

RAM REWARDS

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RAM  
RESTAURANT & BREWERY

TAKE OUR BEER  
HOME

64oz growler fills  
are only \$12  
Glass Jugs  
sold separately

APPETIZERS



BUTTFACE AMBER ALE  
BEER CHEESE FONDUE + PRETZELS

served with warm  
Bavarian pretzels 12.99  
MORE PRETZELS (3) \$3

ARMADILLO EGGS

chicken married with jalapenos,  
pepper jack, cream cheese, rolled  
in saltine crackers, cooked golden,  
with ranch dressing 12.99

NACHOS veg gf

cheddar jack, black beans, sour  
cream, jalapenos, cilantro, salsa,  
pico de gallo, guacamole 12.49

ADD: BLACKENED CHICKEN, BARBACOA BEEF,  
OR PORK CARNITAS Add \$3 ea.

WINGS: BONE-IN 15.79 / BONELESS 14.79

blue cheese or ranch dressing  
NAKED / BUFFALO / HOT HONEY or BBQ

MOZZARELLA STICKS veg

marinara, grated parm 10.99

CRISPY CAULIFLOWER veg

blue cheese or ranch dressing 12.99  
NAKED / BUFFALO / HOT HONEY or BBQ

RAM CHIPS veg 7.99

garlic parmesan, with garlic sour cream

SPINACH + ARTICHOKE DIP veg

spinach, artichokes, pepper jack,  
green chiles, jalapeno, roasted  
corn & black bean relish, chopped  
cilantro, tortilla chips 12.49

FRIED PICKLE CHIPS veg rosette sauce 8.29

Additional Sauces Upon Request - .25 each

MAINS

BEER BATTERED FISH + CHIPS

hefeweizen beer battered wild Alaska  
cod, fries, dill tartar sauce 19.99

BEER BATTERED PRAWNS + CHIPS

hefeweizen beer battered, fries,  
RAM cocktail sauce 18.99

KRAKEN SEAFOOD PLATTER

wild Alaska cod & prawns dipped  
in hefeweizen beer batter, fries,  
dill tartar & RAM cocktail sauce 25.99

BUFFALO BLUE MAC + CHEESE

cavatappi corkscrew pasta, cheddar  
cheese sauce, grilled chicken tossed  
in buffalo sauce, crumbled blue  
cheese, gratiné 17.49



MULTIPLE CHOICE MAC + CHEESE

cavatappi corkscrew pasta,  
cheddar cheese sauce, gratiné 12.99

ADD TO YOUR MAC + CHEESE

MEATS \$3.25ea | bacon | barbacoa beef |  
blackened chicken | Italian sausage |  
pork carnitas | chile-lime prawns \$7

VEGGIES \$2ea

green chiles  
sauteed garlic mushrooms |  
steamed broccoli | sliced jalapenos

BRISTOL BAY \*SALMON

WILD ALASKA SOCKEYE FILLET 23.99

SIMPLY GRILLED gf

lemon, garlic oil, salt & pepper,  
with cilantro-lime rice, seasonal  
vegetables

Available - BLACKENED or  
TERIYAKI GRILLED

RAM TACOS [corn gf or flour tortillas]

pickled red onion, cilantro crema,  
chipotle-tarragon slaw, cilantro-lime  
rice, black beans, salsa

