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# RAM

RESTAURANT & BREWERY

Est. 1971

ISSAQUAH



RAM Legacy Item



Beer Inspired Recipe

## TODAY'S FEATURES

### APPETIZER/SHAREABLE

- Dungeness Crab, Shrimp & Artichoke Dip** 17.99  
Dungeness crab, Oregon bay shrimp, mixed with artichoke hearts, mayo, parmesan and red onion, oven roasted. Garlic buttered crostini
- Steamed Pacific Clams** white wine, butter, garlic, with crostini 19.99
- Tomato Basil Soup** cup 4.50 Bowl 7.50

### SALAD

- Dungeness Crab & Bay Shrimp Louie Wedge** 24.99  
iceberg wedge, topped with diced tomato, hardboiled egg, shaved green onion. Topped with Dungeness crab & Oregon bay shrimp, louie dressing

### SANDWICH

- Crab, Shrimp & Artichoke Melt** 21.99  
crab & shrimp married with artichoke, parmesan, red onion, mayo, diced tomato, cheddar jack cheese, French baguette

### ENTREES

- Center-Cut 20 oz. \*Porterhouse Steak GF** 47.99  
the king of steaks, combines the tender filet mignon with the meaty-flavored new york strip all in one, finished with steak butter, served with choice of two sides
- Center-Cut 8oz. \*Filet Mignon GF** 42.99  
filet, known for its buttery texture and a mild, yet rich taste, finished with steak butter, served with choice of two sides

## APPETIZERS/SHAREABLES

- Pretzels & Buttface Beer Cheese Fondue** 13.99  
warm Bavarian pretzels ~ More Pretzels (3) + \$3
- Bone-In Wings** blue cheese or ranch dressing 15.79  
Naked / Buffalo / Honey Sriracha
- Boneless Wings** blue cheese or ranch dressing 14.79  
Naked / Buffalo / Honey Sriracha
- Nachos** 12.99  
cheddar jack, black beans, sour cream, jalapenos, cilantro, salsa, pico de gallo, guacamole  
Add (\$3): **Blackened Chicken, Southwest Seasoned Beef, Pork Carnitas, or Pork Belly**
- Mozzarella Sticks** 10.99  
marinara sauce, grated parm
- Fried Pickle Chips** 8.29  
lightly breaded, rosette sauce
- Crispy Cauliflower** 12.99  
blue cheese or ranch dressing  
Naked / Buffalo / Honey-Sriracha
- BBQ Chicken Quesadilla** 12.99  
chicken, cheddar jack, grilled flour tortilla  
sour cream, bbq sauce, pico de gallo, salsa, shredded lettuce

~ Additional Sauces Upon Request - .25 each ~

## GET SOCIAL follow the Ram!

Instagram - theramrestaurant | X - @theram | Facebook - theramrestaurant

## ENTREES

- Ram Hefeweizen Beer Battered Fish & Chips** 19.99  
hefeweizen beer battered wild Alaska cod, dill tartar sauce, fries
- Ram Tacos** [corn GF or flour tortillas]  
pickled red onion, cilantro crema, chipotle-lime slaw, salsa, cilantro-lime rice, borracho black beans  
**Chile-Lime Prawns** 17 | **Pork Carnitas** 15 | **Pork Belly** 16  
**Blackened Chicken** 15 | **Southwest Seasoned Beef** 15
- Hand-Breaded Chicken Tenders** served with fries 16.99  
Choice of (1) Sauce: Buffalo / Ranch / Honey Mustard / Honey-Sriracha / BBQ

### Entree's Below Served With Choice of Two Sides

- Parmesan Mashed Potatoes** | **House Salad** | **Caesar Salad** | **RAM Fries** | **House Vegetable** | **Cilantro-Lime Rice** | **Cup of Soup**
- Sub A Side: Loaded Mashed Potatoes** (Cheese Sauce, Bacon & Green Onion) \$2.50 | **Mac & Cheese** \$3

- Bristol Bay Alaska Wild Sockeye Salmon GF** 24.99  
boneless fillet grilled with lemon, garlic, salt & pepper
  - Center-Cut Top Sirloin GF** 8oz. 19.99 | 12oz. 25.99  
finished with steak butter
  - Center-Cut 12oz. New York Steak GF** 31.99  
finished with steak butter
- Add To Your Steak:  
**Peppercorn Crusted & Crumbled Blue Cheese** 4 | **Steak Au Jus** 1  
**Sauteed Garlic Mushrooms** 2 | **Chile-lime Prawns** 7

## MAC & CHEESE

12.99

cavatappi corkscrew pasta, cheddar cheese sauce, gratine

### Add To Your Mac & Cheese

- MEATS** \$3.25ea | pork belly | Southwest seasoned beef | blackened chicken | chopped bacon | sausage | pork carnitas | chile-lime prawns \$7
- VEGGIES** 2ea | green chiles | sauteed garlic mushrooms | steamed broccoli | sliced jalapenos

## BEER CRUST PIZZA

Our 12" beer crust is made using our Hefeweizen beer & Big Red's spent beer grain, NW sourced Neapolitana flour, house-made red pizza sauce made with Stanislaus tomatoes, whole milk mozzarella

