



Scan to view our taplist

RAM

RESTAURANT & BREWERY

Est. 1971

MEDFORD

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.
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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 chopped romaine, garlic croutons, Ram Caesar dressing, grated parmesan cheese	12.99
Tossed Cobb Salad chopped bacon, avocado, hard boiled chopped egg, blue cheese, tomato, mixed greens, blue cheese dressing	13.99
Chicken Almond Salad 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
Olympus Salad 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
Hometown Blonde crisp, refreshing with notes of honey & a light citrusy finish	4.5%	20	5.25	7.50	19
Hefeweizen German style characteristically cloudy with flavors of banana & clove	5.2%	25	5.25	7.50	19
Big Red's IPA boasting big, bold citrus character of amarillo & citra hops, reminiscent of grapefruit	6.2%	65	5.50	8.00	20
2024 GABF Silver Medal ~ Buttface Amber Ale 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) double shot of New Amsterdam Vodka, cheese k-bob, pickled asparagus, chili-lime rim, snit of our Blonde Ale	13
Cadillac Margarita Casamigos Reposado Tequila, muddled lime, sweet & sour, Grand Marnier float	16
Lakewood Lemondrop Tito's Handmade Vodka, muddled lemon, lemonade	12
Dragonberry Mojito Bacardi Dragonberry Rum, lime, fresh mint, strawberry, soda	12
RAM Margarita el Jimador Tequila, lime, sweet & sour, salted rim *sub Ilegal Joven Mezcal +\$1	10
PNW Mule New Amsterdam Vodka, lime, Fever-Tree ginger beer	12
Strawberry Coconut 'Rita 1800 Coconut Tequila, Cointreau, strawberry puree, sugar rim	12
Long Island Iced Tea Original with Pepsi, Peach, or Hawaiian Pineapple	12

A'LA CARTE SOUP & SIDES

NW Clam Chowder C 5.00 - B 8.00	Sweet Potato Fries	4.75
Side House Green Salad 5.95 mixed greens, red onion, diced tomato, garlic croutons	Tater Tots	4.75
Side Caesar Salad 5.95 crisp romaine, parmesan, garlic croutons and caesar dressing	Ram Fries	4.25
Cilantro-lime Rice 4.25	Seasonal Vegetables	4.25
	Parmesan Mashed Potatoes	4.75
	Ram Chips	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 Add To Your Dunker: Bacon \$3, Mushrooms \$2 Crispy Onions \$1 Ram Way: topped with roasted peppers, onion & cheese sauce \$3	14.99
RAM Classic Cheeseburger* lettuce, tomato, onion, cheddar, mayo Add: Bacon \$3 Garlic Mushrooms \$2 Crispy Onions \$1 Jalapenos \$1	14.59
Stadium Mushroom* garlic mushrooms, cheddar, garlic mayo, lettuce, tomato, applewood-smoked bacon	17.79
Humble Bee* caramelized onions, Wisconsin havarti cheese, honey peppered bacon, Dijon mayo, lettuce	17.99
Hawaiian* teriyaki sauce, Canadian bacon, pepper jack, pineapple crown, mayo, lettuce, tomato	17.99
The Faburgé* 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

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

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* 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
The Wagyu Pounder* 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

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

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 sliced turkey, Wisconsin havarti, garlic mayo, tomato, bacon, grilled sourdough Add Avocado \$2 / Au Jus \$1	17.49
Cubano Melt 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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