CHILE-LIME PRAWNS 16.99

PORK CARNITAS 14.99

BARBACOA BEEF 15.99

BLACKENED CHICKEN 14.99

VEGGIE 14.99

A'LA CARTE SOUPS + SIDES

NUU CLAM CHOWDER

cup - 4.50 bowl - 7.50

TOMATO BASIL SOUP

cup - 4.50 bowl - 7.50

HOUSE GREEN SALAD 4.50

mixed greens, red onion, diced  
tomato, garlic croutons

CAESAR SALAD 4.50

crisp romaine, parmesan, garlic  
croutons and caesar dressing

CILANTRO-LIME RICE 4.00

SWEET POTATO FRIES 4.50

TATER TOTS 4.50

RAM FRIES 4.00

SEASONAL VEGETABLES 4.00

PARMESAN MASHED POTATOES 4.50

STEAKS + CHICKEN

All steaks are aged a minimum 21 days for optimal tenderness & flavor

CENTER-CUT 8OZ. TOP \*SIRLOIN gf

steak butter, parmesan mashed  
potatoes, seasonal vegetables 18.99

\*T-BONE 16OZ. gf

steak butter, parmesan mashed  
potatoes, seasonal vegetables 29.99

HAND-BREADED CHICKEN STRIPS

served with RAM fries 15.99

CHOICE OF SAUCE: BUFFALO / RANCH /  
HONEY MUSTARD / HOT HONEY or BBQ



CENTER-CUT 12OZ. \*NEW YORK STEAK gf

steak butter, parmesan mashed  
potatoes, seasonal vegetables 31.99

ENHANCE YOUR STEAK

TOPPINGS: BLACK + BLUE - Cracked Black Pepper Crusted & Blue Cheese \$4 |

SAUTEED GARLIC MUSHROOMS \$3

ADD: BEER BATTERED FRIED SHRIMP (3) \$7 | GRILLED TERIYAKI CHICKEN BREAST \$5 |  
CHILE-LIME PRAWNS \$7

gf - CAN BE PREPARED GLUTEN FREE we are not a gluten-free kitchen or brewery

veg - VEGETARIAN May contain eggs and/or dairy.

\* These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Because our kitchen uses shared cooking and prep areas, we can't guarantee any menu item is completely allergen-free.

EVERY DAY

GROWLER FILLS \$12

HAPPY HOUR

MONDAY - FRIDAY  
3-6, 9pm To Close

MONDAY

RAM MAC + CHEESE \$9.99

Choice of:  
Grilled or Blackened Chicken

LONG ISLAND ICED TEAS \$5

TUESDAY

DOUBLE POINTS DAY

TACO TUESDAY \$4.00

A'la Carte Tacos All Day

RAM MARGARITAS \$6

WEDNESDAY

BURGER DAY \$16

Any Ram Burger (Does Not  
Include Wagyu Burger) +  
Regular Side + Any 18oz. Ram  
Beer (or Soda)

[ sub MILKSHAKE + \$2 ]

THURSDAY

\*STEAK DAY

Any Steak \$5 Off!

SUNDAY

KIDS EAT FOR \$1.99

All Day, with purchase of  
an Adult Entree



## BEER-CRUST PIZZA

Our scratch pizza dough made with **HEFEWEIZEN** & **BIG RED'S** spent grain, oven-baked to a perfectly crisp 12" pizza, house-made red sauce, mozzarella cheese

### CLASSIC HAWAIIAN

pineapple, Canadian bacon 16.75

### KONA PIG

★bbq sauce, fresh pineapple, pork carnitas, red onion, chopped bacon, Canadian bacon 17.75

### DOUBLE PEPPERONI 17.50

### RAMBO

Canadian bacon, pepperoni, Italian sausage 18.75

### THE VEGGIE veg

artichoke, roasted bell peppers, red onion, sauteed garlic mushrooms, green chiles, finished with chopped tomato, parmesan 17.75



### 1971 CLASSIC

pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers 18.75

**CREATE YOUR OWN BEER-CRUST PIZZA**  
House-made Classic Red Sauce + Mozzarella Cheese 13.00  
We recommend no more than 4 Toppings

#### MEATS add \$3.25 each

Pepperoni | Canadian Bacon | Italian Sausage | Pork Carnitas | Chopped Bacon | Grilled Chicken | Blackened Chicken

#### VEGETABLES add \$2.00 each

Sliced Mushrooms | Green Chiles | Cilantro | Red Onion | Roasted Peppers | Tomatoes | Black Olives | Pineapple | Artichoke | Pepperoncini | Jalapenos

gf Gluten Free Cauliflower Pizza Crust Available – add \$4

## RAM BURGERS

Fresh, Black Angus \*Beef patty, cooked medium, served on our toasted tavern bun

Choice of: Ram chips, fries, house or Caesar salad

Sub **SWEET POTATO FRIES** or **TATER TOTS** – add 2.75 / add **FRIED \*EGG** – 1.50 / sub **GF BUN** gf – 2.00



