

# BURGERS

## CHOOSE A PROTEIN

**BEEF** 100% Grass-Fed from 4K Ranch

**TURKEY** Free Range from Diestel Family Ranch

**BISON** All-Natural from Great Range (ADD 2.50)

**VEGGIE** House-Made Organic



We partner with farmers and ranchers that share our commitment to the land.

Burgers Served on Choice of Pacific Coast Bakery Bun or Lettuce Wrap  
Bun Selection: Sesame Seed, Whole Grain, Brioche (Add 1.00) OR Gluten-free (Add 2.00)

## ROAM STYLES

### The Classic

Lettuce, Tomato, Onions, House-made Pickles, House Sauce  
**13.00**

### Tejano

Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch  
**16.00**

### French N' Fries

Truffle Parmesan Fries, Brie, Avocado, Grilled Onions, Greens, Worcestershire Sauce, Stone Ground Mustard  
**16.50**

### Tavern Burger

8 oz Grass-Fed Beef Patty Served on Brioche Bun

Gruyère, Grilled Onions, Roasted Garlic Aioli  
**20.00**

### Vegan Bacon Cheeseburger

House-Made Organic Veggie Patty Served on Whole Grain Bun

Plant-Based Bacon, Vegan Cheddar, Lettuce, Tomatoes, Pickles, Onions, Ketchup, Mustard  
**15.00**

### Sunny Side

Pasture Raised Egg, Aged White Cheddar, Grilled Onions, Greens, Tomato, Chili Sauce  
**16.00**

### Heritage

Applewood Smoked Bacon, Aged White Cheddar, Lettuce, Tomato, Grilled Onions, Aioli  
**16.50**

### Chalet

Swiss, Cremini Mushrooms, Greens, Tomato, House Sauce  
**14.50**

### Pacific Blue

Blue Cheese, Greens, Tomato, Grilled Onions, Steak Sauce  
**14.50**

### BBQ

Aged White Cheddar, BBQ Sauce, Grilled Onions, Jalapeño Relish, Slaw  
**14.50**

### Seasonal

Check Seasonal Board for Current Style  
**AQ**

## CREATE YOUR OWN

11.50

### SAUCES

#### FREE

Ketchup  
Yellow Mustard  
Mayo

#### 1.00

House Sauce  
Herb Ranch  
Stone Ground Mustard  
Chili Sauce  
Aioli

BBQ Sauce  
Jalapeño Relish  
Roam Hot Sauce  
Honey Mustard

### TOPPINGS

#### 50¢

Tomato  
Onion  
Red Onion  
Lettuce  
House-Made Pickles

#### 1.00

Grilled Onions  
Slaw  
Greens  
Cremini Mushrooms

#### 3.00

Pasture Raised Egg  
Avocado  
Applewood Smoked Bacon  
Plant-Based Bacon

### CHEESE

#### 2.00

Aged White Cheddar  
Pepper Jack  
Swiss  
Vegan Cheddar

#### 2.50

Blue Cheese  
Brie  
Gruyère

# CHICKEN

All-Natural Chicken

Choice of Grilled or Fried (Gluten-Free)

### Classic Chicken Sandwich

Lettuce, Tomato, Red Onions, House-Made Pickles, Herb Ranch  
**15.00**

### Spicy Chicken Sandwich

Slaw, House-Made Pickles, Nashville-Style Hot Sauce  
**15.50**

### Seasonal Chicken Sandwich

Check Seasonal Board  
**AQ**

### Chicken Strips

Classic **12.00**  
Choice of sauce

Spicy **13.00**

House-Made Pickles & Herb Ranch

## SALADS, VEGGIES & SOUP

Salad Dressings: Red Wine Vinaigrette, Herb Ranch, Sesame Ginger or Avocado Lime

### Farmers Market Salad

An Abundance of Peak Local Produce – Check Seasonal Board for Current Ingredients  
**14.00**

