

ALWAYS FRESH. NEVER EVER FROZEN.

At Raising Cane's we have One Love - quality chicken finger meals. We use Always Fresh. Never Ever Frozen. premium chicken tenderloins, marinated for 24 hours, hand battered and cooked to order. Prices vary by restaurant.

Most Popular!

THE BOX COMBO



4 Chicken Fingers
Crinkle-Cut Fries
Coleslaw
1 Cane's Sauce
Texas Toast
Regular Drink (21oz)

THE 3 FINGER COMBO



3 Chicken Fingers
Crinkle-Cut Fries
1 Cane's Sauce
Texas Toast
Regular Drink (21oz)

THE CANIAC COMBO



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

THE SANDWICH COMBO



3 Chicken Fingers
Cane's Sauce
Lettuce
Kaiser Roll
Crinkle-Cut Fries
Regular Drink (21oz)

THE KID'S COMBO

2 Chicken Fingers
Crinkle-Cut Fries
1 Cane's Sauce
Kid's Drink (12oz)
Regular choices or Milk Carton or Apple Juice Box
Activity

Ages 12 & Under

Coleslaw, fries or toast can be traded for one another or extra Cane's Sauce

DRINKS



Freshly-Squeezed Lemonade

Regular 21oz
Large 32oz

Freshly-Brewed
Sweet & Unsweet Tea

Regular 21oz
Large 32oz

The Jug (1 Gallon)

Freshly-Brewed
Sweet & Unsweet Tea
Freshly-Squeezed Lemonade

TAILGATE BOXES

25 Fingers
50 Fingers
75 Fingers
100 Fingers
Each Additional
100 Fingers

Cane's Sauce included with each Tailgate order

EXTRAS

Chicken Finger
Crinkle-Cut Fries
Cane's Sauce
Texas Toast
Coleslaw
21oz Cane's Sauce
32oz Cane's Sauce

To find a Raising Cane's restaurant near you,
visit us online at www.raisingcane.com

Like us at [facebook.com/RaisingCaneChickenFingers](https://www.facebook.com/RaisingCaneChickenFingers)
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"EVERYTHING BUT WHAT'S IN THE SAUCE!"

The DREAM It sounded crazy, but one man had a dream to fry chicken. That man is Todd Graves, Founder and CEO of Raising Cane's Chicken Fingers. Graves was fresh out of college with no job, no money and no experience. His dream soon became his passion, and he was determined to make his chicken finger restaurant a reality.

The STRUGGLE begins To learn about running a business, Graves read business books, went to seminars and spoke with business people. When he learned that he needed a business plan, he and a friend enrolled in a business class at LSU and wrote his business plan for Raising Cane's as a class project. Ironically, the project got a B minus, the lowest grade in the class. Armed with his business plan and a list of banks and private investors, Graves set out to raise the money he needed. He was shot down again and again with the same response..."a restaurant serving only chicken finger meals will never make it," and "you have no prior restaurant experience or money to invest in the business yourself...it won't work."

Now, more determined than ever to make his dream a reality, GR decided to raise his own capital. To make a lot of money in a short period of time, he put on a hard hat and moved to Los Angeles to labor 90 hours a week

as a boilermaker in a refinery. There he met a man named "Wild Bill" who told him to go to Alaska to work as a commercial Sockeye salmon fisherman. Graves packed his bags, hopped on a plane and hitchhiked to Naknek, Alaska. He slept in a tent on the frozen tundra for a month before he could convince a boat captain to give him a job. Salmon fishing was long, hard and dangerous work. "During peak season, we would work 20-hour days and boats would often ram each other to get a better position for their nets." Graves considered it a worthwhile risk.

Graves returned home with his hard-earned money, but still needed investors. This time they listened! After securing a small loan and a few dedicated investors to raise the money he needed, Graves found the perfect location. It was a very old, run down, but affordable building at the entrance to Louisiana State University. He signed a deal and renovations began. Armed with a jackhammer, Graves and his crew worked day and night. It was a huge task, but a labor of love. They put in a parking lot, a drive-thru window, serving counters and restored old wood paneling to create the first Raising Cane's. Graves set up the first corporate office in the kitchen of his old, leaky-roofed apartment behind the restaurant.

It's OPEN! RAISING CANE'S opened for business on August 28, 1996...and it was an immediate success! Customers crowded in for the great-tasting chicken finger meals. They were so busy that they stayed open until 3:30 a.m., slept a few hours and did it all again the next day. The first month Raising Cane's turned a small profit and Graves was thrilled! "It was one of the best times of my life." Graves recalled. "I loved bringing together a great group of people who shared my passion!"

Our PASSION Raising Cane's was founded on hard work, passion and the desire to do one thing better than anyone else. Quality chicken finger meals are Cane's ONE LOVE. The chain has grown steadily and remained true to its roots. Todd Graves loves to tell the story about RAISING CANE'S ... but just don't ask him what's in the sauce - he'll never tell!

OUR VISION

To have restaurants all over the world and to be the brand for quality chicken finger meals, a great crew, cool culture, and active community involvement.

"I am just as determined to fulfill this dream as I was to open the first Raising Cane's restaurant," says Graves.



Los Angeles refinery work

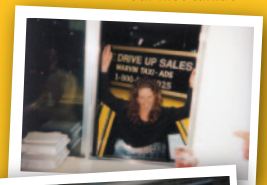


Fishing for salmon in Bristol Bay, Alaska

Renovating Raising Cane's first restaurant



Our first Caniac



Raising Cane's first sale

Todd named the restaurant after his dog, Raising Cane



Todd even fished for Sockeye salmon on his day off

