



# KENT

# 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 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

16.99

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

<b>Pretzels &amp; Buttface Beer Cheese Fondue</b> warm Bavarian pretzels ~ Additional Pretzels (3) + \$4	13.99
<b>Bone-In Wings</b> blue cheese or ranch dressing Naked / Buffalo / Honey Sriracha	15.79
<b>Boneless Wings</b> blue cheese or ranch dressing Naked / Buffalo / Honey Sriracha	14.79
Armadillo Eggs chicken married with jalapenos, pepper jack, cream cheese, rolled in saltine crackers, cooked golden, with ranch dressing	12.99
Nachos ♥ cheddar jack, black beans, sour cream, jalapenos, cilantro, salsa, pico de gallo, guacamole Add (\$3): Blackened Chicken, Southwest Seasoned Beef, Pork Carnitas	12.99
Mozzarella Sticks 🗸 marinara sauce, grated parm	10.99
Fried Pickle Chips 🗸 lightly breaded, rosette sauce	8.49
<b>Crispy Cauliflower</b> <i>V</i> blue cheese or ranch dressing Naked / Buffalo / Honey-Sriracha	12.99
RRO Chicken Quesadilla, chicken, cheddar iack, arilled flour tortilla	12 00

# **ENTREES**

Ahi Poke Bowl jasmine sushi rice, shoyu marinated *ahi tuna, sliced jalapenos, sriracha-mayo drizzle, sliced green onion, pickled cucumbers, sliced avocado, sesame seeds	19.50			
Ram Hefeweizen Beer Battered Alaska Cod Fish & Chips Ram fries, served with dill tartar sauce	19.99			
chipotle-lime slaw, salsa, cilantro-lime Chile-L	ned Chicken 15 ork Carnitas 15 ime Prawns 17 isoned Beef 15			
Hand-Breaded Chicken Tenders Choice of (1) Sauce: Buffalo / Ranch / Honey Mustard / Honey-Sriracha / BBQ	16.99			
Entrees Below Served With Choice of One Side ————————————————————————————————————				
Bristol Bay Alaska Wild Sockeye Salmon & boneless fillet grilled with lemon, garlic, salt & pepper	25.99			
Coconut Prawns served with Thai chile garlic sauce	22.99			
Center-Cut *Top Sirloin & 8oz. 23.99   1 Certified Choice Mid-west beef, finished with steak butter	1 <b>2oz.</b> 29.99			
Center-Cut *New York Steak & 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	<b>12oz.</b> 34.99			

## MAC & CHEESE

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 Napoletana flour, house-made red pizza sauce made with Stanislaus tomatoes, whole milk mozzarella

<b>1971</b> pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers	
Royal Hawaiian pineapple, Canadian bacon	16.99
<b>Kona Pig</b> bbq sauce, pineapple, pork carnitas, red onion, chopped bacon, Canadian bacon	17.99
Rambo Canadian bacon, pepperoni, Italian sausage	18.99

### Create Your Own Beer-Crust Pizza 🖌

CHICKEH esuulliu – chicken, cheadar jack, grillea flour forfilla, sour cream, bbq sauce, pico de gallo, salsa, shredded lettuce

 $\sim$  Additional Sauces Upon Request - .25 each  $\sim$ 

### GET SOCIAL follow the Ram!

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

~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

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!

12.73

#### WEDNESDAY **BURGER DAY**

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

THURSDAY **STEAK DAY** \$5.00 Off

KIDS EAT \$1.99 (with each purchase of an Adult Entree)

SUNDAY

**PINT NIGHT** 

\$5.00 18oz. Pints After 5pm During Football Season

\* 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.

