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# RAM

RESTAURANT & BREWERY

Est. 1971

BOISE

## SEASONAL FEATURES

### APPETIZER/SHAREABLE

**Loaded Fried Chicken Fries** (serves 2-4) 17.99  
the perfect shareable appetizer for football fans!  
pound of seasoned fries topped with cheddar cheese  
sauce, mac & cheese, chopped boneless wings,  
finished with Ranch dressing & chopped parsley

### PIZZA

**Honey Sriracha Pepperoni Pizza** 17.99  
our house-made beer crust pizza dough, fresh  
mozzarella, Stanislaus tomato sauce, pepperoni,  
finished with honey sriracha drizzle

### CELEBRATE OUR SILVER MEDAL WIN AT THE 2024 GREAT AMERICAN BEER FESTIVAL

Featuring items made with our medal winning beer...

**Buttface Amber Ale Chicken Sandwich** 16.99  
chipotle-lime slaw, sliced tomato, grilled Buttface Amber  
Ale marinated chicken, cheddar cheese, onion crisps,  
bbq drizzle, chipotle-lime mayo, grilled bun,  
choice of sandwich side  
Add Bacon \$3

**Brewer's Chile-Lime Chicken & Prawns** 21.99  
Buttface Amber Ale marinated chicken breast, Chile-lime  
cream, sauteed chile-lime buttered prawns, borracho black  
beans, cilantro-lime rice, cilantro, tarragon slaw, warm tortillas

## APPETIZERS/SHAREABLES

**Pretzels & Buttface Beer Cheese Fondue** 13.99  
warm Bavarian pretzels ~ Additional Pretzels (3) + \$4

**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

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

**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**

**Mozzarella Sticks** 10.99  
marinara sauce, grated parm

**Fried Pickle Chips** 8.49  
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

**Ahi Poke Bowl** 19.50  
jasmine sushi rice, shoyu marinated \*ahi tuna, sliced  
jalapenos, sriracha-mayo drizzle, sliced green onion,  
pickled cucumbers, sliced avocado, sesame seeds

**Ram Hefeweizen Beer Battered Alaska Cod Fish & Chips** 19.99  
Ram fries, served with dill tartar sauce

**Ram Tacos** [corn GF or flour tortillas] choice of: **Blackened Chicken** 15  
pickled red onion, cilantro crema, **Pork Carnitas** 15  
chipotle-lime slaw, salsa, cilantro-lime **Chile-Lime Prawns** 17  
rice, borracho black beans **Southwest Seasoned Beef** 15

**Hand-Breaded Chicken Tenders** 16.99  
Choice of (1) Sauce: Buffalo / Ranch / Honey Mustard /  
Honey-Sriracha / BBQ

### Entrees Below Served With Choice of One Side

Add an additional side for \$2.49

Parmesan Mashed Potatoes | House Salad | Caesar Salad | RAM Fries |  
House Vegetable | Cilantro-Lime Rice | Cup of Soup

Add To Any Entree ~ Chile-Lime Prawns \$6 or Coconut Prawns \$8

**Bristol Bay Alaska Wild Sockeye Salmon** GF 25.99  
boneless fillet grilled with lemon, garlic, salt & pepper

**Coconut Prawns** served with Thai chile garlic sauce 22.99

**Center-Cut \*Top Sirloin** GF 8oz. 23.99 | 12oz. 29.99  
Certified Choice Mid-west beef, finished with steak butter

**Center-Cut \*New York Steak** GF 12oz. 34.99  
Certified Choice Mid-west beef, finished with steak butter

Add To Your Steak: **Peppercorn Crusted & Crumbled Blue Cheese** 4 |  
**Steak Au Jus** 1 | **Sauteed Garlic Mushrooms** 2

## MAC & CHEESE

12.99

cavatappi corkscrew pasta, cheddar cheese sauce, gratine

### Add To Your Mac & Cheese

**MEATS** \$3.25ea | Southwest seasoned beef | blackened chicken | chopped  
bacon | sausage | pork carnitas | chile-lime prawns \$6

**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** 18.99  
pepperoni, Italian sausage, Canadian bacon, mushrooms,  
black olives, roasted red bell peppers

