



DAILY SPECIALS

MONDAY

RAM MAC & CHEESE \$9.99
Grilled or Blackened Chicken

LONG ISLAND ICED TEAS \$6

KIDS EAT FOR \$1.99
Kid's Menu, Age 12 and Under
(with each purchase of an Adult Entree)

TUESDAY

ALL DAY HAPPY HOUR
Served Open To Close
(Dine-In Only)

EARN DOUBLE RAM REWARD POINTS
Every Tuesday

WEDNESDAY

BURGER & BEER DAY \$16.99

Any Black Angus Burger
(6oz. Grilled or Smashed Burger)
**Excludes The Husky Burger*

+
Choice of Regular Side

+
Any Ram craft beer

THURSDAY

TRIPLE PLAY MENU | 3PM ~ CLOSE
BEVERAGE + STARTER + ENTREE
Starting at \$13.99
~DINE-IN ONLY~

RAM PINT DAY - AFTER 3PM
\$6 Ram Craft Beer Pints

SUNDAY

KIDS EAT FOR \$1.99
Kid's Menu, Age 12 and Under
(with each purchase of an Adult Entree)

HAPPY HOUR

~DINE-IN ONLY~

MONDAY - FRIDAY 3pm-6pm
TUESDAY - ALL DAY 11am-Close
FRIDAY & SATURDAY 9pm-Close

EVERY DAY

GROWLER REFILLS \$12
(GLASS JUG SOLD SEPARATELY)

GET SOCIAL

follow the Ram!

Instagram - theramrestaurant

X - @theram

Facebook - theramrestaurant

Tik Tok - theramrestaurant

HAVE SOME FEEDBACK?

We welcome any and all comments!

Ask for a manager on duty or share with the owner directly by email

feedback@theram.com



LOOKING FOR YOUR RAM FAVORITE?

Visit Our **CRAVEYARD** via The QR Code
Above for Items That We Can Still Offer You!

RAM

RESTAURANT & BREWERY

WAGYU BURGER EXPERIENCE!

Our 1/2 lb. proprietary blend of Black Angus & Wagyu beef is known for its exquisite marbling, incredible tenderness, and luxurious melt in the mouth flavor!

APPETIZERS & SHAREABLES

Pretzels & Buttface Beer Cheese Fondue	13.99	Nachos ✓	14.99
Bavarian pretzels ~ Additional Pretzels (3) + \$4		cheddar jack, black beans, sour cream, jalapeños, cilantro, pico de gallo, guacamole, salsa	
Bone-In or Boneless Wings	16.99	Add: (\$3 ea): Blackened Chicken Beef Chorizo Pork Carnitas	
blue cheese or ranch dressing, choice of sauce: Naked Buffalo Hot Honey Sriracha BBQ			
NEW! Fried Cheese (The Ultimate Cheese Pull)	12.99	Armadillo Eggs	12.99
mozzarella & romano cheese, oregano-garlic Italian breading, house-made marinara & ranch dressing for dipping		RAM original, chicken married with jalapeños, pepper jack cheese, cream cheese, rolled in saltine crackers, cooked golden, side of ranch dressing	
Idaho Finger Steaks	12.99	Fried Pickle Chips ✓	9.99
marinated sliced beef, coated in seasoned homestyle batter, cooked golden, with rosette sauce		lightly breaded dill pickles, rosette sauce	
		Crispy Hot Honey Sriracha Cauliflower	12.99
		Also Available: Naked Buffalo BBQ	

RAM BURGERS

served with **Fries, House or Caesar Salad** | **Sub Tater Tots, Sweet Potato Fries** - \$2 | **Sub Onion Rings** - \$3.99
GF Gluten-Free Bun - \$2 | **Sub Chicken Breast** - \$2 | **✓ Garden Burger** - \$2 | **✓ Lettuce Wrap or on Mixed Greens**