12.99





## **KENT**

### **ENTREE SALADS**

Add Pork Carnitas \$3.25   Grille Coconut Prawns \$8   Chile-Lime Prawns		eve Saln	non \$9	
I	arian Pretzels \$4	, je sum	φ,	
<b>Caesar Salad</b> chopped romaine, garlic croutons, Ram grated parmesan cheese	Caesar dressing,		12	2.99
<b>Tossed Cobb Salad</b> chopped bacon, avocado, hard boile tomato, mixed greens, blue cheese dres		cheese		8.99
<b>Chicken Almond Salad</b> teriyaki-ginger marinated chicken, gr over mixed greens, toasted slivered a black & white sesame seeds, ginger dre	Imonds, celery, finished		17	7.99
<b>Dympus Salad</b> mixed greens, crumbled feta, artichol pepper, bacon, avocado, pickled onic				3.99
	CRAFT BEER	2		
abv ibu		<b>12</b> oz	<b>18</b> oz	Pitcher
Hometown Blonde 4.5% 20 crisp, refreshing with notes of honey &	a light citrusy finish	5.25	7.50	19
Hefeweizen5.2%25German style characteristically cloudy banana & clove	with flavors of	5.25	7.50	19
<b>Big Red's IPA</b> 6.2% 65 boasting big, bold citrus character of c reminiscent of grapefruit	umarillo & citra hops,	5.50	8.00	20
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso	s, balanced hop finish onal beer menu	5.25	7.50	19
2024 GABF Silver Medal ~ Buttface Aml smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che chili-lime rim, snit of our Blonde Ale	s, balanced hop finish onal beer menu Counting)			19
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, cher	s, balanced hop finish onal beer menu Counting) ese k-bob, pickled asp			
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che chili-lime rim, snit of our Blonde Ale Cadillac Margarita Casamigos Reposado Tequila, muddled lime, Grand Marnier float	s, balanced hop finish onal beer menu counting) ese k-bob, pickled asp sweet & sour,			13
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che- chili-lime rim, snit of our Blonde Ale Cadillac Margarita Casamigos Reposado Tequila, muddled lime, Grand Marnier float .akewood Lemondrop	s, balanced hop finish onal beer menu counting) ese k-bob, pickled asp sweet & sour, emonade			13 16
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che- chili-lime rim, snit of our Blonde Ale Cadillac Margarita Casamigos Reposado Tequila, muddled lime, Grand Marnier float .akewood Lemondrop Tito's Handmade Vodka, muddled lemon, I Dragonberry Mojito	s, balanced hop finish onal beer menu counting) ese k-bob, pickled asp sweet & sour, emonade strawberry, soda			13 16 12
smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che chili-lime rim, snit of our Blonde Ale Cadillac Margarita Casamigos Reposado Tequila, muddled lime, Grand Marnier float Cakewood Lemondrop Tito's Handmade Vodka, muddled lemon, 1 Dragonberry Mojito Bacardi Dragonberry Rum, lime, fresh mint, RAM Margarita el Jimador Tequila, lime, sweet & sour, sal	s, balanced hop finish onal beer menu counting) ese k-bob, pickled asp sweet & sour, emonade strawberry, soda ted rim			13 16 12 12
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Smooth & malty, caramel & toffee flavor Seasonal & Special Edition see our seaso HOUSE COCKTAILS Proud Mary (over a million sold, and double shot of New Amsterdam Vodka, che- chili-lime rim, snit of our Blonde Ale Cadillac Margarita Casamigos Reposado Tequila, muddled lime, Grand Marnier float Cakewood Lemondrop Tito's Handmade Vodka, muddled lemon, 1 Dragonberry Mojito Bacardi Dragonberry Rum, lime, fresh mint, RAM Margarita el Jimador Tequila, lime, sweet & sour, sal *sub Ilegal Joven Mezcal +\$1 PNW Mule New Amsterdam Vodka, lime, Fever-Tree gir Strawberry Coconut 'Rita	s, balanced hop finish onal beer menu counting) ese k-bob, pickled asp sweet & sour, emonade strawberry, soda ted rim nger beer ry puree, sugar rim	aragu		13 16 12 10 12
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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 | & 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

Job AS Magyo Beer Faily on Any Borger - 50			
<b>The Dunker</b> <sup>*</sup> 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> <sup>*</sup> 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> <sup>*</sup> Wisconsin cheddar, Canadian bacon, onion crisps, mayo, applewood-smoked bacon, fried *egg	18.49		
$\sim$ Any Burger Above Available with a 6oz. Smash Black Angus Patty $\sim$			
SMASH BURGERS			
smashed 6oz. black angus beef patty seasoned and grilled to order wi iron press on a sizzling hot grill, locking in the juices and caramelizing the creating savory flavors and aromas, finished on a soft tavern grilled b	beef,		
Sergeant Pepper Smash Burger* southwest seasoned, smoked Anaheim pepper, amber ale cheese sauce, crispy jalapenos, pepper jack, chipotle-lime mayo	17.99		
Smoked Cheddar & Honey Pepper Bacon Smash Burger* smoked cheddar, honey pepper bacon, lettuce, tomato, onion, roasted garlic mayo	17.99		
Bam Bam Smash Burger* American cheese, lettuce, RAM burger sauce, pickle relish Add Bacon \$3	14.99		
A5 JAPANESE WAGYU BURGERS			
AD JAFANESE WADTU DURGERS Our proprietary blend of Black Angus and Japanese A-5 Wagyu beef known for exquisite marbleling, incredible tenderness, and luxurious melt in the mouth fla 1/2 lb. Wagyu patty seasoned and grilled over an open flame, finished on a toast	vor!		
Black & Blue A5 Japanese Wagyu Burger* cracked black pepper seasoned, crumbled blue cheese, crispy onions, lettuce, garlic mayo	19.99		
A5 Japanese Wagyu Guac This Way Burger Melt* 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, 2 lettuce, havarti cheese, sliced onion, bacon, burger sauce, grilled giant bun	4.99		
SANDWICHES & MELTS served with Ram Chips, Fries, House or Caesar Salad   Sub - Tater Tots, Sweet Potato Fries \$2			

### French Dip

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	
<b>Rule The Roost Chicken Sandwich</b> buttermilk battered, with black pepper mayo, shredded iceberg lettuce, dill pickles, grilled tavern bun	15.99
Buffalo Style -buffalo sauce, blue cheese dressing Honey Sriracha Style -tossed in spicy honey sriracha sauce	16.49 16.29
<b>Grand Reuben Nº 506</b> "eye of the round" corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye	17.49
<b>Focaccia Club</b> 17.4 <sup>a</sup> 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
🗸 vegetarian, may contain eggs	
• Togolarian, may comain oggo	

\* 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.