack, with chipotle ranch served with red beans and rice

- **CAJUN RIBEYE** $26.99  
  hand cut 5 oz. blackened ribeye, crawfish mushroom sauce, green beans, stuffed potato, garlic bread

- **GRILLED CHICKEN** $15.49  
  two 5 oz. chicken breasts, green beans, stuffed potato, garlic bread

- **TUSCAN CHICKEN** $13.99  
  two 5 oz. blackened chicken breasts, tomato basil salsa, rice, green beans, garlic bread

- **UNCLE B’S CHICKEN TENDERS** $11.49  
  hand battered tenders, waffle fries, with honey mustard

- **PASTA ALFREDEAXS** $15.99  
  blackened chicken, lingui, alfredo sauce, parmesan, garlic bread / sub blackened jumbo gulf shrimp 5

- **BLACkEN ED REDFISH** $16.99  
  blackened redfish, sweet corn grits, bayou blanc sauce, green beans, garlic bread

**SEAFood**

- **Voodoo Shrimp** $16.99  
  chargrilled jumbo shrimp stuffed with cream cheese, pickled jalapenos, wrapped in bacon, corn grits, garlic bread with sweet chili glaze

- **BAYOU PASTA** $19.99  
  linguini, crawfish creamy sauce, fried shrimp, green onions, garlic bread

- **CRAWFISH ÉTOUFEES** $14.49  
  crawfish étouffées, rice, fried crawfish, green onions, garlic bread

- **CATFISH ATCHAFALAYA** $18.99  
  choice of blackened or fried filettes; crawfish étouffée, rice, fried crawfish, green onions, garlic bread

- **SWEET CHILI SALMON** $16.99  
  sweet chili glaze, green beans, garlic bread

- **MARDI GRAS MAHI** $21.99  
  blackened mahi mahi, crawfish mushroom sauce, corn grits, onion strings, garlic bread

- **FRIED JUMBO SHRIMP** $18.99  
  Gulf caught, hand battered, waffle fries, hush puppies, with cocktail and tartar

- **FRIED CATFISH** $18.99  
  farm raised catfish, hand battered, waffle fries, hush puppies with cocktail and tartar

- **LOUISIANA COMBO** $22.99  
  fried onions, fried catfish, waffle fries, hush puppies with cocktail and tartar served with crawfish étouffée

**FRIED SEAFOOD POBOYS**

- **served with waffle fries (add jaiou queseaux®$1.99)**  
  sub sweet fries or fruit 1.49 | sub cup of gumbo, soup or or 2.99

- **WARM TURKEY & SWISS** $11.49  
  hand carved turkey, swiss, mixed greens, romaine, tomato, garlic aioli, sliced souroudang

- **CHICKEN AVOCADO** $12.49  
  grilled chicken, swiss, avocado, lettuce, tomato, honey mustard, wheat bun | add bacon 0.99

- **BLACK JACK CHICKEN** $12.99  
  blackened chicken, jack, bacon, mixed greens, lettuce, tomato, Mayo, sourdough bun

- **BUFFALO CHICKEN** $12.49  
  fried chicken breast, buffalo sauce, lettuce, tomato, mayo, sourdough bun, with

- **GROWN-UP GRILLED CHEESE** $11.99  
  fried bacon, jalapeno jack, roasted tomatoes, sliced sourdough, parmesan, with marinara

- **RIBEYE POBOY** $11.99 / $18.99  
  sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon herasradish, poboy bread

- **BOOM BOOM SHRIMP TACOS** $11.99  
  fried shrimp tossed in boom boom sauce, cabbage, jack, tomato, green onion, with sweet potato fries

- **BLACkENED REDFISH TACOS** $13.99  
  blackened redfish, chipotle slaw, avocado and lime-crema, with fries

**HAND PATTIED BURGERS**

- **garnished medium rare, served with lettuce, tomatoes, mayo, red onion, picker, served with waffle fries (add jaiou queseaux®$1.99)**  
  sub sweet fries or fruit 1.49 | sub cup of gumbo, soup or or 2.99