{Experience our **WAGYU BURGER** Premium Burger (+\$3.95)}

Ram Classic Cheeseburger*	16.49	Oklahoma Smash* (2025 BurgeRama Favorite)	18.49
lettuce, tomato, onion, cheddar cheese, mayo		seasoned *beef patty, smashed with onions and grilled, steakhouse aioli, arugula tossed in red wine vinaigrette, our house-made cheddar cheese sauce, smoked bacon	
Customize Your Burger-Add: Bacon \$3 Fried Egg	\$1.49	Make It Spicy: Sliced Jalapeños	\$1
Steakhouse Stack (A BurgeRama 2026 Favorite)	19.99	Hillbilly*	18.29
Two juicy 1/4 lb. Angus beef patties layered with smoked bacon, smoked cheddar, charred onion compote, garlic mushrooms, arugula, house-made Steakhouse aioli		crumbled blue cheese, smoked bacon, iceberg lettuce, blue cheese mayo, onion crisps	
Stadium Bacon & Mushroom*	18.29	The Ricardo*	19.79
seasoned Angus beef* patty, sautéed garlic mushrooms, cheddar, garlic mayo, smoked bacon, lettuce, tomato		the first cousin to the Cuban sandwich, seasoned beef patty topped with Swiss cheese, Canadian bacon, shredded pork, dill pickles, yellow mustard, toasted pub roll	
Ram Bam Smashburger*	17.49	Ozark's BBQ Smashburger*	18.79
double American cheese, lettuce, signature Ram Pub sauce, pickle relish		smoked cheddar, chipotle bbq sauce, smoked bacon, lettuce, tomato, onion, roasted garlic mayo	
Customize Your Burger-Add: Bacon	\$3	The Bronco Burger* back by popular demand!	24.99
Pit Boss* (A BurgeRama 2026 Favorite)	19.49	a 1 lb. seasoned Angus patty, triple American cheese, smoked bacon, lettuce, tomato, onion, ketchup, mustard, mayo, dill pickles	
Angus patty layered with smoked cheddar, maple & brown sugar candied bacon, pork carnitas, chipotle mayo, chipotle-lime slaw, chippotle bbq sauce, finished with crispy onions			

SANDWICHES & MELTS

served with **Fries, House or Caesar Salad** | **Sub Tater Tots, Sweet Potato Fries** - \$2 | **Sub Onion Rings** - \$3.99

The Broadway Patty Melt	17.99	Turkey Havarti Melt	17.99
our indulgent take on the classic, grilled beef* patty layered with garlic-roasted mushrooms, smoked bacon, charred onion compote, roma jam, Havarti, and steakhouse garlic aioli on grilled marbled rye		sliced roasted turkey, havarti, garlic mayo, tomato, bacon, grilled sourdough	
French Dip served with au jus	18.79	Add: Avocado \$2 Au Jus \$1	
½ lb. thin-sliced roast beef on grilled French roll		Signature Reuben N^o. 507	18.79
Add: Shrooms \$2 Cheese \$1 Grilled Onions \$1		after 507 refinements, we perfected our ultimate Reuben, shaved corned beef, creamy havarti, sauerkraut, horseradish cream sauce, thousand island, grilled marbled rye	
Ram Way: roasted peppers, onion & cheese sauce	\$3	Amber Ale Steak* Sandwich	22.99
Rule The Roost Chicken Sandwich	16.99	our signature Amber Ale —marinated sirloin, grilled and thinly sliced, with havarti, crispy onions, parmesan, arugula drizzled with red wine vinaigrette and steakhouse aioli, served on a toasted garlic French roll.	
buttermilk battered and hand-breaded, peppercorn mayo, lettuce, dill pickles, grilled bun		Served with au jus	
Buttface Amber Ale Chicken Sandwich *	17.99	Elevate Your Sandwich-Add: Steakhouse Chimichurri Sauce \$2	
Buttface Amber Ale marinated chicken breast, grilled and finished with house made chipotle bbq sauce, slaw & mayo, cheddar cheese, sliced tomato, topped with fried onion crisps, garlic toasted brioche bun			

A'LA CARTE SOUP & SIDES

NW Clam Chowder	6.50 9.50	Side Caesar Salad	6.25	Onion Rings	6.00
Porter Chili	6.00 9.00	crisp romaine, parmesan, garlic croutons and caesar dressing		Seasonal Vegetables	4.50
cheddar jack, sliced green onion		Cilantro-lime Rice	4.50	Side Mac & Cheese	6.50
Side House Green Salad	6.25	Sweet Potato Fries	4.95	Jasmine Sushi Rice	4.50
mixed greens, red onion, cherry tomato, cucumber, garlic croutons		Tater Tots	4.95	Parmesan Mashed Potatoes	4.95
		Fries	4.50		

* 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.



