STARTERS... because Never Vines

WAFFLE CHEESE FRIES 8 / 15
Jack, cheddar, bacon, banana peppers
BOOM BOOM SHRIMP 9 fried shrimp, boom boom sauce
FRIED PICKLE CHIPS 6 hand battered
MOZZARELLA LOGS 9 hand battered with panko bread crumbs
BONELESS WINGS 9 buffalo, sweet chilli, or spicy BBQ
CHEESEBURGER SLIDERS* 9 American, beef, special, broccoli bun
SPINACH & ARTICHOKE DIP* 9 with garlic toast points
BOUDIN BALLS 6 fried spicy pork and rice blend
DEVILS ON HORSEBACK 11.5 fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon
ALLIGATOR 12 farm raised white tail meat, hand battered, fried
TUNA TIRI** 12.05 seared al torno, Asian sauce, avocado, sweet chili glaze
CAJUN QUESAHEESE* 8.5 mozzarella, jalapeños, sliced tomatoes

SOUPS
5 / 9
DUCK & ANDOUILLE Gumbo
SHRIMP & CORN SOUP
CRAWFISH ÉTOUFFÉE
Soup & Side 8 / 9

SALADS

CHICKEN BERRY PECAN 12 grilled chicken, mixed greens, pomegranate, blueberries, granary smith apples, candied pecans, jalapeno, raspberry vinaigrette
CYPRESS CORB 12.05 fried chicken, mixed greens, bacon, avocado, egg, tomatoes, blue cheese, ranch
AHI TUNA* 13.75 seared ahi tuna, mixed greens, cabbage, edamame, tortilla strips, jalapeños, avocado, red onions, ball peppers, lemon sesame vinaigrette, sweet chili glaze
ZYOCE 12.05 sweet, chili glazed fried shrimp, mixed greens, cabbage, candied pecans, tortilla strips, jalapeños, red onions, ball peppers, jack, maple miso vinaigrette
PEPPER JELLY SHRIMP 15.00 blackened jumbo gulf shrimp, spinach, bacon, cranberries, granary smith apples, candied pecans, tarragon vinaigrette spiced with TASCAPO pepper brand jelly
CAESAR 9 romaine hearts, homemade croutons, parmesan blackened chicken 2 / blackened jumbo gulf shrimp 5

WRAPS & TACOS

BLACKENED GATOR WRAP 14.5 chipotle tortilla, blackened gator, caramelized onions, boudin, ball peppers, pepper jack
CALIFORNIA CLUB 12 spinach, sliced turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli
GRILLED SHRIMP 12.5 chipotle tteilla, grilled shrimp, caramelized onions, ball peppers, jack, maple miso vinaigrette
BUFFALO CHICKEN 10.00 chipotle tteilla, grilled chicken, bacon, tomatoe, cheddar, buffalo sauce
SPIN CHICK 11.5 spinach, grilled chicken, bacon, spinach, peppered 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* 12.00 blackened redfish, chipotle rice, avocado, lime crema, louisiana street corn

WE PREVIOUSLY SERVED

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please bear this in mind during current litigation operations involving mixed crowded and presently shared dining areas. Dining room chairs have the possibility to be shared between guests in order to make more efficient use of our current seating capacity. Consequently, there is a possibility of being seated next to a person you do not know. Guests enjoy communal style seating and should practice caution when dining in shared eating areas. We encourage all to take every precaution to continue to practice safe social distancing while in our facility. There is a current safety protocol in place which includes: wearing masks, ordering and consuming from a safe distance, proper hand washing before and after your meal and use of our own personal cups, plates, silverware and glassware.