- 1971** 18.75  
pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers
- Royal Hawaiian** 16.75  
pineapple, Canadian bacon
- Kona Pig** 17.50  
bbq sauce, pineapple, pork carnitas, red onion, chopped bacon, Canadian bacon
- Rambo** 17.99  
Canadian bacon, pepperoni, Italian sausage
- Create Your Own Beer-Crust Pizza** 13  
~We recommend no more than 4 Toppings~  
**MEATS** add \$3.25 each | Pepperoni | Canadian Bacon | Italian Sausage | Pork Belly | Pork Carnitas | Bacon | Grilled Chicken | Blackened Chicken  
**VEGGIES** add \$2 each | Sliced Mushrooms | Green Chiles | Cilantro | Red Onion | Roasted Peppers | Tomatoes | Black Olives | Pineapple | Artichoke | Pepperoncini | Jalapenos

GF Gluten Free Cauliflower 12" Pizza Crust Available - add \$4

GF can be prepared Gluten Free

v vegetarian, may contain eggs

## WEEKLY SPECIALS

### EVERY DAY

Growler Fills \$12

### HAPPY HOUR

Monday - Friday  
3-6pm, 9pm to close

### MONDAY

Kids Eat \$1.99  
(with each purchase of an Adult Entree)

Ram Mac & Cheese \$9.99  
Grilled or Blackened Chicken  
Long Island Teas \$5

### TUESDAY

All Day Happy Hour!  
Served Open to Close

### WEDNESDAY

any 6oz. Black Angus House Burger  
+  
Choice of Regular Side  
\$12.99

### THURSDAY

Steak Day  
\$5.00 Off

### SUNDAY

Kids Eat \$1.99  
(with each purchase of an Adult Entree)

\* 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.



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### SALAD & SOUP

Add **Pork Carnitas** \$3 | **Grilled or Blackened Chicken Breast** \$5 |  
**Grilled or Blackened Bristol Bay Sockeye Salmon Fillet** \$9 | **Chile-Lime Prawns** \$7  
**NW Dungeness Crab** \$12 | **Oregon Bay Shrimp** \$6

**Caesar Salad** Side 4.95 | 12.49  
chopped romaine, garlic croutons, Ram Caesar dressing, parmesan, house-made caesar dressing

**Tossed Cobb Salad** 13.99  
chopped bacon, avocado, hard boiled egg, blue cheese, tomato, mixed greens, blue cheese dressing

**Olympus \*Steak Salad** 24.99  
mixed greens, crumbled feta, artichoke heart, roasted red bell pepper, bacon, avocado, garlic artichoke dressing topped with grilled sliced **8oz. Top \*Sirloin**  
Available with **Grilled or Blackened Chicken** 18.99

**Chicken Almond Salad** 17.99  
roasted & chilled marinated sliced chicken breast, mixed greens, toasted slivered almonds, celery, ginger dressing

**NW Clam Chowder** cup 4.50 bowl 7.50

### RAM FLAGSHIP CRAFT BEER

	abv	ibu	12oz	18oz	Pitcher
<b>Hometown Blonde</b> 4.5% 20 crisp, refreshing with notes of honey & a light citrusy finish	4.5%	20	5.25	7.50	19
<b>Hefeweizen</b> 5.2% 25 German style characteristically cloudy with flavors of banana & clove	5.2%	25	5.25	7.50	19
<b>Big Red's IPA</b> 6.2% 65 boasting big, bold citrus character of amarillo & citra hops, reminiscent of grapefruit	6.2%	65	5.50	8.00	20
<b>Buttface Amber Ale</b> 5.8% 26 smooth & malty, caramel & toffee flavors, balanced hop finish	5.8%	26	5.25	7.50	19

**Seasonal & Special Edition** see our seasonal beer menu

### HOUSE COCKTAILS

<b>Proud Mary</b> (over a million sold, and counting) double shot of New Amsterdam Vodka, cheese k-bob, pickled asparagus, chili-lime rim, snit of our Blonde Ale	13
<b>Cadillac Margarita</b> Casamigos Reposado Tequila, muddled lime, sweet & sour, Grand Marnier float	16
<b>Lakewood Lemondrop</b> Tito's Handmade Vodka, muddled lemon, lemonade	12
<b>Dragonberry Mojito</b> Bacardi Dragonberry Rum, lime, fresh mint, strawberry, soda	12
<b>RAM Margarita</b> el Jimador Tequila, lime, sweet & sour, salted rim *sub Illegal Joven Mezcal +\$1	10
<b>PNW Mule</b> New Amsterdam Vodka, lime, Fever-Tree ginger beer	12
<b>Strawberry Coconut 'Rita</b> 1800 Coconut Tequila, Cointreau, strawberry puree, sugar rim	12
<b>Long Island Iced Tea</b> Original with Pepsi, Peach, or Hawaiian Pineapple	12