SCAN TO VIEW OUR TAP LIST

RAM

RESTAURANT & BREWERY

BOISE
IDAHO

RAM FLAGSHIP CRAFT BEER

	abv	ibu	12oz	18oz
Hometown Blonde	4.5%	20	5.75	8.00
crisp, refreshing with notes of honey & a light citrusy finish				
Hefeweizen	5.2%	25	5.75	8.00
German style characteristically cloudy with flavors of banana & clove				
Big Red’s IPA	6.2%	65	6.00	8.50
boasting big, bold citrus character of amarillo & citra hops, reminiscent of grapefruit				
Buttface Amber Ale	5.8%	26	5.75	8.00
smooth & malty, caramel & toffee flavors, balanced hop finish				

NEW! Ram Beer Experience 8.00
Choose any 4 (5oz.) tasters of our Ram Craft Beer

Seasonal & Special Edition
see our seasonal tap list

ZERO PROOF COCKTAILS

Blue Lemon Sparkle	7.00
blue raspberry, lemon juice, agave, soda	
Blackberry Lime Fizz	7.00
fresh blackberries, fresh lime juice, simple syrup, soda	
Pink Ranger	7.00
coconut cream, strawberry purée, lime juice, lemonade, soda	
Tiki Lemonade	7.00
muddled lemon, coconut cream, mango purée, lemonade, pineapple juice, soda	
Strawberry Zing	7.00
strawberry puree, fresh lime juice, simple syrup, ginger beer	
Dr. Strawberry Dirty Soda	7.00
Dr. Pepper, strawberry syrup, cream of coconut	
Zero Proof Mojito	7.50
Starry, muddled mint & lime, sweet & sour	
Zero Proof Piña Colada	7.50
coconut cream, pineapple juice, sweet & sour, on the rocks or blended	

FOUNTAIN DRINKS

3.99 | Free Refills
Diet Pepsi • Pepsi • Lemonade • Mountain Dew • Dr. Pepper • Starry • Rootbeer • Iced Tea • Coffee

DESSERTS

New York Style Cheesecake	7.99
graham cracker crust, whipped cream, seasonal fruit topping	
Chocolate Chip Skillet Cookie	7.99
with vanilla ice cream	
Tres Leches Bread Pudding	8.99
topped with vanilla ice cream, seasonal topping	
Mile High Mud Pie	10.99
Rich cookies ‘n cream ice cream & Kona coffee ice cream on an Oreo® cookie crumb crust. Whipped cream, caramel & almonds, hot fudge	
Deep Fried Ice Cream	9.99
vanilla ice cream coated in cinnamon spiced corn flakes, served in a tortilla bowl, topped with whipped cream, caramel sauce	
NEW! Churro Sticks	7.99
crispy, golden sweet dough dusted with cinnamon sugar, served with warm caramel sauce	

BEER CRUST PIZZA

Our 12” beer crust is made using our **Hefeweizen** beer , NW sourced Napoletana flour, house-made red Stanislaus pizza sauce (★unless otherwise noted), whole milk mozzarella

1971 Classic	20.99	Roasted Veggie Pizza	17.99
pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers		★garlic-artichoke white sauce base, mozzarella, with roasted mushrooms, bell peppers, garlic confit, artichoke hearts, finished with fresh arugula & parmesan	
Kona Pig	19.99	Rambo	19.99
bbq sauce, pineapple, pork carnitas, red onion, chopped bacon, Canadian bacon		Canadian bacon, pepperoni, Italian sausage	

Create Your Own Beer-Crust Pizza ▼ 14.99
topped with our Stanislaus pizza sauce, fresh mozzarella cheese
~To ensure a crisp crust, we recommend no more than 4 toppings~
MEATS add \$3.25 each | Pepperoni | Canadian Bacon | Italian Sausage | Italian Salami | Pork Carnitas | Bacon | Grilled Chicken | Blackened Chicken | Beef Chorizo
VEGGIES add \$2 each | Sliced Mushrooms | Cilantro | Red Onion | Roasted Peppers | Tomatoes | Black Olives | Pineapple | Artichoke | Pepperoncini | Jalapeños