BISTREAUX SPECIALTIES

CAJUNDILLAS* 14 chipotle tortilla, chicken, andouille sausage, brown, caramelized onions, jack, red beans and rice
LEMON BUCKER CHICKEN 12 grilled chicken breasts, lemon butter, corn grits, broccoli
TUSCAN CHICKEN 12 blackened chicken breasts, rice, warm tomato salsa, green beans
UNCLE B’S CHICKEN TENDERS 10 hand battered tenders, waffle fries / fried or grilled
SWEET CHILI SALMON* 14 salmon, sweet chili glaze, green beans
PASTA ALFREDEO 10 linguine, alfredo sauce, pepper.* blackened chicken 2 / blackened jumbo gulf shrimp 5
VOODOO SHRIMP & Grits 17 chargrilled shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits, sweet chili glaze
BAYOU PASTA 16 linguine, crawfish cream sauce, fried shrimp
CRAWFISH TWO WAYS 17 crawfish stew, fried crawfish tails, rice
CATFISH ACHAFALAYA* 19 choice of blackened or fried fillets, crawfish bisque, fried crawfish tails, rice
MARDI GRAS MAHI* 19 blackened mahi, crawfish mushroom sauce, corn grits, crawfish bisque
REDFISH RUDY* 14 blackened redfish, warm tomato salsa, louisiana street corn
FRIED JUMBO SHRIMP 17.5 gulf caught, hand battered, waffle fries, hash puppies
FRIED CATFISH 17.5 fried, hand battered, waffle fries, hash puppies
LOUISIANA COMBO 20 fried shrimp, fried catfish, waffle fries, hash puppies, crawfish bisque
CAJUN RIBESY* 25 hand cut 1/2 lb. ribs, blackened jumbo gulf shrimp, garlic butter, red beans and rice

SANDWICHES & POBOYS

WARM TURKEY & SWISS 11 hand cuted turkey, swiss, caramelized onions, tomato, garlic aioli, broccoli bun
CHICKEN AVOCADO CLUB 12 grilled chicken, bacon, swiss, avocado, lettuce, tomato, honey mustard, wheat bun
BUFFALO CHICKEN 11 fried chicken breast, buffalo sauce, lettuce, tomato, ranch, broccoli bun
BLACK JACK CHICKEN 12 blackened chicken, jack, bacon, caramelized onions, lettuce, tomato, chipotle mayo, broccoli bun
GROWN-UP GRILLED CHEESE 11 american, swiss, smoked gouda, parmesan, bacon, marinara
RIBEYE POBOY* 17.00 sliced ribeye, aioli, sautéed caramelized onions, garlic aioli, dijon horseradish
SHRIMP POBOY 11 BOOM BOOM SHRIMP POBOY 12 CATFISH POBOY 12

HAND PATTIED BURGERS

CHICKEN, AMERICAN, SMOKED JALAPENO, JALAPENO, MESA, blue cheese, pepper jack, smoked gouda, medium well & dressed with lettuce, tomatoe, mayo, red onion, pickles
SCHOLARSHIP* 9 1/2 lb. american, dressed, broccoli bun
CLASSIC* 10.5 all-american classic, dressed, broccoli bun / add cheese or bacon 1
HICKORY* 12 bbq sauce, cheese, bacon, onion strings, dressed (no red onion), broccoli bun
STUFFED* 12 stuffed with bacon, american, mozzarella, dressed, broccoli bun
DOUBLE BACON CHEESE* 13.00 american, bacon, thousand island, broccoli bun
SMOKED GOUDA TURKEY* 11 smoked gouda, bacon, pimiento peppers, chipotle mayo, tomatoes, red onion, spring mix, wheat bun
SURF & TURF* 12 blackened shrimp, caramelized onions, pickled jalapenos, jack, thousand island, pickles, broccoli bun
JALAPERO JACK* 12 fries, jalapenos, pepper jack, chipotle mayo, dressed (no pickles), broccoli bun
HANGOVER* 13 sunny side up egg, american, bacon, waffle fries, dressed, broccoli bun
VEGGIE 10 spring mix, tomatoe, red onion, garlic aioli, vinaigrette spiced with TASCAPO brand pepper jelly, wheat bun

SIDES... add any side for 1

CORN Grits
SWEET POTATO FRIES
HAUPY PUPPIES
ONION RINGS
LOUISIANA STREET CORN
RED BEANS
FRUIT BROCCOLI
GREEN BEANS

DESSERTS

KRISPY KREME* 5 PUFF PUFF 7 WARM COOKIE SUNDAE 6 BEIGNETS 6 MILKSHAKES 6

TEAS & LEMONADES 3.5
WATERMELON STRAWBERRY LEMONADE
RASPBERRY PALOMAR
STONE FRUIT ICED TEA
BERRY LEMONADE SPRITZ
3.5 all-round
### THE SIGNATURES