### DESSERTS

<b>Mile High Mud Pie</b> 9.99 Rich cookies 'n cream ice cream & Kona coffee ice cream on an Oreo® cookie crumb crust. Whipped cream, caramel & almonds, hot fudge	9.99
<b>Chocolate Chip Skillet Cookie</b> topped with vanilla ice cream 7.99	7.99
<b>Roasted Apple Bread Pudding</b> 8.49 topped with vanilla ice cream, and warmed caramel sauce	8.49
<b>Brownie Skillet Sundae</b> 8.99 topped with vanilla ice cream, chocolate fudge sauce, whipped cream	8.99

### BURGERS

served with Ram Chips, Fries, House or Caesar Salad

Sub Tater Tots, Sweet Potato Fries - \$2

**Black Angus 6oz.** \*Beef | American **1/2 lb. Wagyu** blend \*Beef, cooked medium | **Burgers available** lettuce wrapped | **GF** bun (\$2) **Sub** chicken Breast (\$2) | **Sub** garden burger (\$2) Each Burger is finished on a grilled bun

	American WAGYU	Angus BEEF
<b>The Dunker*</b> cheddar cheese, grilled French roll, au jus for dipping <b>Add To Your Dunker:</b> Bacon, or Smoked Pork Belly \$3   Garlic Mushrooms \$2   Crispy Onions \$1   Jalapenos \$1	15.99	13.99
<b>Humble Bee*</b> caramelized onions, Wisconsin havarti cheese, honey bacon, Dijon mayo, lettuce	18.99	16.99
<b>Smoked Cheddar &amp; Honey Pepper Bacon Burger*</b> smoked cheddar, honey pepper bacon, lettuce, tomato, onion, mayo	18.79	16.79
<b>Stadium Mushroom*</b> garlic mushrooms, cheddar, garlic mayo, lettuce, tomato, applewood-smoked bacon	18.79	16.79
<b>Sergeant Pepper*</b> southwest seasoned, smoked Anaheim pepper, <b>amber ale</b> cheese sauce, crispy jalapenos, pepper jack, chipotle-lime mayo	18.49	16.49
<b>Black &amp; Blue*</b> cracked black pepper crusted, crumbled blue cheese, crispy onions, lettuce, garlic mayo	18.49	16.49
<b>Hawaiian*</b> teriyaki sauce, Canadian bacon, pepper jack, pineapple crown, mayo, lettuce, tomato	18.99	16.99
<b>1 lb# Husky Wagyu Burger*</b> 1# grilled wagyu patty, sliced tomatoes, lettuce, havarti cheese, sliced onion, bacon, burger sauce, grilled giant bun	24.99	~
<b>RAM Classic Cheeseburger*</b> lettuce, tomato, onion, cheddar, mayo <b>Add:</b> Bacon, or Smoked Pork Belly \$3	15.99	13.99

### SMASH BURGERS

smashed angus beef patty seasoned and grilled to order with an iron press on a sizzling hot grill, locking in the juices and caramelizing the beef, creating savory flavors and aromas, finished on a soft tavern grilled bun

<b>Smoked Pork Belly Burger*</b> smoked pork belly, steakhouse aioli, roma tomato jam, lettuce	16.99
<b>Bam Bam Smash Burger*</b> American cheese, lettuce, RAM burger sauce, pickle relish <b>Add</b> Bacon or Smoked Pork Belly \$3	14.49
<b>Santa Fe Rodeo Burger*</b> Southwest seasoned, roasted green chilis, pepperjack, bacon, guacamole, chipotle mayo, pico de gallo, sundried tomato pesto	16.99

### SANDWICHES & MELTS

served with Ram Chips, Fries, House or Caesar Salad

Sub - Tater Tots, Sweet Potato Fries \$2

<b>French Dip</b> 1/2 lb. sliced roast beef, on grilled French roll, with au jus <b>Add:</b> Shrooms \$2 / Cheese \$1 / Grilled Onions \$1 <b>Ram Way:</b> topped with roasted peppers, onion & cheese sauce \$3	16.99
<b>Rule The Roost Chicken Sandwich</b> buttermilk battered, with black pepper mayo, lettuce, dill pickles, grilled tavern bun	14.99
<b>Buffalo Style</b> -buffalo sauce, blue cheese dressing 15.99	15.99
<b>Grand Reuben No. 506</b> "eye of the round" corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye	16.99

<b>Focaccia Club</b> Canadian bacon, turkey, tomato, mozzarella, applewood-smoked bacon, onion and caesar dressing, focaccia bread, served warm out of the oven	16.99
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<b>Turkey Havarti Melt</b> sliced turkey, Wisconsin havarti, garlic mayo, tomato, bacon, grilled sourdough <b>Add</b> Avocado \$2 / Au Jus \$1	16.99
<b>Cubano Melt</b> pork carnitas, Canadian bacon, pepper jack & Wisconsin havarti cheese, dijon mayo, dill pickle chips, grilled sourdough	16.49
<b>Pork Belly BLT</b> smoked pork belly, house-made steakhouse aioli, lettuce, thick sliced tomato, grilled sourdough	16.99

**GF** can be prepared Gluten Free

**V** vegetarian, may contain eggs

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