**Royal Hawaiian** pineapple, Canadian bacon 16.99

**Kona Pig** bbq sauce, pineapple, pork carnitas, red onion, 17.99  
chopped bacon, Canadian bacon

**Rambo** Canadian bacon, pepperoni, Italian sausage 18.99

**Create Your Own Beer-Crust Pizza** 13

~To ensure a crisp crust, we recommend no more than 4 toppings~

**MEATS** add \$3.25 each | Pepperoni | Canadian Bacon | Italian Sausage |  
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**  
Dine-In Only  
Monday - Friday 3-6pm,  
Everyday - 9pm to close

**MONDAY**  
**RAM MAC & CHEESE** \$9.99  
Grilled or Blackened Chicken  
Long Island Teas \$5  
Kids Eat \$1.99  
(with each purchase of an Adult Entree)

**TUESDAY**  
**ALL DAY HAPPY HOUR!**  
Served Open to Close  
Dine-In Only!  
**Ram Rewards**  
Earn Double Points  
Every Tuesday!

**WEDNESDAY**  
**BURGER DAY**  
Any 6oz. Black Angus Patty  
(Grilled or Smash Burger)  
+  
Choice of Regular Side  
\$12.99

**THURSDAY**  
**STEAK DAY**  
\$5.00 Off  
**PINT NIGHT**  
\$5.00 18oz. Pints  
After 5pm  
During Football Season

**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.  
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## ENTREE SALADS

Add **Pork Carnitas** \$3.25 | **Grilled or Blackened Chicken Breast** \$5 | **Coconut Prawns** \$8 | **Chile-Lime Prawns** \$6 | **Simply Grilled Sockeye Salmon** \$9  
**Side of Warm Bavarian Pretzels** \$4

<b>Caesar Salad</b> chopped romaine, garlic croutons, Ram Caesar dressing, grated parmesan cheese	12.99
<b>Tossed Cobb Salad</b> chopped bacon, avocado, hard boiled chopped egg, blue cheese, tomato, mixed greens, blue cheese dressing	13.99
<b>Chicken Almond Salad</b> teriyaki-ginger marinated chicken, grilled & chilled, served sliced over mixed greens, toasted slivered almonds, celery, finished with black & white sesame seeds, ginger dressing	17.99
<b>Olympus Salad</b> mixed greens, crumbled feta, artichoke heart, roasted red bell pepper, bacon, avocado, pickled onions, garlic artichoke dressing	13.99



## RAM FLAGSHIP CRAFT BEER

	abv	ibu	12oz	18oz	Pitcher
<b>Hometown Blonde</b> crisp, refreshing with notes of honey & a light citrusy finish	4.5%	20	5.25	7.50	19
<b>Hefeweizen</b> German style characteristically cloudy with flavors of banana & clove	5.2%	25	5.25	7.50	19
<b>Big Red's IPA</b> boasting big, bold citrus character of amarillo & citra hops, reminiscent of grapefruit	6.2%	65	5.50	8.00	20
<b>2024 GABF Silver Medal ~ Buttface Amber Ale</b> 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

## A'LA CARTE SOUP & SIDES

<b>NW Clam Chowder</b> C   5.00 - B   8.00	<b>Sweet Potato Fries</b>	4.75
<b>Side House Green Salad</b> 5.95 mixed greens, red onion, diced tomato, garlic croutons	<b>Tater Tots</b>	4.75
<b>Side Caesar Salad</b> 5.95 crisp romaine, parmesan, garlic croutons and caesar dressing	<b>Ram Fries</b>	4.25
<b>Cilantro-lime Rice</b> 4.25	<b>Seasonal Vegetables</b>	4.25
	<b>Parmesan Mashed Potatoes</b>	4.75
	<b>Ram Chips</b>	4.25
	add garlic sour cream \$1	

**GF** can be prepared Gluten Free

## BURGERS

served with **Ram Chips, Fries, House or Caesar Salad**

**Sub Tater Tots, Sweet Potato Fries** - \$2

**Black Angus 6oz.** \*Beef cooked medium | **Burgers available** lettuce wrapped or on mixed greens | **GF** bun (\$2) **Sub** Chicken Breast (\$2) | **Add** Fried \*Egg (\$2)  
**Sub** garden burger (\$2) | Each Burger is finished on a grilled bun



