

DAILY SPECIALS

MONDAY

RAM MAC & CHEESE \$9.99
Grilled or Blackened Chicken

LONG ISLAND ICED TEAS \$6

KIDS EAT FOR \$1.99
Kid's Menu, Age 12 and Under
(with each purchase of an Adult Entree)

TUESDAY

ALL DAY HAPPY HOUR
Served Open To Close
(Dine-In Only)

EARN DOUBLE RAM REWARD POINTS
Every Tuesday

WEDNESDAY

BURGER & BEER DAY \$16.99

Any Black Angus Burger
(Grilled or Smashed Burger)

*Excludes The Husky Burger & French Onion Wagyu Burger

+
Choice of Regular Side

+
Any Ram craft beer

THURSDAY

BIG RED'S BABY BACK RIBS
\$5 Off

RAM PINT DAY - AFTER 3PM
\$6 Ram Craft Beer Pints

SUNDAY

KIDS EAT FOR \$1.99
Kid's Menu, Age 12 and Under
(with each purchase of an Adult Entree)

HAPPY HOUR

~DINE-IN ONLY~

MONDAY - FRIDAY 3pm-6pm
TUESDAY - ALL DAY 11am-Close
FRIDAY & SATURDAY 9pm-Close

EVERY DAY

GROWLER REFILLS \$18
(GLASS JUG SOLD SEPARATELY)

GET SOCIAL

follow the Ram!

Instagram - theramrestaurant
X - @theram

Facebook - theramrestaurant
Tik Tok - theramrestaurant

HAVE SOME FEEDBACK?

We welcome any and all comments!

Ask for a manager on duty or share with the owner directly by email

feedback@theram.com



LOOKING FOR YOUR RAM FAVORITE?

Visit Our **CRAVEYARD** via The QR Code
Above for Items That We Can Still Offer You!

RAM

RESTAURANT & BREWERY

WAGYU BURGER EXPERIENCE!

Our 1/2 lb. proprietary blend of Black Angus & Wagyu beef is known for its exquisite marbling, incredible tenderness, and luxurious melt in the mouth flavor!

APPETIZERS & SHAREABLES

Pretzels & Buttface Beer Cheese Fondue 13.99 Bavarian pretzels ~ Additional Pretzels (3) + \$4	Nachos v 14.99 cheddar jack, black beans, sour cream, jalapeños, cilantro, pico de gallo, guacamole, salsa & cheddar cheese sauce Add: (\$3 ea): Blackened Chicken Beef Chorizo Pork Carnitas
Bone-In or Boneless Wings 16.99 blue cheese or ranch dressing, choice of sauce: Naked Buffalo Hot Honey Sriracha BBQ	NEW! Pacific Crab, Shrimp & Artichoke Dip 17.99 Pacific crab, Oregon bay shrimp, mixed with artichoke hearts, mayo, parmesan and red onion, oven roasted, with garlic buttered crostini
NEW! Crispy Brussel Sprouts 11.99 truffle oil, parmesan, chopped bacon	Armadillo Eggs 12.99 RAM original, chicken married with jalapeños, pepper jack cheese, cream cheese, rolled in saltine crackers, cooked golden, side of ranch dressing
NEW! Fried Cheese (The Ultimate Cheese Pull) 12.99 mozzarella & romano cheese, oregano-garlic Italian breading, house-made marinara & ranch dressing for dipping	Fried Pickle Chips v 9.99 lightly breaded dill pickles, rosette sauce
Idaho Finger Steaks 12.99 marinated sliced beef, coated in seasoned homestyle batter, cooked golden, with rosette sauce	
Onion Rings v with rosette sauce 12.99	

RAM BURGERS

served with **Fries, House or Caesar Salad | Sub Tater Tots, Sweet Potato Fries - \$2 | Sub Onion Rings - \$3.99**
GF Gluten-Free Bun - \$2 | Sub Chicken Breast - \$2 | v Garden Burger - \$2 | v Lettuce Wrap or on Mixed Greens