### BLACK + BLUE WAGYU BURGER

Wagyu \*beef patty, cracked black pepper seasoned, crumbled blue cheese, crispy onions, iceberg lettuce, garlic mayo 17.99

### HUMBLE BEE

caramelized onions, Wisconsin havarti cheese, honey bacon, Dijon mayo, lettuce 16.79

### STADIUM MUSHROOM

garlic mushrooms, cheddar, mayo, lettuce, tomato, bacon 15.99

### GUAC THIS WAY MELT

seared \*beef patty, garlic mushrooms, bacon, Wisconsin havarti cheese, quacamole, garlic mayo, grilled rye bread 16.99

### RAM CLASSIC

lettuce, tomato, onion, mayo, cheddar 13.79  
Add **BACON** \$3

### HAWAIIAN

basted with teriyaki sauce, topped with Canadian bacon, Wisconsin pepper jack cheese, pineapple crown, Hawaiian mayo, lettuce, tomato 16.79  
sub **TERIYAKI GRILLED CHICKEN BREAST** \$2



### SERGEANT PEPPER

southwest seasoned, smoked Anaheim pepper, buttface amber ale cheese, crispy jalapenos, pepper jack, chipotle-tarragon mayo 15.99

### THE FABURGÉ

Breakfast, Lunch & Dinner in every bite! Wisconsin cheddar, Canadian bacon, smoked bacon, fried \*egg, onion crisps, mayo 17.49

SUB ON ANY BURGER: **WAGYU \*BEEF** patty 1/2 lb. \$2 / **CHICKEN BREAST** \$2 | **GARDEN BURGER PATTY** \$2 veg

## SANDWICHES + MELTS

Served with choice of side: Ram chips, fries, house or Caesar salad

Sub **SWEET POTATO FRIES** or **TATER TOTS** add 2.75

### FRENCH DIP

1/2 lb. sliced roast beef, on grilled French roll with au jus 16.49

Add To Your French Dip:

**SHROOMS** \$2 / **CHEESE** \$1 / **GRILLED ONIONS** \$1

**RAM WAY**–Roasted Peppers & Onions, Cheddar Cheese Sauce – Add 2.99

### TURKEY HAVARTI MELT

sliced turkey, Wisconsin havarti, garlic mayo, tomato, bacon, on grilled white 16.49

Add **AVOCADO** \$2 / **AU JUS FOR DIPPING** \$1

### GRAND REUBEN NO. 506

“eye of the round” corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye 16.99

### RULE THE ROOST CHICKEN SANDWICH

buttermilk battered, with black pepper mayo, iceberg lettuce, dill pickles, grilled tavern bun 14.49

**RANCH STYLE** –add ranch dressing & bacon 15.99

**BUFFALO STYLE** –add buffalo sauce & blue cheese dressing 15.99



### CUBANO MELT

pork carnitas, Canadian bacon, pepper jack & Wisconsin havarti cheese, dijon mayo, dill pickle chips 15.99

## ENTREE SALADS

### OLYMPUS SALAD gf

mixed greens, crumbled feta, artichoke heart, roasted red bell pepper, bacon, avocado, pickled onion, garlic artichoke dressing 13.99

### TOSSED COBB

avocado, bacon, boiled egg, blue cheese, tomato, mixed greens, blue cheese dressing 13.99

### CLASSIC CAESAR SALAD

chopped romaine, garlic croutons, Ram Caesar dressing, parmesan 11.99

### TACO SALAD

mixed greens & cabbage, roasted corn & black bean relish, pico de gallo, pickled onion, finished with pepper jack & chipotle-tarragon dressing, flour tortilla shell 12.99

#### ADD TO YOUR SALAD:

**PORK CARNITAS** \$3 | **GRILLED OR BLACKENED CHICKEN BREAST** \$5 | **\*SOCKEYE SALMON** \$9 |  
**\*SIRLOIN STEAK SKEWER** \$8 | **BARBACOA BEEF** \$3 | **CHILE-LIME PRAWNS** \$7

Available Dressings: Thousand Island • Blue Cheese • Caesar • Honey Mustard • Ranch • O/V • Garlic Artichoke • Italian • White Balsamic

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