

APPETIZERS

GIANT BAVARIAN PRETZEL 12

Giant Baked Soft Pretzel Served With Homemade American Cheese Sauce & Brown Mustard

PORK BELLY BAO BUNS 12

Slow Cooked Pork Belly, Korean BBQ Sauce, Pickled Red Onions, Kimchi, Cilantro & Toasted Sesame Seeds

FRIED CHEESE CURDS 12

Fried Breaded Cheese Curds With Sriracha Ranch Dipping Sauce

CRISPY CAULIFLOWER TACOS 12

Lightly Battered Cauliflower, With Citrus Slaw & Chipotle Crema

TASTY TOTS 13

Crispy Tots Topped With Hollandaise, Shredded Parmesan Cheese, Parsley, Chives & Truffle Oil

FISH TACOS 14

Blackened Whitefish, Julienned Carrots, Pineapple Salsa, Cilantro & Soy Ginger in Jicama Taco Shells

CHICKEN FINGERS & FRIES 14

Breaded Chicken Tenders With French Fries & Your Choice Of Dipping Sauce

CHEESESTEAK PIEROGIES 14

Our Housemade Pierogies Filled With Cooper Sharp American & Shaved Steak Meat. Served With Spicy Ketchup

AHI TUNA 15

Sesame Crusted Ahi Tuna topped with a Soy Ginger Glaze & Green Onions

MEDITERRANEAN PLATTER 16

Homemade Hummus, Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives, Roasted Red Peppers, Cucumbers & Toasted Naan Bread

THAI CHICKEN LETTUCE WRAPS 16

Chicken Satay, Pickled Carrots & Jicama, Spicy Cucumbers, Mandarin Oranges, Fried Rice Noodles & Boston Leaf Lettuce served with Thai Peanut Sauce & Soy Ginger Glaze

SALADS

HOUSE SALAD 10

Mixed Greens, Grape Tomato, Cucumber & Housemade Croutons

CAESAR SALAD 10

Chopped Romain, Parmesan & Housemade Croutons

GREEK SALAD 15

Mixed Greens, Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Extra Virgin Olive oil, Greek Dressing, Oregano

BERRIES & FETA SALAD 15

Strawberries, Blueberries, Crumbled Feta, Glazed Walnuts, Frisée & Arugula tossed in a Strawberry Vinaigrette

COCONUT SHRIMP SALAD 17

Mixed Greens, Coconut Fried Shrimp, Cucumber, Tomato, Roasted Red Peppers, Pineapple, Toasted Coconut, Tossed in a Mango Vinaigrette

ASIAN CHICKEN SALAD 17

Sesame Marinated Grilled Chicken Breast, Mixed Greens & Romaine, Tomatoes, Cucumbers, Mandarin Oranges, Edamame, Fried Rice Noodles, Sesame Seeds & Green Onions tossed in Toasted Sesame Dressing

Add To Any Salad:

Chicken +\$8 Shrimp +\$10 6oz Salmon +\$10

WINGS

BONELESS WINGS 12

10 JUMBO WINGS 15

FRIED CAULIFLOWER 13

FRIED SHRIMP 15

WING SAUCES

Mild, House (Medium), Hot, BBQ, Mango Habanero, Garlic Parmesan, Sweet Thai Chili Wings Include Ranch or Bleu Cheese & Celery

SOUPS

FRENCH ONION SOUP 7

SOUP OF THE DAY

\$5 Cup / \$7 Bowl

Ask Your Server About Todays Soup!

ENTREES

NEW YORK STRIP 30

12oz Certified Black Angus Strip Cut In House, Duck Fat Potatoes & Heirloom Carrots

CRAB CAKES 28

Two 4oz Panko Crusted Crab Cakes Served With French Fries & Cole Slaw

ASIAN SALMON 28

8oz North Atlantic Salmon, Coconut White Rice, Asian Vegetable Blend, Soy Ginger Glaze, Toasted Sesame Seeds & Green Onions

BONE-IN HONEY GARLIC PRIME PORK CHOP 24

14oz Bone-In Pork Chop, Grilled To Temp, & Topped With A Honey Garlic Glaze. Served With Your Choice of Two Sides

CHICKEN PARMESAN & LINGUINE 19

Breaded Chicken Breast With Fresh Mozzarella & Marinara Sauce

CARIBBEAN CHICKEN 18

Grilled Jerk Chicken Breast, Pineapple Salsa, Mango Sauce, Fried Plantains & Coconut Rice