### Mini Market Salad

A Smaller Market Salad  
**9.00** (add avocado: 3.00)

### Brussels Sprouts

Toasted Sesame Oil, Lime, Cilantro, Garlic, Red Fresno Chiles  
**9.00**

### Seasonal Veggies

Check Seasonal Board  
**AQ**

## FRIES

Russet Fries **5.00**

Sweet Potato Fries **5.50**

Zucchini Onion Haystack **6.00**

### Add Seasoning

**2.00**

Truffle Parmesan  
Chipotle Maple  
Sour Cream and Chive

### Seasonal Soup

Check Seasonal Board  
**AQ**

### Top It Off

Add to Salads, Veggies or Soup

Pasture Raised Egg **3.00**

Mini Burger Skewers **8.00**

Grilled or Crispy Chicken **7.50**

## KIDS

### Burger Combo

Plain Burger With Choice of Fries or Carrots & Cucumbers, Drink  
**15.00**

### Chicken Strips Combo

Chicken Strips With Choice of Fries or Carrots & Cucumbers, Drink  
**15.00**

### Grilled Cheese Combo

Grilled Cheese With Choice of Fries or Carrots & Cucumbers, Drink  
**11.50**

### Combo Drink Options:

Roam Soda  
Organic Apple Juice  
Organic Milk  
Lemonade

Add a Kid's Shake for 3.50

# DRINKS & SHAKES

Made with Straus Organic Ice Cream

## SHAKES

Chocolate **9 oz 7.00**  
Vanilla Bean **12 oz 9.00**  
Strawberry **16 oz 11.00**

Mint Chip  
Salted Caramel  
Stumptown Coffee  
Seasonal

**TOP IT OFF**  
— WITH A —  
**Brûléed Marshmallow**  
**2.00**

—  
Vegan Mint Chip

## ROAM SODAS

**9 oz 3.50**  
**16 oz 5.00**

Meyer Lemon  
Ginger Lime  
Prickly Pear  
Seasonal

## TEA & MORE

Rotating Kombucha **6.00**  
Iced Black Tea **5.00**  
Lemonade **9oz 3.50** **16 oz 5.00**

## CRAFT SODA

Alameda Soda Co.

Cane Cola, Diet Cola **5.00**  
Root Beer **5.00**  
Cream Soda **5.00**

We have a selection of craft beer and wine

~See List at Bar~



## Spring Menu

### Burger

#### Springtime Burger

Chimichurri, Fresh Mozzarella, Tomato, Greens, Aioli  
**15.00**

### Chicken

#### BBQ Chicken Sandwich

BBQ Sauce, House-Made Pickles, Slaw  
**15.00**

#### BBQ Chicken Strips

BBQ Chicken Strips, House-Made Pickles, Slaw  
**13.00**

### Drinks

Spring Soda Raspberry

Spring Wine Spritzer

Sauvignon Blanc, Raspberry, Lemon  
**9.00**

#### Spring Shake

Lemon Meringue Pie

### Salads, Veggies & Soup

#### Farmers Market Salad

Mixed Greens, Rainbow Carrots, Sugar Snap Peas, Radishes, Pumpkin Seeds, Chives, Mint, Avocado, Feta  
**14.00**

#### Asian Chicken Salad

Napa Cabbage, Carrots, Scallions, Crunchy Rice Noodles, Tangerines, Cilantro  
Toasted Almonds with Sesame Vinaigrette  
**16.50**

### Veggies

Heirloom Carrots with Labneh, Honey, Chermoula and Crispy Capers  
**9.00**

#### Thai Red Lentil Soup

With Coconut Cream, Cilantro and Chili Oil  
Cup **6.00**  
Bowl **9.00**

A surcharge of 6% at our San Francisco locations and a surcharge of 5% at our San Ramon location will be added to each order to help cover costs of employer mandates.

Not prepared in a gluten-free, nut-free or dairy-free environment. Notice: consumption of raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.