

Rambo's Kitchen offers comfort food, not bullets and explosions

By Jim Begley



The Rambo at Rambo's Kitchen

If you're heading to Rambo's Kitchen hoping for a peek at Sly behind the grill, you'll be disappointed. The restaurant in southwest Vegas is named for the owners' canine friend, not the fictional Vietnam vet. So when you enter Rambo's, you're hit not by Stallone but by colors — it's a kaleidoscope in there, awash with psychedelic tones while vintage memorabilia line the surfaces. Somewhat reminiscent of an aging hippie's yard sale, don't let the busy decorating scheme dissuade you, or you'll miss out on some great cooking.

What started with a hot dog and burger concept has quickly expanded, with a menu offering all your favorite comfort foods, most completely house-made. What isn't made from scratch is hand-selected and shipped in from around the country.

The menu includes a variety of dishes, including a large selection of burgers and sandwiches. The eponymous Rambo (\$9.89) is one of the best burgers I've had in some time. It's stuffed with a blend of American and Swiss cheeses, smothered in pulled pork and BBQ sauce, topped with an onion ring and served with a side of twice-fried fries that put most others to shame. I'm a big fan of topping meat with more meat, particularly when cheese is involved — it's messy and tasty and reminiscent of the Jucy Lucy of Minneapolis fame. One of Rambo's owners just happens to hail from the Twin Cities; good thing you don't have to go that far for such satisfying burger goodness.

Restaurant Guide

What: Rambo's Kitchen

Where: 6085 S. Fort Apache Road, 722-2626



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Dining

Rambo's Kitchen offers hot meat-on-meat action

Jim Begley

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Photo: Beverly Poppe

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Details

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