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.

**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)
- Coleslaw, fries or toast can be traded for one another or extra Cane's Sauce
- Regular choices or Milk Carton or Apple Juice Box
- Activity

**DRINKS**
- Freshly-Squeezed Lemonade
- Regular 21oz
- Large 32oz
- The Jug (1 Gallon)
- Freshly-Brewed
- Sweet & Unsweet Tea
- Freshly-Squeezed Lemonade
- Coca-Cola
- Diet Coke
- Sprite
- Fanta
- Minute Maid
- Minute Maid Fruit Punch
- Minute Maid Gatorade
- Minute Maid Vitamin Water

**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.raisingcanes.com

LIKE us at facebook.com/RaisingCaneChickenFingers
FOLLOW us at twitter.com/Raising_Canes

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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!