**Sub A5 Wagyu \*Beef Patty on Any Burger - \$3**

<b>The Dunker*</b> cheddar cheese, grilled French roll, au jus for dipping <b>Add To Your Dunker:</b> Bacon \$3,  Mushrooms \$2   Crispy Onions \$1 <b>Ram Way:</b> topped with roasted peppers, onion & cheese sauce \$3	14.99
<b>RAM Classic Cheeseburger*</b> lettuce, tomato, onion, cheddar, mayo <b>Add:</b> Bacon \$3   Garlic Mushrooms \$2   Crispy Onions \$1   Jalapenos \$1	14.59
<b>Stadium Mushroom*</b> garlic mushrooms, cheddar, garlic mayo, lettuce, tomato, applewood-smoked bacon	17.79
<b>Humble Bee*</b> caramelized onions, Wisconsin havarti cheese, honey peppered bacon, Dijon mayo, lettuce	17.99
<b>Hawaiian*</b> teriyaki sauce, Canadian bacon, pepper jack, pineapple crown, mayo, lettuce, tomato	17.99
<b>The Faburgé*</b> Wisconsin cheddar, Canadian bacon, onion crisps, mayo, applewood-smoked bacon, fried *egg	18.49

~ Any Burger Above Available with a 6oz. Smash Black Angus Patty ~

### SMASH BURGERS

smashed 6oz. black 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>Sergeant Pepper Smash Burger*</b> southwest seasoned, smoked Anaheim pepper, amber ale cheese sauce, crispy jalapenos, pepper jack, chipotle-lime mayo	17.99
<b>Smoked Cheddar &amp; Honey Pepper Bacon Smash Burger*</b> smoked cheddar, honey pepper bacon, lettuce, tomato, onion, roasted garlic mayo	17.99
<b>Bam Bam Smash Burger*</b> American cheese, lettuce, RAM burger sauce, pickle relish <b>Add Bacon</b> \$3	14.99

### A5 JAPANESE WAGYU BURGERS

Our proprietary blend of Black Angus and Japanese A-5 Wagyu beef known for its exquisite marbling, incredible tenderness, and luxurious melt in the mouth flavor!  
1/2 lb. Wagyu patty seasoned and grilled over an open flame, finished on a toasted bun

<b>Black &amp; Blue A5 Japanese Wagyu Burger*</b> cracked black pepper seasoned, crumbled blue cheese, crispy onions, lettuce, garlic mayo	19.99
<b>A5 Japanese Wagyu Guac This Way Burger Melt*</b> Wisconsin creamy havarti, garlic mushrooms, bacon, roasted garlic mayo, fresh guacamole, grilled marbled rye	21.99
<b>The Wagyu Pounder*</b> 1 pound grilled wagyu patty, sliced tomato, lettuce, havarti cheese, sliced onion, bacon, burger sauce, grilled giant bun	24.99

## 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	17.49
<b>Rule The Roost Chicken Sandwich</b> buttermilk battered, with black pepper mayo, shredded iceberg lettuce, dill pickles, grilled tavern bun <b>Buffalo Style</b> -buffalo sauce, blue cheese dressing <b>Honey Sriracha Style</b> -tossed in spicy honey sriracha sauce	15.99
<b>Grand Reuben No. 506</b> "eye of the round" corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye	17.49

### Focaccia Club

Canadian bacon, turkey, tomato, mozzarella, applewood-smoked bacon, onion and caesar dressing, focaccia bread, served warm out of the oven

<b>Turkey Havarti Melt</b> sliced turkey, Wisconsin havarti, garlic mayo, tomato, bacon, grilled sourdough <b>Add</b> Avocado \$2 / Au Jus \$1	17.49
<b>Cubano Melt</b> pork carnitas, Canadian bacon, pepper jack & Wisconsin havarti cheese, dijon mayo, dill pickle chips, grilled sourdough	16.99

**V** vegetarian, may contain eggs

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