

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

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

Bavarian pretzels ~ Additional Pretzels (3) + \$4

Bone-In or Boneless Wings 16.99

blue cheese or ranch dressing, choice of sauce:
Naked | Buffalo | Hot Honey Sriracha | BBQ

Crispy Hot Honey Sriracha Cauliflower 12.99

Also Available: Naked | Buffalo | BBQ

Fried Cheese (The Ultimate Cheese Pull) 12.99

mozzarella & romano cheese, oregano-garlic
Italian breading, house-made marinara & ranch
dressing for dipping

Fried Pickle Chips v 9.99

lightly breaded dill pickles, rosette sauce

Nachos v 14.99

cheddar jack, black beans, sour cream, jalapeños,
cilantro, pico de gallo, guacamole, salsa

Add: (\$3 ea): Blackened Chicken | Beef Chorizo | Pork Carnitas

Pacific Crab, Shrimp & Artichoke Dip 17.99

Pacific crab, Oregon bay shrimp, mixed with
artichoke hearts, mayo, parmesan and red onion,
oven roasted, with garlic buttered crostini

Armadillo Eggs 12.99

RAM original, chicken married with jalapeños,
pepper jack cheese, cream cheese, rolled in saltine
crackers, cooked golden, side of ranch dressing

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 | v Garden Burger - \$2 | v Lettuce Wrap or on Mixed Greens

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

Ram Classic Cheeseburger* 16.49

lettuce, tomato, onion, cheddar cheese, mayo

Customize Your Burger-Add: Bacon \$3 | Fried Egg \$1.49

Steakhouse Stack (A BurgeRama 2026 Favorite) 19.99

Two juicy 1/4 lb. Angus beef patties layered with
applewood smoked bacon, smoked cheddar, charred
onion compote, garlic mushrooms, arugula, house-made
Steakhouse aioli

Stadium Bacon & Mushroom* 18.29

seasoned Angus beef* patty, sautéed garlic
mushrooms, cheddar, garlic mayo, applewood
smoked bacon, lettuce, tomato

Ram Bam Smashburger* 17.49

double American cheese, lettuce, signature
Ram Pub sauce, pickle relish

Customize Your Burger-Add: Bacon \$3

Pit Boss* (A BurgeRama 2026 Favorite) 19.49

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

Oklahoma Smash* (2025 BurgeRama Favorite) 18.49

seasoned *beef patty, smashed with onions and
grilled, steakhouse aioli, arugula tossed in red
wine vinaigrette, our house-made cheddar
cheese sauce, applewood-smoked bacon

Make It Spicy: Sliced Jalapeños \$1

Hillbilly* 18.29

crumbled blue cheese, applewood-smoked bacon,
iceberg lettuce, blue cheese mayo, onion crisps

The Ricardo* 19.79

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

Ozark's BBQ Smashburger* 18.79

smoked cheddar, chipotle bbq sauce, smoked bacon,
lettuce, tomato, onion, roasted garlic mayo

The Husky Burger* back by popular demand! 24.99

a 1 lb. seasoned Angus patty, triple American cheese,
smoked bacon, lettuce, tomato, onion, ketchup,
mustard, mayo, dill pickles

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

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

French Dip served with au jus 18.79

½ lb. thin-sliced roast beef on grilled French roll

Add: Shrooms \$2 | Cheese \$1 | Grilled Onions \$1

Ram Way: roasted peppers, onion & cheese sauce \$3

Buttface Amber Ale Chicken Sandwich * 17.99

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

Turkey Havarti Melt 17.99

sliced roasted turkey, havarti, garlic
mayo, tomato, bacon, grilled sourdough

Add: Avocado \$2 | Au Jus \$1

Rule The Roost Chicken Sandwich 16.99

buttermilk battered and hand-breaded, peppercorn
mayo, lettuce, dill pickles, grilled bun

Pacific Crab, Shrimp & Artichoke Melt 21.99

a savory blend of coastal Pacific crab, Oregon bay
shrimp, artichokes, parmesan, melted cheddar
jack on toasted French baguette

Signature Reuben N^o. 507 18.79

after 507 refinements, we perfected our ultimate Reuben,
shaved corned beef, creamy havarti, sauerkraut,
horseradish cream sauce, thousand island, grilled
marbled rye

Amber Ale Steak* Sandwich 22.99

our signature **Amber Ale**—marinated sirloin, grilled and
thinly sliced, with havarti, crispy onions, parmesan,
arugula and steakhouse aioli on a toasted garlic
French roll. Served with au jus

Elevate Your Sandwich-Add: Steakhouse Chimichurri Sauce \$2

A'LA CARTE SOUP & SIDES

NW Clam Chowder 6.50 | 9.50

Porter Chili 6.00 | 9.00

Side House Green Salad 6.25

Side Caesar Salad 6.25

Cilantro-lime Rice 4.50

Sweet Potato Fries 4.95

Tater Tots 4.95

Fries 4.50

Onion Rings 6.00

Seasonal Vegetables 4.50

Side Mac & Cheese 6.50

Jasmine Sushi Rice 4.50

Parmesan Mashed Potatoes 4.95

* 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.

9/26



SCAN TO VIEW OUR TAP LIST

RAM

RESTAURANT & BREWERY

MARYSVILLE
WASHINGTON

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 Andouille Sausage			
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	Chicken Tenders	Lunch Size (3) 14.99 (5) 17.99
linguine pasta tossed in garlic alfredo sauce, topped with sliced Grilled or Blackened chicken		with fries, Choice of (1) Sauce: Buffalo Ranch Honey Mustard Hot Honey Sriracha BBQ	
Grilled Shrimp Alfredo	23.99	Buttface Chicken Kebab	Lunch Size (1) 14.99 (2) 17.99
Tuscan Chicken Mushroom Pasta		RAM award winning Buttface Amber Ale marinated chicken and grilled with house made chipotle bbq sauce, served with cilantro lime rice, zesty lime slaw	
seared chicken and linguine tossed in a rich Tuscan mushroom cream sauce with sun-dried tomatoes, finished with parmesan, fresh basil, served with garlic toast		Big Horn Fish & Chips	Lunch Size (2) 20.99 (3) 25.99
Rambalaya		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	
Sautéed shrimp, chicken, and andouille sausage simmered in a rich, savory Creole broth, served over fragrant jasmine rice and finished with fresh green onion Make It Spicy: Jalapeños \$2		Blackened Fish Tacos *Spicy* [corn GF or flour tortillas] 19.99	
6oz. Top Sirloin Steak (Single) 22.99 (Double) 29.99		blackened seasoned seared rockfish, chipotle-lime slaw, pineapple salsa, cilantro-lime rice, borracho black beans	
finished with maitre d’ butter, served with parmesan mashed potatoes, seasonal vegetable		Elevate Your Tacos-Add: Sour Cream or Guacamole \$2ea.	
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 | andouille sausage

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	
iceberg, arugula, garbanzo beans, salami, diced tomato, tossed in redwine vinaigrette, mozzarella, diced grilled chicken, parmesan cheese, fresh basil		With Grilled Shrimp Skewer 18.99	
Chicken Almond	17.99	With Chimichurri Steak Skewer 22.99	
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		V vegetarian, may contain eggs	

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