

BURGERS

CHOOSE A PROTEIN

BEEF 100% Grass-Fed Wagyu from Altair

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
14.00

Mini Market Salad

A Smaller Market Salad
9.00 (add avocado: 3.00)

Asian Chicken Salad

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

Brussels Sprouts

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

FRIES

Russet Fries **5.00**

Sweet Potato Fries **5.50**

Zucchini Onion Haystack **6.00**

Add Seasoning

2.00

Truffle Parmesan
Garlic Parmesan
BBQ

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**
16 oz 11.00

Strawberry
Mint Chip
Salted Caramel
Stumptown Coffee
Seasonal
2.00

—
Vegan Mint Chip

TOP IT OFF
— WITH A —
Brûléed
Marshmallow

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**
Orange Soda **5.00**

We have a selection of craft beer and wine

~See List at Bar~



Summer Menu

Burger

Summertime Burger

Fresh Mozzarella, Yellow Tomato, Greens, Balsamic Reduction, Pumpkin Seed Pesto
15.00

Chicken

Chicken Sandwich

Korean BBQ with Gochujang, Slaw, Kewpie Style Mayo and Pickled Cucumbers
16.00

Chicken Strips

Korean BBQ Chicken Strips with Gochujang, Pickled Cucumbers
13.00

Drinks

Summer Soda Passion Fruit

Summer Wine Spritz

Veso Strawberry Solstice Apertif, Sauvignon Blanc, Lemon
9.00

Summer Shake

Cookies & Cream

Salads, Veggies & Soup

Farmers Market Salad

Mixed Greens, Heirloom Cherry Tomatoes, Rainbow Carrots, Radishes, Pumpkin Seeds, Chives, Mint, Avocado, Feta
14.00

Chopped Salad

Cucumbers, Heirloom Cherry Tomatoes, Red Onions, Mint, Basil, Dill, Feta with Lemon Vinaigrette
9.00

Seasonal Veggies

Summer Squash, Heirloom Cherry Tomatoes, White Corn, Jalapeños, Garlic, Shallots, Cilantro with Lime Crema
9.00

Corn Chowder Soup

with Crispy Croutons

(Gluten Free)

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.