



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

*Chips & Salsa 6

Fire roasted salsa & tortilla chips

*Add white cheddar poblano cheese sauce – 2

Fries 8

Your choice of plain, truffle or parmesan garlic

Those Chowder Fries 14

Crispy fries, housemade clam chowder, cheese curds, bacon crumbles, green onion

*House Made Pretzel 8

Sculpin beer cheese, California Amber mustard

Chilaquiles Carnitas Nachos 15

Chilaquiles rojos, jalapeños, fried egg, cotija cheese, pickled corn, micro cilantro

BP Wings 13

Choose your style:

Dry – house spice mix

Wet – house spice mix tossed in buffalo sauce

Wahoo Steamed Mussels 14

Thai Chilli Wahoo, garlic, shallots, ginger, jalapeño, shishito peppers, Spanish chorizo, garlic baguette

Crispy Calamari 12

Pickled fresno chilis, green onions, sriracha aioli, lemon

*Spanish Chorizo Flatbread 14

Feta cheese, red onions, bell peppers, cilantro, chimichurri vinaigrette

SALADS

Add grilled Chicken, Fish, or Blackened Shrimp - 6

Land & Sea 16

Blackened shrimp, short rib carpaccio, feta cheese, arugula, pickled red onions, cherry tomatoes, chimichurri vinaigrette

Grilled Caesar 11

Petite romaine, grated parmesan, diced tomato, fried capers, house made croutons

Fall Stuffing Salad 13

Dried cranberries, crushed macadamia nuts, house made croutons, portabella mushrooms, roasted cauliflower, red onion, mixed greens, frisee, whole grain maple vinaigrette

Roasted Beet Salad 14

Seasoned goat cheese, arugula, candied walnuts, pomegranate vinaigrette

~ Late Night Menu ~

Indicated by *

Sunday – Thursday 9:30pm – 10:30pm

Friday – Saturday 11pm – 11:30pm

KIDS MENU All items served with fries 7
Chicken Tenders / Corndog / Grilled Cheese

Daily Special

Shrimp Impasta Flatbread 13

Spicy tomato sauce, bell peppers, red onions, capers, parmesan cheese

STREET STYLE TACOS

Shredded cabbage tossed in chipotle vinaigrette, white onion, cilantro, lime crema, roasted salsa, lime, tortilla chips

Blackened Shrimp (3) 12

House blackening seasoning

Salsa Verde Carnitas (3) 12

Beer braised pork shoulder

Fish Tacos (3) 12

Fish of the day, grilled or fried

MAINS

Choice of fries or mixed greens with beer vinaigrette Add bacon, avocado, or a fried egg - 2

Ballast Point Burger 13

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

West Coast Burger 15

Wagyu beef, cheddar cheese, arugula, tomato, caramelized onions, BP aioli, brioche bun

Fish n' Chips 15

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

Banh Mi Chicken Sandwich 14

Marinated chicken, pickled vegetables, arugula, micro cilantro, jalapeño & carrot relish, hoisin aioli, brioche bun

Loaded B.L.A.T. 13

Smoked bacon, avocado, lettuce, tomato, toasted sourdough

Pastrami Sandwich 14

Sculpin brined pastrami, swiss cheese, sauerkraut, tomato, sriracha aioli, sourdough

BBQ Pulled Pork Sliders 14

House made Sculpin BBQ sauce, pickled jalapeños, corn and poppyseed slaw, crispy onions, brioche buns

Seared Albacore Sliders 15

Miso marinated albacore, sweet chili slaw, kewpie

DESSERT

*Pumpkin Spice Cake 8

Rosemary whipped cream

*Victory At Sea Beer Float 8

Imperial porter with vanilla bean ice cream (contains alcohol)

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.