

Meat and Cheese Board \$15

NOW SERVING FOOD FROM

food service ends 9 PM Sun - Thurs, & 10 PM Fri/Sat



Classic Cocktails

Cherry Smoked Old Fashion

Old forester, bitters, orange, cherry, smoked Bourbon upgrades available

Gracie's Spicy Margarita

Pineapple jalapeno dolce vita, grand marnier, sour, pineapple, lime, with a tajin rim

Boss Margarita

Patron (sub Hennssey), Merlet, sour, lime with salt or sugar rim Add pineapple, strawberry, blackberry

Missy Mojito

Bacardi, club soda, mint, lime

Rooftop Punch

Captain Morgan, peach, french raspberry, orange, cranberry

Lemon Drop Martini

Vodka, Limoncello, sour, triple sec, lemon | add strawberry

Dirty Martini

Tito's, Dry Vermouth, olive juice

Espresso Martini

Whipped Vodka, espresso, Mr. Black Coffee liquer,

Cool Morning Breeze

Bambu Rum, pineapple, pomegranate, lime

Sammy Sipper

Tito's vodka, lemon, pomegranate, ginger beer

Spill the Tea

Grey goose, bacardi, tanqueray, patron, merlet, sour, coke

Tropical Tease

Mcqueen and the Violet Fog, ginger beer, pineapple, lime

Raspberry French Kiss

Champagne, gin, french raspberry, lemon

Moscow Mule

Titos, ginger beer, lime

Cosmopolitan

Grey Goose, Merlet, cranberry, lime

Amaretto Sour

Amaretto, sour, cherry

Bloody Mary

Vodka, bloody mary mix

Peachy Babe

Cognac, peach puree, sprite, simple, lemon

Perfect Paloma

Tequila, grapefruit, club soda, lime, salt rim

Wine Selection

Cabernet Sauvignon Santa Rita **Frontera**

Uno

Merlot Santa Rita

Frontera

Pinot Noir Backhouse Frontera

Uno

BUBBLY

Lunetta Prosecco

RED WHITE Pinot Grigio Santa Rita

Frontera

Chardonnay Santa Rita Frontera

Sauvignon Blanc

Santa Rita **Frontera**

Conte Placido Moscato

Blue Nun Riesling

Beer & Seltzer Selection

Budlight Lagunitas IPA Tropicalia IPA Michelob Ultra Sweetwater 420 Millter Lite Heineken Yuengling Stella Artois Blue Moon Ace Pineapple Coors **Ace Pear** Corona Extra **High Noon** Modelo Heineken 0.0 **Dos Equis** Mich Ultra 0.0

Rotating Seasonal Options Available

Custom Cocktails Available

Tell us your liquor preference + flavor profile and we'll do the rest!

Parties of 6 or more are subject to an 18% gratuity per check.

Now offering a limited selection from Walk-On's Sports Bistreaux (Next Door)!

Payment Is due at the time of ordering. Payments are separate from your bar tab. Credit Card payments only for Walk-On's menu selections. Delivery fee added to totals for orders.

Starters

Bone-In Wings

6 piece 8.99

12 piece 16.49

18 piece 22.49

1 Flavor: buffalo, lemon pepper, louisiana kick, hot honey, sweet chili

Mozzarella Logs 12.99

Hand battered with panko breadcrumbs

Spinach and Artichoke Dip 11.99

tortilla chips

Fried Alligator 16.49

fair-raised white tail meat, hand battered

Pepper Jack Boudin 11.49

cajun seasoned pork, rice, pepper jack

Cheeseburger Sliders 11.99

american, ketchup, pickles, brioche bun | add bacon 1

Salads

Ahi Tuna 18.49

seared ahi tuna, mixed greens, cabbage, tortilla strips, avocado, edamame, carrots, red onions, bell peppers, jalapenos, sweet chilli glaze, asian sesame vinaigrette

Cypress Cobb 16.49

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

Chicken Berry Pecan 16.99

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

Zydeco 16.79

sweet chilli-glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapenos, tortilla strips, red onions, bell peppers, jack, pepper jelly vinaigrette

Caesar 13.99

romaine lettuce, parmesan, croutons add blackened chicken 3 | blackened jumbo shrimp 6

Seafood Specialties

Mango Tuna Bowl 15.99

seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chilli, spicy mayo, SUB grilled shrimp for 2.00

Fried Jumbo Shrimp 20.49

hand-battered, waffle fries, hush puppies

Louisiana Platter 24.99

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

Mardi Gras Salmon 19.49

hot honey glazed grilled salmon topped with mango salsa and served with broccoli

Signature Entrees

Cajundillas 16.99

Chipotle tortilla, grilled chicken, andouille sausage, boudin, caramelized onions, jack, side of red beans & rice

Lemon Butter Chicken 17.99

grilled chicken breasts, lemon butter, cheddar grits, broccoli

Uncle B's Chicken Tenders (5) 14.49

hand-battered tenderloins FRIED OR GRILLED, waffle fries

Sandwiches & Wraps w/ Fries

Ribeye Sliders (2) 15.99

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

Cali Wrap 14.59

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

Buffalo Chicken Wrap 14.99

shaved grilled chicken, bacon, tomato cheddar, buffalo sauce

Chicken Avocado Club 15.99

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

Buffalo Chicken 14.99

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

Warm Turkey Melt 14.59

sliced turkey, melted havarti, sriracha aioli, lettuce, tomato, whole wheat bun

Seafood Poboy Full 13.99/Half 12.49

tomato, lettuce, pickles, mayo, poboy bread

Choice of: boom boom shrimp, fried shrimp, fried catfish

Hand-Pattied Burgers w/ Fries

cheeses: american, cheddar, jack, swiss, blue cheese, pepper jack, smoked gouda | cooked medium well and dressed with lettuce, tomato, mayo, red onion, pickles | sub for veggie patty

Classic 13.49

dressed, brioche bun | add cheese or bacon 1

Double Bacon Cheese 15.79

american, bacon, thousand Island, brioche bun

Jalapeno Jack 14.99

fried jalapenos, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hickory 15.79

bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

Havarti Turkey Burger 15.49

caramelized onions, havarti, pepper jelly, spring mix, garlic aioli tomato, wheat bun

Desserts

Doughnut Bread Pudding 9.00 Beignet Bites 7.00

Sides 5.49 each or sub any side for 1.29

Onion Rings | Broccoli | Cheddar Grits | Garlic Mashed Potatoes | Sweet Potato Fries | Waffle Fries | Side Salad | Hush Puppies

*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 Items. We recommend that our geusts with food allergies or special dietary needs consult with a restaurant manager before place an order.