**BLUEBERRY COCONUT MOJITO**  
Nojito made with rum, blueberry puree, lime, mint and fresh pineapple.

**MOONSHINE SWIRL**  
Peach, blackberry or strawberry flavored moonshine, served with a shot of chilli cola.

**STRAPLESS**  
Deep, eddy iso, malibu, cola, pineapple, red bull, orange, lemon, lime.

**DEATH VALLEY**  
Whiskey, vodka, cola, triple sec, orange juice, pineapple, ginger ale.

**RUMBULL**  
Rum, white rum, black rum, simple syrup, orange, lemon, lime, mint.

### EDDY'S SANGRIA
Deep, eddy peach, vodka, pineapple, orange, lemon, lime, mint.

### KENTUCKY MULE
Deep, eddy peach vodka, blood orange, lime, mint.

### SOUTHERN SMASH
Deep, eddy iso, malibu, cola, triple sec, lemon, lime, mint.

### 66° FIZZ
Grey goose vodka, pineapple, mango, lime, mint.

### BANDITA
Cinzano white柚子, lime, mint, orange, violet, blood orange, lime, mint.

### WHITE WINES

<table>
<thead>
<tr>
<th>Imagery</th>
<th>Kendall-Jackson</th>
<th>Ruffino</th>
<th>Kim Crawford</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay 9</td>
<td>Chardonnay 9</td>
<td>Primitivo 9</td>
<td>Sauvignon Blanc 10</td>
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### SPARKLING & ROSÉ

<table>
<thead>
<tr>
<th>Lamarc</th>
<th>Ava Grace</th>
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<tbody>
<tr>
<td>Prosecco 8</td>
<td>Rosé 8</td>
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### RED WINES

<table>
<thead>
<tr>
<th>Joel Gott</th>
<th>Josh</th>
<th>La Crema</th>
<th>Meiomi</th>
<th>7 Moons</th>
<th>Skyfall</th>
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</thead>
<tbody>
<tr>
<td>Cabernet 10</td>
<td>Cabernet 8</td>
<td>Pinot Noir 12</td>
<td>Pinot Noir 12</td>
<td>Red Blend 8</td>
<td>Merlot 8</td>
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</tbody>
</table>

### HOUSE POUPS

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

### EVERYDAY BREWS

<table>
<thead>
<tr>
<th>Aritha Purple Haze</th>
<th>Bud Light</th>
<th>Michelob Ultra</th>
<th>Shiner Bock</th>
<th>Stella Artois</th>
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<tbody>
<tr>
<td>Raspberry Lager</td>
<td>American Light Lager</td>
<td>American Light Lager</td>
<td>Bock</td>
<td>European Lager</td>
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<tr>
<td>Angr Orchard</td>
<td>Coors Light</td>
<td>Miller Lite</td>
<td>Shiner Bock Bock</td>
<td>Stella Artois</td>
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<tr>
<td>Hard Cider</td>
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<td>Budweiser</td>
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<td>American Lager</td>
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<td>Blue Moon</td>
<td>Lagunitas IPA</td>
<td>Modelo Especial</td>
<td>Modelo Especial</td>
<td>American Lager</td>
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<tr>
<td>Belgian White Ale</td>
<td>India Pale Ale</td>
<td>Modelo</td>
<td>Modelo Especial</td>
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<tr>
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<td>American Lager</td>
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### THE JOURNEY BEGINS

Walk-On’s founders Brandon Landry and Jack Warner became fast friends as a part of walk-on’s (unaffiliated 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 10,000 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 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 — play for the name on the front, not on the back. It was on a day in 2001, their dream became a reality as Walk-On’s Bistreaux & Bar* opened 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 works across 15 states, the sky is the limit. Walk-On’s operates in a model of delivering memorable game day experience with a taste of Louisiana created by an All-American team. Brandon regularly and proudly shares his goals with everyone on his team — To Win!

Cheers to you and your dreams!