- **3/4 pound burger stuffed with bacon, american, waffle fries, dressed, sourdough bun**

- **THE HANGOVER** $13.99  
  1/3 pound burger, sunny side up egg, american, bacon, waffle fries, dressed, sourdough

- **SMOKED GOUDA TURKEY BURGER** $12.99  
  smoked gouda, bacon, pepperadip peppers, chipotle mayo, tomatoes, red onion, spring mix, wheat bun

- **VEGGIE BURGER** $12.99  
  black bean burger, spring mix, tomatoes, red onion, garlic aioli, vinaigrette spiced with TABASCO® brand pepper jelly, brioche bun
DESSERTS
★ KRISPY KREME® BREAD PUDDING 7.29
made with real Krispy Kreme® donuts | add vanilla ice cream 1
MILKSHEAKES 7.29
vanilla, chocolate, salted caramel, cookies & cream
WARM COOKIE SUNDAE 7.29
chocolate chip or white chocolate macadamia nut
BEIGNETS 5.49
a Louisiana classic
BERRIES & CREAM 5.49
SIDES 3.79
sub any of the below sides to any order for 1.99
SWEET CORN GRITS
SWEET POTATO FRIES
STUFFED POTATO
HUSH PUPPIES
SIDE SALAD
SEASONAL FRUIT
RED BEANS
BROCCOLI
GREEN BEANS

THE SIGNATURES
BLUEBERRY
COCONUT MOJITO 10
malt-ville coconut rum, fresh muddled mint and blueberries
MOONSHINE SWIRL 10
peach, blackberry or strawberry flavored frozen moonshine, served with frozen margarita
STRAPLESS 12
deep south vodka, malibu coconut rum, salted caramel sauce, brown sugar rim, lime mint julep
DEATH VALLEY 16
svedka vodka, don q crated rum, triple sec, mezcal, mango daiquiri, pineapple juice, 32 oz. signature cup
RUMBULL 8
bacardi limon rum, finest call simple syrup, red bull orange elixir, cherry juice, lemon, cherry skewer

WHITE WINES
IMAGERY chardonnay 9
KENDALL JACKSON chardonnay 9
RUFFINO pinot grigio 8
KIM CRAWFORD sauvignon blanc 10

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

RED WINES
JOEL GOTT cabernet 10
JOSH cabernet 8
LA CREMA pinot noir 12
MEIOMI pinot noir 10
7 MOONS red blend 8
SKYFALL merlot 8

WE PROUDLY SERVE
CAMERON RAYNAUD chardonnay 8
LAMARCA prosecco 8
AVA GRACE rose 8

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 was able to discover that his interests and hopes went beyond the basketball court. While traveling across the country, he was able to visit some of the best restaurants and sports bars in the country and began to recognize the need for such a concept in Baton Rouge, especially near LSU. His idea began to take shape 35,000 feet above the earth as he sketched the vision for a floor plan on the back of a napkin while the team flew home.

WALK-ON’S IS BORN
Despite having little business experience and even less financial backing, Brandon was 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. On September 9, 2003, his dream became a reality as Walk-On’s Bistreaux & Bar® opened for business in the shadows of LSU’s Tiger Stadium.

WINNING TODAY, TOMORROW AND BEYOND
Success in sports and success in life often come from similar paths. 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!

THE CLASSICS
TOP SHELF MARGARITA 11
don julio tequila, cointreau, finest call citrus sour, on the rocks
WALK-ON’S BLOODY MARY 9
tito’s handmade vodka, zing zang bloody mary mix, walk-on’s cajun seasonings
46 OLD FASHIONED 13
maker’s mark 46 bourbon, finest call simple syrup, bitters, twist of orange, cherry garnish
LA PALOMA 11
dulce vida grapefruit tequila, finest call simple syrup, topped with a grapefruit, salt rim
SPARKLING & ROSE
LAMARCA prosecco 8
AVA GRACE rose 8

GAME DAY WITH A TASTE OF LOUISIANA®
Franchise opportunities available on walk-ons.com/franchising
walkons.com | 01-2019_MM_P_05