



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

RAMEN THURSDAY

Pork Belly Ramen 12

Confit pork belly, fresno chilis, roasted corn, bean sprouts, fried egg, green onions, nori, furikake

SALADS

Add grilled Chicken, Fish of the day, or Blackened Shrimp (\$6)

Strawberry Spinach Salad 14

Macerated strawberries, shaved asparagus, pistachios, feta, spinach, arugula, honey balsamic vinaigrette

Roasted Beet Salad 14

Seasoned goat cheese, arugula, candied walnuts, pomegranate vinaigrette

STREET STYLE TACOS

Shredded cabbage tossed in chipotle vinaigrette, white onion, cilantro and lime crema. Served with roasted salsa and lime

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 California Amber battered fish of the day

LATE NIGHT MENU

Indicated by *

Sunday – Thursday 9:30pm – 10:30pm

Friday – Saturday 11pm – 11:30pm

KIDS MENU

All items served with fries 7

Corndog / Grilled Cheese / Chicken Tenders

*Fries 8

Your choice of plain, truffle or parmesan garlic

Chilaquiles Carnitas Nachos 15

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

*House Made Pretzel 8

Sculpin beer cheese, California Amber beer mustard

Umami Calamari 12

Lightly fried calamari, garlic oil, scallions, dashi, wonton strips, chili thread, caramelized soy aioli

*BP Wings 13

Choose your style:

Dry – house spice mix

Wet – house spice mix tossed in buffalo sauce

*Chips & Salsa 6

Fire roasted salsa & tortilla chips

*Add white cheddar poblano cheese sauce \$2

Wahoo Steamed Mussels 14

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

*Spring Goddess Flatbread 14

Shaved asparagus, mozzarella balls, basil, cherry tomatoes, green goddess dressing

*Chicken & Bacon Flatbread 14

Jalapeño braised chicken, house made bacon jam, pepper jack cheese, pickled red onion, jalapeños, red pepper flakes, micro cilantro

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

Elote Impossible Burger 17 *vegetarian

Swiss cheese, chipotle aioli, tomato, pickles onions, cotija, pickles corn, brioche bun

Fish n' Chips 15

California Amber 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

Pastrami Sandwich 14

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

Loaded B.L.A.T. 13

Smoked bacon, avocado, lettuce, tomato, toasted sourdough

Bulgogi Sliders 15

Marinated short rib, chipotle aioli, sesame seeds, micro cilantro

DESSERT

*Tart Peach Crumble 8

Moscow mule grilled peach compote, Sweetened Mascarpone with White Chocolate Macadamia nut crumble

*B&B Cake 8

Chocolate oat beet loaf, beet ganache

*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.