{Experience our **WAGYU BURGER** Premium Burger (+\$3)}

Jam Session* (A Guest & Staff Favorite) 18.19 American cheese, crisp lettuce, house-made Murph's bacon jam, signature Ram pub sauce, and dill pickles Elevate Your Burger-Add: Creamy Peanut Butter \$1 Bacon \$3	Hillbilly* 18.29 crumbled blue cheese, applewood-smoked bacon, iceberg lettuce, blue cheese mayo, onion crisps
Stadium Bacon & Mushroom* 18.29 seasoned Angus beef* patty, sautéed garlic mushrooms, cheddar, garlic mayo, applewood smoked bacon, lettuce, tomato	Oklahoma Smash* (2025 BurgeRama Favorite) 18.49 seasoned *beef patty, smashed with onions and grilled, steakhouse aioli, arugula tossed in red wine vinaigrette, our house-made cheddar cheese sauce, applewood-smoked bacon Make It Spicy: Sliced Jalapeños \$1
Ram Bam Smashburger* 17.49 double American cheese, lettuce, signature Ram Pub sauce, pickle relish Customize Your Burger-Add: Bacon \$3	NEW! The Ricardo* 19.79 the first cousin to the Cuban sandwich, seasoned beef patty topped with Swiss cheese, Canadian bacon, shredded pork, dill pickles, Dijon mayo, toasted pub roll
Ram Classic Cheeseburger* 16.49 lettuce, tomato, onion, cheddar cheese, mayo Customize Your Burger-Add: Bacon \$3 Fried Egg \$1.49	NEW! Ozark's BBQ Smashburger* 18.79 smoked cheddar, house-made PORTER BBQ sauce, applewood-bacon, lettuce, tomato, onion, roasted garlic mayo
NEW! Brewmaster* 18.79 AMBER ALE beer cheese sauce, applewood-smoked bacon, onion ring crown	French Onion Wagyu Burger* 22.49 premium Wagyu beef patty, Swiss cheese, caramelized onions, French onion aioli, roasted garlic oil drizzled arugula, finished with crispy onions
NEW! The Husky Burger* back by popular demand! 24.99 a 1 lb. seasoned Angus patty, triple American cheese, smoked bacon, lettuce, tomato, onion, ketchup, mustard, mayo, dill pickles	

SANDWICHES & MELTS

served with **Fries, House or Caesar Salad | Sub Tater Tots, Sweet Potato Fries - \$2 | Sub Onion Rings - \$3.99**

NEW! The Broadway Patty Melt 17.99 our indulgent take on the classic, grilled beef* patty layered with garlic-roasted mushrooms, smoked bacon, sweet onion compote, Murph's bacon jam, Havarti, and steakhouse garlic aioli on grilled marbled rye	Rule The Roost Chicken Sandwich 16.99 buttermilk battered, dijon mayo, lettuce, dill pickles, grilled bun
French Dip served with au jus 18.79 ½ lb. thin-sliced roast beef on grilled French roll Add: Shrooms \$2 Cheese \$1 Grilled Onions \$1 Ram Way: roasted peppers, onion & cheese sauce \$3	NEW! Pacific Crab, Shrimp & Artichoke Melt 21.99 a savory blend of coastal Pacific crab, Oregon bay shrimp, artichokes, parmesan, melted cheddar jack on toasted French baguette
Huli Huli Chicken Sandwich * 17.99 teriyaki-ginger marinated grilled chicken with Canadian bacon, grilled pineapple, pepper jack, mayo, crisp lettuce and tomato on a toasted bun	Signature Reuben NO. 507 18.59 after 507 refinements, we perfected our ultimate Reuben. Shaved corned beef, creamy Havarti, Murph's bacon'd sauerkraut, horseradish cream & remoulade sauce, thousand island, grilled marbled rye
Turkey Havarti Melt 17.99 sliced roasted turkey, havarti, garlic mayo, tomato, bacon, grilled sourdough Add: Avocado \$2 Au Jus \$1	Amber Ale Steak* Sandwich 22.99 our signature Amber Ale -marinated sirloin, grilled and thinly sliced, with havarti, crispy onions, parmesan, arugula and steakhouse aioli on a toasted garlic French roll. Served with au jus Elevate Your Sandwich-Add: Steakhouse Chimichurri Sauce \$2

A'LA CARTE SOUP & SIDES

NW Clam Chowder 6.50 9.50	Side Caesar Salad 6.25 crisp romaine, parmesan, garlic croutons and caesar dressing	Onion Rings 6.00
Porter Chili 6.00 9.00 cheddar jack, sliced green onion	Cilantro-lime Rice 4.50	Seasonal Vegetables 4.50
Side House Green Salad 6.25 mixed greens, red onion, cherry tomato, cucumber, garlic croutons	Sweet Potato Fries 4.95	Side Mac & Cheese 6.50
	Tater Tots 4.95	Jasmine Sushi Rice 4.50
	Fries 4.50	Parmesan Mashed Potatoes 4.95
		NEW! Crispy Brussel Sprouts 5.50

* 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.



