

# COMBOS

Coleslaw, fries and toast can be substituted for one another or for an extra Cane's Sauce.



## The BOX COMBO

**4 Chicken Fingers**  
Crinkle-Cut Fries, 1 Cane's Sauce,  
Texas Toast, Coleslaw,  
Regular Drink (22oz)



## The 3 FINGER COMBO

**3 Chicken Fingers**  
Crinkle-Cut Fries,  
Cane's Sauce, Texas Toast,  
Regular Drink (22oz)



## The CANIAC COMBO

**6 Chicken Fingers**  
Crinkle-Cut Fries, 2 Cane's Sauces,  
Texas Toast, Coleslaw,  
Large Drink (32oz)



## The SANDWICH COMBO

**3 Chicken Fingers**  
Cane's Sauce, Lettuce, Kaiser Roll,  
Crinkle-Cut Fries, Regular Drink (22oz)



## The KIDS COMBO

**2 Chicken Fingers**  
Crinkle-Cut Fries, 1 Cane's Sauce,  
Kids Drink (12oz Fountain Drink,  
Milk or Apple Juice)



# DRINKS

Freshly-Squeezed Lemonade, Freshly-Brewed Sweet & Unsweet Tea and Fountain Drinks



## THE JUG

Order a Jug of Lemonade,  
Sweet or Unsweet Tea

# TAILGATES

Order a Tailgate for your next big event! Our Tailgates come with 25, 50, 75 or 100 chicken fingers and are served with our signature Cane's Sauce.

One Love, The Box Combo, The 3 Finger Combo, Caniac, One Love, Always Fresh, Never Ever Frozen and Cane's Sauce are federally registered trademarks of Raising Cane's USA, LLC.



## COMING OF AGE

Some people dream of being astronauts and some people want to be president, Todd Graves, the Founder and CEO of Raising Cane's, dreamed of opening an amazing chicken finger restaurant.

## THE JOURNEY BEGINS

Todd's dream soon became his passion, he began down a determined path to turn his chicken finger restaurant dream into a reality. His first step was to enroll in a college business planning class. In this class, Todd put together a comprehensive business plan and earned the lowest grade in the class. He was not deterred... he went right out and bought a cheap suit and a cheesy briefcase so when he met with banks to secure his funding they would know he was serious. Todd presented his plan to potential investors over and over again, only to hear "A restaurant serving only chicken finger meals will never make it," and "It won't work".

More ardent than ever, Todd set out to earn the money himself. He moved to Southern California, put on a hard hat and worked 90-hour weeks as a boilermaker in refineries in El Segundo and Torrance. While working there, Todd quickly became known as the 'Chicken Finger Man' as he would often tell his friends and coworkers his dream and why he was saving his money. Then he met "Wild Bill," who told Todd if he was really serious about making money for his restaurant quickly, he should go to Alaska and work as a commercial Sockeye Salmon fisherman. Todd packed his bags and hitched a ride to Naknek, Alaska. As 1 of 40 other 'Green Horns' or rookie fishermen trying to land a spot with a boat, Todd had to sleep in a tent on the frozen tundra for a month before a boat captain finally gave him a job. Salmon fishing was hard, dangerous work, but he considered it a worthwhile risk. "During peak season, we would work 20-hour days and boats would often ram each other for better position," Todd recalled.

Todd then returned home and with his hard-earned money he was finally able to get a small SBA loan from the bank. With this loan and a handful of investors, some of whom included his former refinery coworkers, he was able to begin the next step towards his dream. Todd found the perfect location - a very old, run-down building at the entrance to Louisiana State University. Armed with a jackhammer Todd and his crew worked day and night to restore the old wood paneling, put in a parking lot, a drive-thru window and counters to create the first Raising Cane's.

## IT'S OPEN!

Raising Cane's opened for business on August 28, 1996. With no marketing budget, Todd would go out on the street and wave people in to try his amazing Chicken Fingers. He finally waved in some customers who were leaving a local bar, they were very happy to have somewhere to eat after hours. These customers were so amazed with the quality of the food, they told their friends and came back the next day for lunch. Word finally started to spread and then as Raising Cane's became a pillar in the community the restaurant finally turned a profit. Cane's became so busy they would often stay open until 3:30 a.m., sleep for a couple hours, and do it all again. "It was a success" Todd recalled. "We made 30 dollars the first month... it was one of the best times of my life, I loved bringing together a great group of people who shared my dream!"

## AND BEYOND

Our Vision is to grow restaurants all over the world and be the brand for quality chicken finger meals, a great crew, cool culture, and be actively involved in our communities. Raising Cane's was founded on hard work, passion and the desire to do one thing better than anyone else, quality chicken finger meals, that's ONE LOVE. Every day Todd and Raising Cane's Crewmembers work hard to bring our ONE LOVE to each customer, remain true to our roots, and thus never lose the magic of the first location. Todd loves to tell the story of RAISING CANE'S... just don't ask him what's in the sauce - he'll never tell!



OUR CHICKEN  
= SPEAKS FOR ITSELF =



**AT RAISING CANE'S WE HAVE ONE LOVE®  
QUALITY CHICKEN FINGER MEALS. WE  
SERVE ALWAYS FRESH, NEVER EVER FROZEN®  
PREMIUM CHICKEN FINGERS, MARINATED FOR  
24 HOURS, HAND-BATTERED AND  
COOKED TO ORDER.**



## CHICKEN FINGERS

Our premium chicken tenderloins are marinated for 24 hours before being hand-battered and breaded with our flour and special seasonings blend, then fried to a crisp, golden brown.

## CANE'S SAUCE®

Our SECRET recipe, handmade-in-restaurant, sauce tastes great on our chicken fingers and just about anything else. It's tangy with a little bit of spice and full of flavor.



## CRINKLE-CUT FRIES

Our thin, extra long, premium crinkle-cut fries are cut from grade A, premium potatoes.

## TEXAS TOAST

Our thick-sliced Texas toast is lightly brushed with our garlic butter blend, then grilled on the griddle.



## COLESLAW

Our coleslaw features fresh, diced green and red cabbage, mixed with shredded carrots and hand-blended with our creamy coleslaw dressing.



## LEMONADE & ICED TEA

Our fresh lemonade is hand-squeezed every day, and our delicious iced tea is brewed fresh all day. Both are served with our signature crushed ice.

