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# RAM

RESTAURANT & BREWERY

Est. 1971

LAKEWOOD

## 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** v 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** v marinara sauce, grated parm 10.99

**Fried Pickle Chips** v lightly breaded, rosette sauce 8.49

**Crispy Cauliflower** v blue cheese or ranch dressing 12.99  
Naked / Buffalo / Honey-Sriracha

**BBQ Chicken Quesadilla** chicken, cheddar jack, grilled flour tortilla, 12.99  
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** v \$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** v 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.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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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

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

## 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

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

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

~ 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

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

### 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

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

## SANDWICHES & MELTS

served with **Ram Chips, Fries, House or Caesar Salad** | **Sub - Tater Tots, Sweet Potato Fries** \$2

- French Dip** 17.49  
1/2 lb. sliced roast beef, on grilled French roll, with au jus  
**Add:** Shrooms \$2 / Cheese \$1 / Grilled Onions \$1  
**Ram Way:** topped with roasted peppers, onion & cheese sauce \$3
- Rule The Roost Chicken Sandwich** 15.99  
buttermilk battered, with black pepper mayo, shredded iceberg lettuce, dill pickles, grilled tavern bun  
**Buffalo Style** -buffalo sauce, blue cheese dressing 16.49  
**Honey Sriracha Style** -tossed in spicy honey sriracha sauce 16.29
- Grand Reuben No. 506** 17.49  
"eye of the round" corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye

**Focaccia Club** 17.49  
Canadian bacon, turkey, tomato, mozzarella, applewood-smoked bacon, onion and caesar dressing, focaccia bread, served warm out of the oven

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

V vegetarian, may contain eggs

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