SCAN TO VIEW OUR TAP LIST

RAM

RESTAURANT & BREWERY

BOISE
IDAHO

RAM FLAGSHIP CRAFT BEER

	abv	ibu	12oz	18oz
Hometown Blonde	4.5%	20	5.75	8.00
crisp, refreshing with notes of honey & a light citrusy finish				
Hefeweizen	5.2%	25	5.75	8.00
German style characteristically cloudy with flavors of banana & clove				
Big Red's IPA	6.2%	65	6.00	8.50
boasting big, bold citrus character of amarillo & citra hops, reminiscent of grapefruit				
Buttface Amber Ale	5.8%	26	5.75	8.00
smooth & malty, caramel & toffee flavors, balanced hop finish				

NEW! Ram Beer Experience 8.00
Choose any 4 (5oz.) tasters of our Ram Craft Beer

Seasonal & Special Edition
see our seasonal tap list

ZERO PROOF COCKTAILS

Blue Lemon Sparkle	7.00
blue raspberry, lemon juice, agave, soda	
Cranberry Ginger Sparkler	7.00
cranberry juice, fresh lime juice, ginger beer	
Pink Ranger	7.00
coconut cream, strawberry purée, lime juice, lemonade, soda	
Tiki Lemonade	7.00
muddled lemon, coconut cream, mango purée, lemonade, pineapple juice, soda	
Strawberry Crush	7.00
strawberry puree, mint, fresh lime juice, simple syrup, ginger beer	
Zero Proof Mojito	7.50
Starry, muddled mint & lime, sweet & sour	
Zero Proof Piña Colada	7.50
coconut cream, pineapple juice, sweet & sour, on the rocks or blended	
Shirley Temple w/a Twist	7.50
Starry, lemonade, ginger beer, fresh lime juice, grenadine	

FOUNTAIN DRINKS

3.99 | Free Refills

Diet Pepsi • Pepsi • Lemonade • Mountain Dew • Dr. Pepper • Starry • Rootbeer • Iced Tea • Coffee

DESSERTS

New York Style Cheesecake	6.99
graham cracker crust, strawberry puree, whipped cream	
Chocolate Chip Skillet Cookie	7.99
with vanilla ice cream	
Seasonal Bread Pudding	8.99
topped with vanilla ice cream, and warmed caramel sauce	
Mile High Mud Pie	10.99
Rich cookies 'n cream ice cream & Kona coffee ice cream on an Oreo® cookie crumb crust. Whipped cream, caramel & almonds, hot fudge	
NEW! Deep Fried Ice Cream	9.99
vanilla ice cream coated in cinnamon spiced corn flakes, served in a tortilla bowl, topped with whipped cream, Hefeweizen caramel sauce	

BEER CRUST PIZZA

Our 12" beer crust is made using our **Hefeweizen** beer, NW sourced Napoletana flour, house-made red Stanislaus pizza sauce (*unless otherwise noted), whole milk mozzarella

1971 Classic	20.99	NEW! Roasted Veggie Pizza	17.99
pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers		★garlic-artichoke white sauce base, mozzarella, with roasted mushrooms, bell peppers, garlic confit, artichoke hearts, finished with fresh arugula & parmesan	
Chicken Bacon Ranch	19.99	Rambo	19.99
mozzarella, grilled chicken, chopped bacon, tomato, ranch dressing, garlic, parsley, finished with buffalo sauce		Canadian bacon, pepperoni, Italian sausage	
Create Your Own Beer-Crust Pizza ▼ 14.99			
topped with our Stanislaus pizza sauce, fresh mozzarella cheese			
~To ensure a crisp crust, we recommend no more than 4 toppings~			
MEATS add \$3.25 each Pepperoni Canadian Bacon Italian Sausage Italian Salami Pork Carnitas Bacon Grilled Chicken Blackened Chicken Beef Chorizo Andouille Sausage			
VEGGIES add \$2 each Sliced Mushrooms Green Chiles Cilantro Red Onion Roasted Peppers Tomatoes Black Olives Pineapple Artichoke Pepperoncini Jalapeños			

