



# BALLAST POINT®

DEDICATED TO THE CRAFT

## DAILY SPECIAL

Fudge Bread Pudding \$9

If You Like Pina Colada  
Bread Pudding \$9

Spicy Shrimp Po'Boy \$13

## PLATES TO SHARE

### House Made Pretzel 9

Sculpin Beer Cheese, Calico Mustard

### Curry Fries 8

Japanese Curry, Scallions, Lime Aioli

### Truffle Fries 8

White Truffle oil, Powder

### Fire Roasted Bell Pepper Dip 10

Bell Peppers, Feta, Pine Nuts, Micro Cilantro, Herb Lavash Chips

### Chili, Roasted Salsa & Chips 8

Vegetarian Chili, Roasted Salsa, Tortilla Chips

### Drunken Mussels 13

Fennel, Garlic, Shallots, Parsley, Lemon, wine, and cream

### BP Wings 14

Choose your Sauce:

**PB&J:** Peanut, Blackberry & Jalapeno Glaze

**Diablo:** Habanero, Fresh Garlic, Lemon & Honey [SPICY]

**Soy Glazed:** Sesame Seeds, Cilantro, Lime

**Harissa Mango:** Garlic, Mango, Onion, Lime Wedge [SPICY]

### F.O.D (Fish of the Day) Spicy Mayo Poke 15

Albacore, Warm Rice, Furikaka, Macadamia Nuts, Cucumber  
Tomato, Togarashi, Bonito Flakes

## STREET TACOS

### Mushroom & Peperonata Tacos (3) 13

Portobello, Red Bell Pepper, Onion, Garlic, Italian Herbs,  
Kalamata Olives, Gruyere Fathom Beer Sauce

### Carnitas & Chile Verde Tacos (3) 13

Salsa Fresca, Queso Fresco, Micro Cilantro

### Baja Style Fried Fish Tacos (3) 14

Yellowtail, Salsa Fresca, Cilantro Crema, Cotija, Lime

### Blackened Grilled Fish Tacos (3) 14

Mild -Spiced Yellowtail, Cotija, Lime, Salsa Fresca  
Cilantro Crema

## SALADS

Add Grilled Chicken or Seared Rare Albacore \$6

### House Salad 8

Baby Tomatoes, Persian Cucumber, Hard Boiled Egg  
Dried Cherries, Red Onion, Bacon, Tart Cherry Vinaigrette

### Pork Belly & Eggs 12

Radichio, Frisee, Scallions, Orange Bacon Dressing

### Spicy Soba Noodle Salad 12

Bean Sprouts, Thai Basil, Cilantro, Scallion, Edamame  
Shaved Micro Colored Carrots, Sambal Sesame Vinaigrette

## MAINS

Choice of Fries or Mixed Green Salad

### Chicken Naan 12

Squash Salad, Red Onion, Cumin Tzatziki, Feta, Kalamata  
Olives

### Aged Cheddar Burger 14

Arugula, Beer Glazed Onions, BP Aioli

### Charred Bleu Cheese Burger 14

Burnt Onion Jam, Crispy Bacon, Arugula Salad

### G&F Burger 14

Gruyere Cheese, Grilled Pickled Fennel, Arugula, Romesco

### Grilled Cheese & Tomato Bisque 11

Five Cheese Blend with a cup of Tomato Bisque

### Seared Rare Ahi Tuna Sandwich 16

Pepper-Crusted Ahi, Roasted Tomato, Beer Onions  
Radish Sprouts, Remoulade

## DESSERTS

### Flourless Chocolate Cake 6

Vanilla Bean Ice Cream, Victory at Sea Carmel Sauce

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.