

# 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

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

## 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)}

<b>Jam Session*</b> (A Guest & Staff Favorite) 18.19 American cheese, crisp lettuce, house-made Murph's bacon jam, signature Ram pub sauce, and dill pickles <b>Elevate Your Burger-Add: Creamy Peanut Butter \$1   Bacon \$3</b>	<b>Hillbilly*</b> 18.29 crumbled blue cheese, applewood-smoked bacon, iceberg lettuce, blue cheese mayo, onion crisps
<b>Stadium Bacon &amp; Mushroom*</b> 18.29 seasoned Angus beef* patty, sautéed garlic mushrooms, cheddar, garlic mayo, applewood smoked bacon, lettuce, tomato	<b>Oklahoma Smash*</b> (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 <b>Make It Spicy: Sliced Jalapeños \$1</b>
<b>Ram Bam Smashburger*</b> 17.49 double American cheese, lettuce, signature Ram Pub sauce, pickle relish <b>Customize Your Burger-Add: Bacon \$3</b>	<b>NEW! The Ricardo*</b> 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
<b>Ram Classic Cheeseburger*</b> 16.49 lettuce, tomato, onion, cheddar cheese, mayo <b>Customize Your Burger-Add: Bacon \$3   Fried Egg \$1.49</b>	<b>NEW! Ozark's BBQ Smashburger*</b> 18.79 smoked cheddar, house-made <b>PORTER</b> BBQ sauce, applewood-bacon, lettuce, tomato, onion, roasted garlic mayo
<b>NEW! Brewmaster*</b> 18.79 <b>AMBER ALE</b> beer cheese sauce, applewood-smoked bacon, onion ring crown	<b>French Onion Wagyu Burger*</b> 22.49 premium Wagyu beef patty, Swiss cheese, caramelized onions, French onion aioli, roasted garlic oil drizzled arugula, finished with crispy onions
<b>NEW! The Husky Burger*</b> 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**

<b>NEW! The Broadway Patty Melt</b> 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	<b>Rule The Roost Chicken Sandwich</b> 16.99 buttermilk battered, dijon mayo, lettuce, dill pickles, grilled bun
<b>French Dip</b> served with au jus 18.79 ½ lb. thin-sliced roast beef on grilled French roll <b>Add: Shrooms \$2   Cheese \$1   Grilled Onions \$1</b> <b>Ram Way:</b> roasted peppers, onion & cheese sauce \$3	<b>NEW! Pacific Crab, Shrimp &amp; Artichoke Melt</b> 21.99 a savory blend of coastal Pacific crab, Oregon bay shrimp, artichokes, parmesan, melted cheddar jack on toasted French baguette
<b>Huli Huli Chicken Sandwich *</b> 17.99 teriyaki-ginger marinated grilled chicken with Canadian bacon, grilled pineapple, pepper jack, mayo, crisp lettuce and tomato on a toasted bun	<b>Signature Reuben N<sup>o</sup>. 507</b> 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
<b>Turkey Havarti Melt</b> 17.99 sliced roasted turkey, havarti, garlic mayo, tomato, bacon, grilled sourdough <b>Add: Avocado \$2   Au Jus \$1</b>	<b>Amber Ale Steak* Sandwich</b> 22.99 our signature <b>Amber Ale</b> -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 <b>Elevate Your Sandwich-Add: Steakhouse Chimichurri Sauce \$2</b>

## A'LA CARTE SOUP & SIDES

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

WILSONVILLE  
OREGON

## RAM FLAGSHIP CRAFT BEER

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

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

<b>New York Style Cheesecake</b>	6.99
graham cracker crust, strawberry puree, whipped cream	
<b>Chocolate Chip Skillet Cookie</b>	7.99
with vanilla ice cream	
<b>Seasonal Bread Pudding</b>	8.99
topped with vanilla ice cream, and warmed caramel sauce	
<b>Mile High Mud Pie</b>	10.99
Rich cookies 'n cream ice cream & Kona coffee ice cream on an Oreo® cookie crumb crust. Whipped cream, caramel & almonds, hot fudge	
<b>NEW! Deep Fried Ice Cream</b>	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

<b>1971 Classic</b>	20.99	<b>NEW! Roasted Veggie Pizza</b>	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	
<b>Chicken Bacon Ranch</b>	19.99	<b>Rambo</b>	19.99
mozzarella, grilled chicken, chopped bacon, tomato, ranch dressing, garlic, parsley, finished with buffalo sauce		Canadian bacon, pepperoni, Italian sausage	
<b>Create Your Own Beer-Crust Pizza</b> v 14.99			
topped with our Stanislaus pizza sauce, fresh mozzarella cheese			
~To ensure a crisp crust, we recommend no more than 4 toppings~			
<b>MEATS</b> add \$3.25 each   Pepperoni   Canadian Bacon   Italian Sausage   Italian Salami   Pork Carnitas   Bacon   Grilled Chicken   Blackened Chicken   Beef Chorizo   Andouille Sausage			
<b>VEGGIES</b> 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}

<b>NEW! Shrimp or Chicken Scampi Linguine</b>	24.99	<b>NEW! Rambalaya</b>	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 <b>Make It Spicy: Jalapeños</b> \$2	
<b>NEW! Tuscan Chicken Mushroom Pasta</b>	23.99	<b>Blackened Fish Tacos *Spicy*</b> [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 <b>Elevate Your Tacos-Add: Sour Cream or Guacamole</b> \$2ea.	
<b>Big Red's IPA Baby Back Ribs</b> (Half) 23.99 (Full) 29.99		<b>Center-Cut Top Sirloin Steak</b> (6oz.) 22.99 (8oz.) 26.99	
slow-braised in <b>Big Red's IPA</b> & spices, finished on the grill with <b>Porter</b> bbq sauce, chipotle slaw, fries		finished with maitre d' butter, served with parmesan mashed potatoes, seasonal vegetable <b>+Steak Aujus</b> \$1   <b>Peppercorn Crusted &amp; Blue Cheese</b> \$2	
<b>Big Horn Fish &amp; Chips</b> Lunch Size (2) 19.99 (3) 24.99		<b>Chicken Tenders</b> Lunch Size (3) 14.99 (5) 17.99	
Wild Alaska cod hand-dipped in our signature <b>Hefeweizen</b> 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

<b>MEATS</b> \$3.25ea	<b>VEGGIES</b> v \$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

<b>Tossed Cobb Salad</b> Lunch Size 10.99 Large 14.99	<b>NEW! Grilled Shrimp Avocado Bowl</b> GF 18.99
chopped bacon, avocado, hard boiled egg, blue cheese, tomato, mixed greens, blue cheese dressing	
<b>NEW! SW Kale Caesar</b> Lunch Size 10.99 Large 14.99	<b>Ahi Poke* Bowl</b> 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	
<b>Italian Chop Chop Chicken Salad</b> 16.99	<b>NEW! Blackened Salmon* Bowl</b> 23.99
iceberg, arugula, garbanzo beans, salami, diced tomato, tossed in red wine vinaigrette, mozzarella, diced grilled chicken, parmesan cheese, fresh basil	
<b>Chicken Almond</b> 17.99	<b>Olympus Salad</b> 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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