



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Soup of The Day 6

Daily Chef's whim

Pretzel Bites 8

Sculpin beer cheese, Calico mustard

Oysters on The Half Shell half dozen 16 – one dozen 30

Daily Selection, lime cilantro mignonette & horseradish

Fries 5

Truffle Fries 8

Crispy fries, white truffle oil, powder

Salsa & Guacamole 8 (gf)

Fire grilled salsa, chunky guacamole, tortilla chips

Roasted Bone Marrow 12

Sea Monster Marinated Bone Marrow, Green Olive Chimichurri, Rosemary Toast, Fennel-Tomato Confit

Garlic Roasted Brussel Sprouts 11

Crispy Brussel sprouts, poached egg, house kimchi, and pancetta

Cheese & Charcuterie Board 21

Selection of artisanal cheeses, cured meats & pâté, pickles, mustard, fresh bread

Blue Cheese Duck Nachos 15 (gf)

Blue cheese sauce, duck confit, pickled onion, arugula, port reduction

Tongue Buckler Hot Wings 12

Blue cheese dressing, shaved carrot and celery

Commodore's Fish & Chips 12

Commodore stout battered catch of the day, pee wee potatoes, big eye pickles & malt vinegar salt

Wahoo Beer Steamed Mussels 13

Ginger, jalapeno, garlic, onion, Spanish chorizo, shishito peppers

Pineapple Sculpin Pork Sliders 12

Pulled pork, Pineapple Sculpin sauce, smoked pineapple and green chile relish

SALADS

add grilled chicken, catch of the day or shrimp \$5

Fall Wedge 11 (gf)

Baby iceberg, blue cheese dressing, apple, fennel, pomegranates, Heirloom Tom, onion and bacon

Organic Kale 11

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

Mediterranean Couscous 9

Onions, cherry tomatoes, mozzarella, watercress, cucumbers and herbs drizzled with balsamic reduction

Spanish Octopus Salad 12

Charred octopus, crumbled chorizo, watermelon radish, fingerling potato with a Frisee and citrus salad.

MAINS

Vegetarian Banh Mi Burger 11

Sweet chili aioli, fresh asian herbs, avocado, asian pickled vegetables and sliced jalapeno

Fish Street Tacos 13 (gf)

Catch of the day Grilled or fried, served with cabbage, guacamole, cilantro and lime crema

Shrimp Street Tacos 13 (gf)

Guava-chile glazed, kimchi, cucumber and cilantro

Grilled Fish Sandwich 14

House made tartar sauce, lemon, lettuce, tomato, onion on sourdough bread

Porchetta Sandwich 13

Slow Roasted Pork, bitter green pesto, butternut squash aioli, shaved fennel and watercress

Grilled Barmy Chicken Sandwich 15

Melted brie, Barmy apricot mostarda, arugula on a brioche bun

Ballast Point Burger 13

Meyers All Natural Beef, Blue or White Cheddar, onion, lettuce, tomato on a brioche bun

Truffle Burger 15

Ciabatta, Commodore Braised Mushroom, Truffle Goat Cheese, Watercress

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.