



BALLAST POINT®

DEDICATED TO THE CRAFT

Special of the Day:

Tim's Miraculous Manwich \$12

Toasted sourdough, sliced ham & turkey, swiss cheese, bacon, tomato, avocado and mixed greens tossed in beer vinaigrette
Served with salad or fries

PLATES TO SHARE

Guacamole & Salsa 9

Chunky guacamole, fire roasted salsa, tortilla chips

Carnitas Nachos 15

White cheddar poblano sauce, black beans, pico de gallo, shredded iceberg, black olives, chipotle crema, cotija cheese

*House Made Ricotta Toast 10

New York corn rye, honey, sea salt, arugula, balsamic reduction

Fries 8

White truffle or roasted garlic and parmesan

House Made Pretzel 8

Sculpin beer cheese, California Amber mustard

*BP Wings 13

Choose your sauce:

PB&J – blackberry-chipotle glaze, crushed peanuts

Memphis Glazed – sweet and tangy with a hint of spice

Korean BBQ – soy glazed, umami, sesame seeds

Drunken Mac N' Cheese 14

California Amber beer cheese, bacon, bread crumbs, parsley

*Molokai Style Ahi Poke 14

Toasted macadamia nuts, soy sauce, lemon, sesame, green onion, tortilla chips

*Victory at Sea Poutine 14

Crispy fries, chorizo, cheese curds, imperial porter gravy, fried egg, scallions

*House Made Mini Chorizo Corn Dogs 12

California Amber mustard, house made bread & butter pickles

Fried Brussels Sprouts 12

Crispy fingerling potatoes, whole grain mustard sauce

SALADS

add grilled chicken or fish \$6

Organic Kale 12

Pickled onion, hominy, avocado, feta, savory granola, chipotle lime vinaigrette

*Winter at Ballast Point 12

Candied pepitas, pomegranate seeds, goat cheese, roasted squash, winter greens, raspberry mustard vinaigrette

Grilled Caesar 11

Petite romaine, grated parmesan, diced tomato, fried capers, focaccia croutons

STREET STYLE TACOS

Cotija, crema, pico de gallo, micro cilantro, roasted salsa, tortilla chips

Fish Tacos (3) 12

Fish of the day, grilled or fried

*Chicken Mole (3) 12

Roasted chicken and Oaxaca mole

Carnitas (3) 12

Crispy confit pork shoulder

RESTAURANT MONTH FEATURE

Gastro Burger 15

7 oz Wagyu patty, emmental swiss, bacon jam, pickled jalapeños, sautéed garlic mushrooms, arugula, shallots, thyme, brioche bun.

Comes with a complimentary taster of California Amber:
paired to perfection

MAINS

Choice of fries or mixed greens with house vinaigrette
Add bacon, avocado, or a fried egg for \$2

Ballast Point Burger 14

Wagyu beef, choice of aged cheddar OR blue cheese, lettuce, tomato, onion, brioche bun

BBQ Bacon Burger 15

Wagyu beef, Sculpin BBQ sauce, cheddar cheese, smoked bacon, crispy onions, brioche bun

*Loaded B.L.A.T. 13

Smoked bacon, avocado, lettuce, tomato, toasted sourdough

Fried Buffalo Chicken Sandwich 13

Breaded buffalo chicken breast, blue cheese, celery slaw, brioche bun

*Seared Albacore Sliders 15

Asian slaw, hoisin & sriracha spread, pickled fresno chilis

*Brisket Dip 16

Pickled shiitake mushrooms, shiso, bean sprouts, cilantro, ramen broth, hoagie bun

Fish and Chips 15

Beer battered fish of the day, house made tartar sauce, malt vinegar, lemon

Dessert

New York Style Cheesecake 8

Mixed berry compote and crème anglaise

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken, & hormone free beef whenever possible

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sales tax will be added to the price of all food items served.