STARTERS... WE NEVER WERE.

Fried Pickle Chips 9.49

hand battered

Waffle Cheese Fries 10.49 / 15.49

jack, cheddar, bacon, banana peppers | add bbq pulled pork 2 / 4

Boom Boom Shrimp 11.49

fried shrimp, boom boom sauce

Mozzarella Logs 11.49

hand battered with panko bread crumbs

Boneless Wings (14) 12.99

buffalo, sweet chili, spicy bbq

Cheeseburger Sliders* 11.49

american, ketchup, pickles, brioche bun

Spinach & Artichoke Dip 10.99

with toast points or tortilla chips

Boudin Balls 10.99

fried spicy pork and rice blend

Devils on Horseback 14.49

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

Alligator 15.49

farm raised white tail meat, hand battered

Tuna Tini*® 12.49

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

Cajun Queseaux® 10.49

sour cream, jalapeños, diced tomatoes, tortilla chips

LOUISIANA CLASSICS 699/1199

Duck & Andouille Gumbo

Red Beans

Crawfish Étouffée

Cup & Side Salad 9.99

SALADS

Chicken Berry Pecan 14.99

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

Cypress Cobb 15.99

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

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

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 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 | blackened jumbo gulf shrimp 6

WRAPS WITH EDIES

Buffalo Chicken 14.49

grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

Gator 16.49

blackened gator, caramelized onions, boudin, bell peppers, pepper jack Cali 13 99

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

Shrimp 13.99 grilled shrimp, caramelized onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

Hawaiian Pork 12.49

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

TACOS WITH CHIPS & QUESO

Boom Boom Shrimp 15.29

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

Redfish* 13.99

blackened redfish, spicy slaw, avocado, spicy mayo

Tuna* 12.99

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

SIDES 5.49 SUB ANY SIDE FOR 1.59

Corn Grits Louisiana Street Corn Sweet Potato Fries Chips & Queso

Hush Puppies Green Beans Loaded Mashed Potatoes Broccoli **Onion Rings Fruit Cup**

Waffle Fries











BISTREAUX SPECIALTIES

Uncle B's Chicken Tenders (5) 13.49

hand battered tenderloins, waffle fries I fried or grilled

Lemon Butter Chicken 15.49

grilled chicken breasts, lemon butter, corn grits, broccoli

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

Tuscan Chicken 15.99

Cajundillas® 15.99

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

Pastalaya 16.99

chicken, pork, andouille sausage, creole spices, noodles

Pasta Alfredeaux 13.49

alfredeaux sauce, parmesan, linquine | add blackened chicken 3 | blackened jumbo gulf shrimp 6

Cajun Ribeye* 27.99

hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes add crawfish mushroom cream sauce 3 | blackened jumbo gulf shrimp 6

SEAFOOD

Redfish Rudy* 18.49

blackened redfish, warm tomato salsa, Louisiana street corn

Crawfish Two Ways 16.49

crawfish étouffée, fried crawfish tails, rice

Voodoo Shrimp & Grits 19.49

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

Bayou Pasta 19.49

crawfish cream sauce, fried shrimp, linguine

Catfish Atchafalaya* 19.99

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

Mardi Gras Mahi* 21.99

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

Mahi Mango* 19.99

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

Sweet Chili Salmon* 18.49 atlantic salmon, sweet chili glazed, green beans

Fried Jumbo Shrimp 19.99

hand battered, waffle fries, hush puppies

Fried Catfish 19.49 farm raised, hand battered, waffle fries, hush puppies

Louisiana Combo 23.99

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

SANDWICHES & POBOYS WITH FRIES

Warm Turkey & Swiss 12.99

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

Grown-Up Grilled Cheese 12.99 american, swiss, smoked gouda, parmesan, bacon, marinara, rustic sourdough

Chicken Avocado Club 14.99 grilled chicken, bacon, swiss, avocado, lettuce, tomato, honey mustard, wheat bun

Buffalo Chicken 13.49

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

Black Jack Chicken 14.49

BBQ Pulled Pork 13.99

blackened chicken, jack, bacon, caramelized onions, lettuce, tomato, spicy mayo, brioche bun

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

Ribeye Poboy* 12.99 / 19.99 sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

Shrimp Poboy 13.99

Boom Boom Shrimp Poboy 14.99

Catfish Poboy 13.99

seafood poboys dressed with lettuce, tomatoes, mayo, pickles

HAND PATTIED BURGERS WITH ERIES

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda cooked medium well & dressed with lettuce, tomatoes, mayo, red onion, pickles

Scholarship* 10.49

1/3 lb, american, dressed, brioche bun

Classic* 12.99 all-american classic dressed brioche bun Ladd cheese or bacon 1.59

Hickory* 14.99

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

Stuffed* 15.49 stuffed with bacon, american, mozzarella, dressed, brioche bun

Double Bacon Cheese* 15.49

american, bacon, thousand island, brioche bun

Smoked Gouda Turkey* 13.49 smoked gouda, bacon, peppadew peppers, spicy mayo, tomatoes, red onion, spring mix, wheat bun

Surf & Turf* 15.49

blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun Jalapeño Jack* 14.49

fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun Hangover* 14.99

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

Veggie 12.49

spring mix, tomatoes, red onion, garlic aioli, wheat bun

DESSERTS

Doughnut **Bread Pudding 7.99** made with Krispy Kreme® doughnuts

Milkshakes 7.99 vanilla, chocolate, Oreo®, or salted caramel pecan

Warm Cookie Sundae 7.99 chocolate chip or white chocolate macadamia nut

Beignets 6.99 Berries & Cream 5.49

THE SIGNATURES

Eddy's Sangria 10

RED: deep eddy lemon vodka, 7 moons red blend, blackberry purée, fresh squeezed lemon and orange

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 g 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 wedae

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** Olmeca 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

Chloe rosé 8

Kendall-Jackson chardonnay 9 Kim Crawford sauvignon blanc 10

Conundrum white blend 10

Mumm Napa brut prestige 11

La Marca prosecco 8

Hess Shirtail cabernet 11

La Crema pinot noir 12

Josh cabernet 9

Ruffino pinot grigio 30

Meiomi pinot noir 10

7 Moons red blend 8 Skyfall merlot 8

BY THE BOTTLE

La Marca prosecco 30

Sonoma-Cutrer chardonnay 50

RED WINES

Sea Sun pinot noir 40

Decoy cabernet 50

rosé bubbles or watermelon rosé

SPARKLING & SIPS

EVERYDAY BREWS ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES



raspberry lager | 4.2% ABV

Abita Purple Haze

Angry Orchard hard cider | 5% ABV



ANGRY ORCHARD

Blue Moon

belgian white witbier | 5.4% ABV



Budweiser american lager | 5% ABV



Bud Light

Day Drinking 12 oz serving size 13

american light lager | 4.2% ABV



Coors Light

american light lager | 4.2% ABV



Dos Equis

pilsner | 4.3% ABV



Lagunitas IPA india pale ale | 6.2% ABV



Michelob Ultra

american light lager | 4.2% ABV



Miller Lite american light lager | 4.2% ABV



Modelo Especial mexican lager | 4.4% ABV

Pabst Blue Ribbon american lager | 4.7% ABV



shiner Shiner Bock bock | 4.4% ABV

STELLA+ARTOS Stella Artois



european lager | 5% ABV



Yuengling Yuengling LAGER american amber lager | 4.4% 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!









