



TACOMA

SEASONAL FEATURES

APPETIZER/SHAREABLE

Loaded Fried Chicken Fries (serves 2-4)
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

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 warm Bavarian pretzels ~ Additional Pretzels (3) + \$4	13.99
Dungeness Crab, Shrimp & Artichoke Dip Dungeness crab, Oregon bay shrimp, mixed with artichoke hearts, mayo, parmesan and red onion, oven roasted, garlic buttered crostin	17.99 ni
Bone-In Wings blue cheese or ranch dressing Naked / Buffalo / Honey Sriracha	15.79
Boneless Wings 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 V cheddar jack, black beans, sour cream, jalapenos, cilantro, salsa, pico de gallo, guacamole Add (\$3): Blackened Chicken, Southwest Seasoned Beef, Pork Carnitas	12.99
	10.00
Mozzarella Sticks ✓ marinara sauce, grated parm	10.99
Fried Pickle Chips <i>v</i> lightly breaded, rosette sauce	8.49
Crispy Cauliflower ✓ blue cheese or ranch dressing Naked / Buffalo / Honey-Sriracha	12.99
BBQ Chicken Quesadilla chicken, cheddar jack, grilled flour tortilla, sour cream, bbq sauce, pico de gallo, salsa, shredded lettuce	12.99
\sim Additional Sauces Upon Request25 each \sim	

GET SOCIAL follow the Ram!

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

ENTREES

Ahi Poke Bowl
jasmine sushi rice, shoyu marinated *ahi tuna, sliced
jalapenos, sriracha-mayo drizzle, sliced green onion,

jalapenos, sriracha-mayo drizzle, sliced green onioi pickled cucumbers, sliced avocado, sesame seeds

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

19.99

Ram Tacos [corn ← or flour tortillas] pickled red onion, cilantro crema, chipotle-lime slaw, salsa, cilantro-lime

rice, borracho black beans

choice of: Blackened Chicken 15
Pork Carnitas 15
Chile-Lime Prawns 17
Southwest Seasoned Beef 15

19.50

16.99

Hand-Breaded Chicken Tenders

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 S6 or Coconut Prawns S8

Bristol Bay Alaska Wild Sockeye Salmon 年 25.99

boneless fillet grilled with lemon, garlic, salt & pepper

Coconut Prawns served with Thai chile garlic sauce 22.99

Center-Cut *Top Sirloin & 8oz. 23.99 | 12oz. 29.99

Certified Choice Mid-west beef, finished with steak butter

Center-Cut *New York Steak & 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 Napoletana 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

← Gluten Free Cauliflower 12" Pizza Crust Available - add \$4

✓ Can be prepared Gluten Free
 ✓ 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

Brilled or Blackened Chicke

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

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

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.





TACOMA

ENTREE SALADS

 $\begin{tabular}{lll} 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 $4 \\ \end{tabular}$

Caesar Salad

chopped romaine, garlic croutons, Ram Caesar dressing,
grated parmesan cheese

Tossed Cobb Salad

chopped bacon, avocado, hard boiled chopped egg, blue cheese, tomato, mixed greens, blue cheese dressing

Dungeness Crab & Bay Shrimp Louie Wedgeiceberg wedge, topped with diced tomato, hardboiled egg, shaved green onion. Topped with Dungeness crab & Oregon bay shrimp, louie dressing

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

Olympus Saladmixed greens, crumbled feta, artichoke heart, roasted red bell pepper, bacon, avocado, pickled onions, garlic artichoke dressing



RAM FLAGSHIP CRAFT BEER

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	abv	ibu	12 oz	18 oz	Pitcher
	4.5% ith note	20 es of honey & a light citrusy finish	5.25	7.50	19
Hefeweizen German style char banana & clove	5.2% acteris	25 tically cloudy with flavors of	5.25	7.50	19
Big Red's IPA boasting big, bold reminiscent of gra	citrus	65 character of amarillo & citra hops,	5.50	8.00	20
		Buttface Amber Ale 5.8% 26 & toffee flavors, balanced hop finish	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 llegal 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	Tater Tots	4.75
mixed greens, red onion, diced	Ram Fries	4.25
tomato, garlic croutons Side Caesar Salad 5.95	Seasonal Vegetables	4.25
crisp romaine, parmesan, garlic	Parmesan Mashed Potatoes	4.75
croutons and caesar dressing	Ram Chips	4.25
Cilantro-lime Rice 4.25	add garl <mark>i</mark> c sour cream \$1	

G can be prepared Gluten Free

V vegetarian, may contain eggs

BURGERS served with Ram Chips, Fries, House or Caesar Salad Sub Tator Tots. Sweet Potato Fries. \$2

Black Angus 60z. *Beef cooked medium | Burgers available lettuce wrapped or on mixed greens |

F 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
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 marbleling, 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

19.99

Black & Blue A5 Japanese Wagyu Burger*
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

Crab, Shrimp & Artichoke Melt crab & shrimp married with artichoke, parmesan, red onion, mayo, diced tomato, cheddar jack chese, French baguette	21.99
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	15.99
Buffalo Style -buffalo sauce, blue cheese dressing	16.49
Honey Sriracha Style -tossed in spicy honey sriracha sauce	16.29
Grand Reuben No. 506 "eye of the round" corned beef, Wisconsin havarti, sauerkraut, horseradish sauce, thousand island, marbled rye	17.4

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	