

Raising Canes Review

By Ketch



Raising Canes has been popping up lately and everybody likes it. It started when the founder Todd Graves got a bad grade on a business plan. I thought that was really interesting and decided to go review it this past weekend.

Raising Canes started out when Todd Graves and Craig Silvey were studying at universities and deserved a B- on a business plan. Todd Graves was working at a chicken restaurant at the time and wanted to make his own. So Todd and Craig asked many investors but got turned down many times. He finally got an SBA loan and built the first restaurant in Baton Rouge. Craig sold his share of the company and the full restaurant went to Todd. Since then the company has grown so much more.

The story Raising Canes was interesting, but I want to know if the food is as good as the story. Before I went there, I interviewed Chris to see what he likes there.

I asked Chris What his favorite thing to get at Canes was, "I like to get the Caniac Combo with extra bread."

I also asked him what drink he gets, "I like to get a Coke cause it's pretty basic and it tastes good with the food."

I heard that the Canes sauce is one of the best ones out there and I wondered if it was

as good as In N Out's. I asked Chris and he responded, "I prefer the Canes sauce because it has a kind of sour taste."

Now it was time to go get the food.

I got the Box Como with extra toast and a lemonade.



The chicken fingers were so good. The crispness was on point and they were the perfect size. The sauce was just as good as Chris said. The sauce and the chicken together was amazing. The lemonade they made was alright and could be better because it's a little too sour and not enough water. But my favorite part about the whole box was the Texas Toast. It was toasted perfectly and I wanted more. Overall the food was solid.

In the end, Raising Canes is a really cool restaurant with a cool story. The food is 9.5/10 with some really good toast and sauce. I will go back again.