



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

House Made Pretzel 8

Sculpin beer cheese & California Amber mustard

Salsa & Guacamole 9

Fire grilled salsa, chunky guacamole, tortilla chips

Baked Brie 13

Sweet bacon jam, caramelized onion, fresh baked bread.

Cornmeal Dusted Calamari 12

Jalapeno remoulade, pickled Fresno chilies, lemon

Fries 8

White truffle oil or roasted garlic

BP Wings 13

PB&J – peanut, blackberry, jalapeno

Diablo – spice rub, fresh garlic, lemon, thyme

Soy Glaze – sesame seeds, cilantro, lime

Baked Short Rib Mac & Cheese 12

Wild arugula, pine nuts, bread crumb

Duck Confit Nachos 14

Blue cheese sauce, pickled onions, arugula, port wine syrup

Beer Steamed Mussels 14

Spanish chorizo, ginger, jalapeno, garlic, onion, shishito peppers, baguette

Seared Big Eye Tuna 15

Bok choy, pickled mushrooms, wasabi sesame seeds, sweet soy glaze

FIRE ROASTED FLATBREADS

Mediterranean Chicken Sausage 14

Grilled fennel, tomato sauce, arugula, ricotta cheese

Bacon, Spinach, Mushroom 15

Roasted garlic spread, potatoes, red pepper flake, goat cheese

Pepperoni 14

Marinara, mozzarella, pecorino, provolone

Tomato & Pesto 12

Fontina, mozzarella, pecorino, provolone

SALADS - add grilled chicken or shrimp \$6

Organic Kale 11

Avocado, feta cheese, pickled onion, hominy, savory granola, chipotle lime vinaigrette

Quinoa Bowl 12

BBQ marinated tofu, avocado, roasted peppers, cherry tomatoes, grilled scallions

Chopped Winter Wedge 11

Oven roasted tomatoes, crispy onions, bacon, smoked blue cheese dressing

Marinated Skirt Steak 16

Tender greens, roasted vegetables, white and green beans, hardboiled egg, green peppercorn vinaigrette

Street Tacos - three tacos

Pescado Del Dia- fish of the day, grilled or fried 12

Pollo Verde- roasted Chicken, tomatillo 12

Vegetariano- grilled portobello, poblano pepper 10

MAINS

Ballast Point Burger 14

Grass fed beef, aged cheddar or bleu cheese, brioche bun, fries

Bacon Blue Burger 16

Wagyu beef, wild boar bacon, blue cheese, brioche bun, fries

California Veggie Wrap 13

Avocado, cucumber, onions, pickled carrots, goat cheese, tender greens, lavash, spiced rice

Fried Chicken Club 14

Koji marinated chicken breast, wild boar bacon, avocado, radicchio slaw, pickled red chillies, focaccia baby greens

Shrimp Scampi Roll 15

Brown butter, fresh lemon, Italian parsley slaw, caper remoulade, baby greens, hoagie bun, baby greens

Brisket Pho Dip 16

Pho broth, basil, cilantro, pickled onion, grilled scallion, chilis, hoisin, bean sprouts, hoagie bun, baby greens

California Amber Beer Batter Fish & Chips 15

Line caught fish of the day, caper tartar sauce, malt vinegar

Winter Squash Carbonara 15

Bucatini pasta, butternut squash, fresh sage, pancetta, walnuts, aged pecorino

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.