MAINS

{Add a Cup of **SOUP** or Side **SALAD** to Any Entree below \$3.79}

NEW! Shrimp or Chicken Scampi Linguine	24.99	NEW! Rambalaya	26.99
linguine pasta, diced tomato, mushrooms, garlic wine butter sauce, sautéed roasted garlic shrimp or chicken, served with garlic toast		Sautéed shrimp, chicken, and andouille sausage simmered in a rich, savory Creole broth, served over fragrant jasmine rice and finished with fresh green onion Make It Spicy: Jalapeños \$2	
NEW! Tuscan Chicken Mushroom Pasta	23.99	Blackened Fish Tacos *Spicy* [corn GF or flour tortillas]	19.99
seared chicken and linguine tossed in a rich Tuscan mushroom cream sauce with sun-dried tomatoes, finished with parmesan, fresh basil, served with garlic toast		blackened seasoned seared cod, pickled red onion, cilantro crema, chipotle-lime slaw, salsa, cilantro-lime rice, borracho black beans Elevate Your Tacos-Add: Sour Cream or Guacamole \$2ea.	
Big Red's IPA Baby Back Ribs (Half) 23.99 (Full) 29.99		Center-Cut Top Sirloin Steak (6oz.) 22.99 (8oz.) 26.99	
slow-braised in Big Red's IPA & spices, finished on the grill with Porter bbq sauce, chipotle slaw, fries		finished with maitre d' butter, served with parmesan mashed potatoes, seasonal vegetable +Steak Aujus \$1 Peppercorn Crusted & Blue Cheese \$2	
Big Horn Fish & Chips Lunch Size (2) 19.99 (3) 24.99		Chicken Tenders Lunch Size (3) 14.99 (5) 17.99	
Wild Alaska cod hand-dipped in our signature Hefeweizen beer batter, finished with seasoned panko for an ultra-crispy crunch. Served with golden fries, house-made dill tartar & yum yum sauce		with fries, Choice of (1) Sauce: Buffalo Ranch Honey Mustard Hot Honey Sriracha BBQ	

MAC & CHEESE 14.99

Cavatappi corkscrew pasta tossed in our rich, house-made cheddar cheese sauce, baked until bubbling and golden, and finished with crispy seasoned breadcrumbs

Add To Your Mac & Cheese

MEATS \$3.25ea	VEGGIES ▼ \$2ea
bacon beef chorizo blackened chicken Italian sausage pork carnitas crispy chicken tenders andouille sausage	green chiles sautéed garlic mushrooms steamed broccoli sliced jalapeños bell peppers

ENTREE SALADS & BOWLS

~ Salad Proteins available for Entree Salads Only ~

Add: Grilled or Blackened Chicken Breast \$5 | **Grilled Salmon* Fillet** \$11 | **Top Sirloin Steak Skewer*** \$11 | **Grilled Shrimp Skewer** \$8 | **Crispy Chicken Tenders (3)** \$7

Tossed Cobb Salad Lunch Size 10.99 Large 14.99	NEW! Grilled Shrimp Avocado Bowl GF 18.99
chopped bacon, avocado, hard boiled egg, blue cheese, tomato, mixed greens, blue cheese dressing	
NEW! SW Kale Caesar Lunch Size 10.99 Large 14.99	Ahi Poke* Bowl 19.99
chopped kale, red bell peppers, roasted corn salsa, cherry tomatoes, feta cheese, diced avocado, SW caesar dressing, finished with green onion, toasted croutons	
Italian Chop Chop Chicken Salad 16.99	NEW! Blackened Salmon* Bowl 23.99
iceberg, arugula, garbanzo beans, salami, diced tomato, tossed in red wine vinaigrette, mozzarella, diced grilled chicken, parmesan cheese, fresh basil	
Chicken Almond 17.99	Olympus Salad 14.99
teriyaki-ginger marinated chicken, grilled & chilled, served sliced over mixed greens, matchstick red bell peppers, crispy La Choy chow mein noodles, toasted slivered almonds, celery, black & white sesame seeds, ginger dressing	
blackened grilled shrimp served over fragrant jasmine rice with fresh corn salsa, avocado fan, and finished with our signature yum yum sauce	
jasmine sushi rice, shoyu marinated *ahi tuna, sliced jalapeños, sriracha-mayo drizzle, sliced green onion, pickled cucumbers, sliced avocado, sesame seeds	
cilantro-lime rice, black beans, chopped red & green cabbage, matchstick carrots, red onion, shredded cheddar jack cheese, fresh cilantro, pickled red onion, sour cream, guacamole, blackened boneless salmon fillet	
mixed greens, crumbled feta, artichoke hearts, roasted red bell peppers, bacon, avocado, pickled onion, garlic artichoke dressing	

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