MAINS

{Add a Cup of **SOUP** or Side **SALAD** to Any Entree below \$4.29}

Chicken Alfredo	21.99	Big Horn Fish & Chips	Lunch Size (2) 20.99 (3) 25.99
linguine pasta tossed in garlic alfredo sauce, topped with sliced Grilled or Blackened chicken		Wild Alaska cod hand-dipped in our signature Hefeweizen beer batter, finished with seasoned panko for an ultra-crispy crunch. Served with golden fries, house-made dill tartar & malt vinegar aioli	
Grilled Shrimp Alfredo	23.99	Blackened Fish Tacos	*Spicy* [corn GF or flour tortillas] 19.99
Buttface Chicken Kebab	Lunch Size (1) 14.99 (2) 17.99	blackened seasoned seared rockfish, chipotle-lime slaw, pineapple salsa, cilantro-lime rice, borracho black beans	
RAM award winning Buttface Amber Ale marinated chicken skewered & grilled with house made chipotle bbq sauce, served with cilantro lime rice and zesty lime slaw		Elevate Your Tacos-Add: Sour Cream or Guacamole \$2ea.	
6oz. Top Sirloin Steak	(Single) 22.99 (Double) 29.99	Chicken Tenders	Lunch Size (3) 14.99 (5) 17.99
finished with maitre d’ butter, served with parmesan mashed potatoes, seasonal vegetable		with fries, Choice of (1) Sauce: Buffalo Ranch Honey Mustard Hot Honey Sriracha BBQ	
Steak Aujus	\$1 Peppercorn Crusted & Blue Cheese \$2		

MAC & CHEESE 14.99
Cavatappi corkscrew pasta tossed in our rich, house-made cheddar cheese sauce, baked until bubbling and golden, and finished with crispy seasoned breadcrumbs
Add To Your Mac & Cheese

MEATS \$3.25ea
bacon | beef chorizo | blackened chicken | Italian sausage | pork carnitas | crispy chicken tenders

VEGGIES ▼ \$2ea
sautéed garlic mushrooms | steamed broccoli | sliced jalapeños | bell peppers

ENTREE SALADS & BOWLS

~ Salad Proteins available for Entree Salads & Bowls Only ~			
Add: Grilled or Blackened Chicken Breast \$5 Grilled Salmon* Fillet \$12 Chimichurri Steak Skewer* \$11 Grilled Shrimp Skewer \$8 Crispy Chicken Tenders (3) \$7			
Tossed Cobb Salad	Lunch Size 10.99 Large 14.99	Grilled Shrimp Avocado Bowl	GF 18.99
chopped bacon, avocado, hard boiled egg, blue cheese, tomato, mixed greens, blue cheese dressing		blackened grilled shrimp served over fragrant jasmine rice with pineapple salsa, avocado fan, pickled red onion, serverd with our signature yum yum sauce	
Caesar Salad	Lunch Size 10.99 Large 14.99	Ahi Poke* Bowl	19.99
chopped romaine, garlic croutons, RAM caesar dressing, shredded parmesan		jasmine sushi rice, shoyu marinated *ahi tuna, sliced jalapeños, sriracha-mayo drizzle, sliced green onion, pickled cucumbers, sliced avocado, sesame furikake, edamame, soy sauce on the side	
Olympus Salad	14.99	Blackened Salmon* Bowl	23.99
mixed greens, crumbled feta, artichoke hearts, roasted red bell peppers, bacon, avocado, pickled red onion, garlic artichoke dressing		cilantro-lime rice, black beans, chipotle-lime slaw, shredded cheddar jack cheese, fresh cilantro, pickled red onion, sour cream, guacamole, blackened boneless salmon fillet	
Italian Chop Chop Chicken Salad	16.99	With Blackened or Grilled Chicken Breast 16.99 With Grilled Shrimp Skewer 18.99 With Chimichurri Steak Skewer 22.99	
iceberg, arugula, garbanzo beans, salami, diced tomato, tossed in red wine vinaigrette, mozzarella, diced grilled chicken, parmesan cheese, fresh basil			
Chicken Almond	17.99		
teriyaki-ginger marinated chicken, grilled & chilled, served sliced over mixed greens, matchstick red bell peppers, crispy La Choy chow mein noodles, toasted slivered almonds, celery, black & white sesame seeds, green onion, ginger dressing			

GF can be prepared Gluten Free ▼ vegetarian, may contain eggs
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