FISH N' CHIPS 18

House Breaded and Fried To Order Cod Served With French Fries & Coleslaw

CALABRIAN CHILI FETTUCCINE 16

Fettuccini Pasta tossed in a Light Cream Sauce, Calabrian Chiles, Bacon & Parmesan Chips
Add Grilled Chicken +8 Add Grilled Shrimp +10

SIDES

Extra Sides \$6

House Salad, Caesar Salad, Mashed Potatoes, Mac N' Cheese, French Fries, Cole Slaw, Sweet Potato Fries, Coconut White Rice

Extra Sides \$8

Brussel Sprouts, Broccoli, Duck Fat Potatoes, Heirloom Carrots Over Greek Yogurt, Asian Vegetable Blend (Broccoli, Brussel Sprouts, Kohlrabi, Snow Peas, Edamame, Carrots, Kale)

PLEASE DISCLOSE ALLERGIES TO SERVER

WE ARE NOT A GLUTEN FREE KITCHEN AND CANNOT GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR

PIZZAS

10x10 Square Personal Pies
Gluten Free Cauliflower Crust \$4

PLAIN PIZZA 12

PEPPERONI PIZZA 13

BBQ CHICKEN BACON RANCH 15

BBQ Grilled Chicken Breast, Bacon Bits, Mozzarella, Cheddar Jack Cheese & BBQ Ranch Drizzle

SHORT RIB 15

Slow Cooked Short Rib, Pickled Onions, Creamy Horseradish Sauce & Mozzarella Cheese

WILD MUSHROOM WHITE 15

Wild Mushroom Blend, Roasted Mushroom Cream, Mozzarella Cheese, Parmesan & Truffle Oil Drizzle

BURGERS

Local Angus Beef On Toasted Brioche Bun With Fries & A Speared Pickle Sub Fries With Any Side (additional upcharge may apply)
Gluten Free Bun \$2

RAMBURGER 13

Cooper Sharp American Cheese

GREEN JACKET 14

Roasted Green Chilis, Cooper Sharp American Cheese & Sweet Jalapeño Aioli

THE "CUZ" 15

Sharp Cheddar, Brown Sugar Black Pepper Bacon & Caramelized Onions

MUSHROOM GRUYERE 15

Lager Beer Braised Mushrooms, Melted Gruyere Cheese & Roasted Garlic Aioli

THE OLD FASHIONED 15

Back Bacon, Beer Cheese, Chef's Secret Sauce, Shredded Lettuce & Caramelized Onions

BEYOND BURGER 18

Vegan Plant Based Burger That Tastes Like Beef! Topped With Lettuce, Tomato, & Red Onion with Chef's Secret Sauce On A Vegan Pretzel Bun

Secret Sauce Not Vegan

SANDWICHES

Served With Fries & A Speared Pickle
Gluten Free Bun \$2

MEDITERRANEAN WRAP 15

Balsamic Chicken, Feta Cheese, Spring Mix, Roasted Red Peppers, Black Olives & Tzatziki Sauce on a Garlic Herb Wrap

ROAST PORK SANDWICH 15

House Roasted Pork, Provolone Cheese, Roasted Peppers & Broccolini on a Seeded Conshohocken Shad Roll.
Served with Au Jus

SHORT RIB GRILLED CHEESE 15

Slow Cooked Short Rib, Gruyere & Provolone Cheese, Creamy Horseradish & Caramelized Onions On Toasted Sourdough

RAM CHEESESTEAK 15

Chopped Steak & Cooper Sharp American On A Seeded Conshohocken Shad Roll (Unseeded Roll Available)

CHICKEN CHEESESTEAK 15

Grilled & Shredded Chicken Breast With Cooper Sharp American On A Seeded Conshohocken Shad Roll.
*Buffalo Style Add \$1
Choice of Blue Cheese or Ranch*

CHICKEN GRUYERE SANDWICH 15

Grilled Chicken Breast, Gruyere Cheese, Brown Sugar Peppercorn Bacon, & Garlic Aioli Served On A Toasted Brioche Bun

TURKEY CLUB 15

Oven Roasted Turkey, Bacon, Tomato, Lettuce & Mayo on Toasted Ancient Grain

SOUTHERN CHICKEN SANDWICH 15

Breaded & Fried Chicken, Homemade Pickles, Lettuce, Tomato & Mayo

NASHVILLE CHICKEN SANDWICH 16

Breaded & Fried Chicken, Nashville Hot Sauce, Cole Slaw & Homemade Pickles

CRAB CAKE SANDWICH 18

4oz Homemade Broiled Crab Cake, Lettuce, Tomato & Remoulade On A Toasted Brioche Bun

