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 No. 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
cheddar jack, sliced green onion

Side House Green Salad 6.25
mixed greens, red onion, cherry tomato, cucumber, garlic croutons

Side Caesar Salad 6.25
crisp romaine, parmesan, garlic croutons and caesar dressing

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

PUYALLUP
WASHINGTON

RAM FLAGSHIP CRAFT BEER

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

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
pepperoni, Italian sausage, Canadian bacon, mushrooms, black olives, roasted red bell peppers

Kona Pig 19.99
bbq sauce, pineapple, pork carnitas, red onion, chopped bacon, Canadian bacon

Roasted Veggie Pizza 17.99
★garlic-artichoke white sauce base, mozzarella, with roasted mushrooms, bell peppers, garlic confit, artichoke hearts, finished with fresh arugula & parmesan

Rambo 19.99
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
linguine pasta tossed in garlic alfredo sauce, topped with sliced Grilled or Blackened chicken
Grilled Shrimp Alfredo 23.99

Tuscan Chicken Mushroom Pasta 23.99
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

Rambalaya 26.99
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

6oz. Top Sirloin Steak (Single) 22.99 (Double) 29.99
finished with maitre d' butter, served with parmesan mashed potatoes, seasonal vegetable
Steak Aujus $1 | **Peppercorn Crusted & Blue Cheese** $2

Chicken Tenders Lunch Size (3) 14.99 (5) 17.99
with fries, Choice of (1) Sauce:
Buffalo | Ranch | Honey Mustard | Hot Honey Sriracha | BBQ

Buttface Chicken Kebab Lunch Size (1) 14.99 (2) 17.99
RAM award winning Buttface Amber Ale marinated chicken and grilled with house made chipotle bbq sauce, served with cilantro lime rice, zesty lime slaw

Big Horn Fish & Chips Lunch Size (2) 20.99 (3) 25.99
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

Blackened Fish Tacos ***Spicy*** [corn GF or flour tortillas] 19.99
blackened seasoned seared rockfish, chipotle-lime slaw, pineapple salsa, cilantro-lime rice, borracho black beans
Elevate Your Tacos-Add: Sour Cream or Guacamole $2ea.

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

Caesar Salad Lunch Size 10.99 Large 14.99
chopped romaine, garlic croutons, RAM caesar dressing, shredded parmesan

Olympus Salad 14.99
mixed greens, crumbled feta, artichoke hearts, roasted red bell peppers, bacon, avocado, pickled red onion, garlic artichoke dressing

Italian Chop Chop Chicken Salad 16.99
iceberg, arugula, garbanzo beans, salami, diced tomato, tossed in redwine 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

Grilled Shrimp Avocado Bowl GF 18.99
blackened grilled shrimp served over fragrant jasmine rice with pineapple salsa, avocado fan, pickled red onion, serverd with our signature yum yum sauce

Ahi Poke* Bowl 19.99
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

Blackened Salmon* Bowl 23.99
cilantro-lime rice, black beans, chipotle-lime slaw, shredded cheddar jack cheese, fresh cilantro, pickled red onion, sour cream, guacamole, blackened boneless salmon fillet
With **Blackened or Grilled Chicken Breast** 16.99
With **Grilled Shrimp Skewer** 18.99
With **Chimichurri Steak Skewer** 22.99

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

* 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