DESSERTS

DIRT PUDDING 8

Layers Of Crushed Oreo Cookies &
Vanilla Cream Filling

CREME BRULEE CHEESECAKE 8

TRIPLE CHOCOLATE CAKE 8

STRAWBERRY SHORTCAKE 8

LUNCH

Monday-Friday 11:30AM - 4PM

(INCLUDES SOFT DRINK)

\$2 OFF ANY BURGER

\$2 OFF ANY PIZZA

CUP OF SOUP & SMALL SALAD
(HOUSE OR CAESAR) \$7

KIDS MENU

\$8 - Includes Chocolate or
Vanilla Ice Cream

KIDS CHICKEN FINGERS & FRIES

KIDS GRILLED CHEESE & FRIES

KIDS BURGER & FRIES

KIDS PIZZA

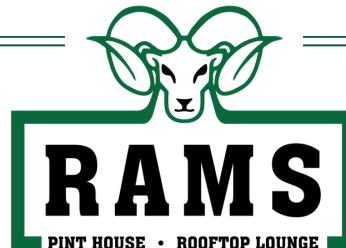
PLAIN OR PEPPERONI

KIDS PASTA

RED SAUCE, BUTTER, OR CHEESE

KIDS EAT FREE ON MONDAYS!

LIMITED TO TWO CHILDREN PER ADULT!



CRAFTED COCKTAILS

ASK ABOUT OUR SEASONAL COCKTAILS!

LADY RAM 14

TITO'S VODKA, ELDERFLOWER LIQUEUR,
MUDDLED MINT & BLACKBERRIES, LEMON JUICE, SPRITE

SMOKE BREAK 14

1800 TEQUILA, HIBISCUS SYRUP, BLUEBERRIES,
LIME, GINGER BEER

ESPRESSO MARTINI 14

CRATER LAKES HAZLENUT ESPRESSO VODKA, KAHLUA,
VANILLA VODKA, MILK FROTH

FRENCH KISS 12

RASPBERRY LIQUEUR, PROSECCO

RASPBERRY COSMO 12

RASPBERRY VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME

DRAFT LIST & BOTTLE/CANNED BEVERAGES

24 DRAFT BEERS



BOTTLE/CAN BEERS



CRAFTED MOCKTAILS ALCOHOL FREE!

THE PINK BEE 10

DHOS NON-ALCOHOLIC GIN, LEMON JUICE,
RASPBERRY SYRUP, HONEY SYRUP, FRESH RASPBERRY
MUST BE 21+ TO ENJOY

BITTERSWEET PALOMA 10

DHOS NON-ALCOHOLIC BITTERSWEET APERITIF,
GRAPEFRUIT JUICE, SIMPLE SYRUP
MUST BE 21+ TO ENJOY

VIRGIN ORANGE MULE 10

DHOS NON-ALCOHOLIC ORANGE LIQUEUR,
GINGER BEER, LIME JUICE
MUST BE 21+ TO ENJOY

VIRGIN BLACKBERRY MOJITO 8

GINGER ALE, MUDDLED BLACKBERRIES & MINT,
LIME JUICE, SIMPLE SYRUP

CITRUS SPRITZ 7

ORANGE JUICE, GRAPEFRUIT JUICE, SPRITE, LIME JUICE

Rams VIP CLUB

JOIN OUR VIP CLUB FOR COUPON
OFFERS, SPECIALS, EVENTS, & MORE!



WINE LIST

GLASS/BOTTLE

RED

CARDIFF CABERNET SAUVIGNON: \$8/\$28

MINIMALISTA MALBEC

MENDOZA, ARGENTINA \$10/\$32

AVIA PINOT NOIR \$8/\$26

CANYON OAKS MERLOT \$8/\$28

PESSIMIST PASO ROBLES BLEND \$11/\$34

OCNAUTIC PASO ROBLES CABERNET \$10/\$32

WHITE

CARDIFF CHARDONNAY: \$8/\$26

BOGLE CHARDONNAY: \$10/\$32

VILLA BRICI PINOT GRIGIO: \$8/\$24

AVIA SAUVIGNON BLANC: \$8/\$28

GIESEN SAUVIGNON BLANC \$10/\$32

CANYON OAKS MOSCATO: \$8/\$24

C'EST LA VIE ROSE \$8/\$22

HAPPY HOUR

Monday-Friday 4:00PM - 6:00PM

\$2 OFF SELECT LIQUORS & COCKTAILS

\$2 OFF HOUSE WINES

\$2 OFF HAPPY HOUR BEERS

ASK YOUR SERVER ABOUT THIS

WEEKS FEATURED BEERS!

\$5 TASTY TOTS

\$8 PIZZAS