



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, white truffle or roasted garlic & parmesan

*House Made Pretzel 8

Sculpin beer cheese, California Amber mustard

Carnitas Nachos 15

White cheddar poblano sauce, refried beans, black olives, pickled jalapeños, lime crema, pickled corn

*Chicharrones 7

Chili & lime seasoning, piquillo pepper whipped cheese

BP Wings 13

Choose your style:

Dry – house spice mix

Wet – house spice mix tossed in buffalo sauce

Crispy Calamari 12

Tempura style beer batter, pickled fresno chilis, green onions, avocado tomatillo sauce

*Ahi Poke 15

Avocado, sweet chili marinated cucumbers, shaved carrots, nori, scallions, sesame seeds, furikake, wonton chips

*Goat Cheese Flatbread 15

Figs, prosciutto, arugula, Sour Wench balsamic reduction

SALADS

Add grilled Chicken, Fish, or Blackened Shrimp - 6

Grilled Caesar 11

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

Nicoise 14

Seared and spiced albacore, mixed greens, haricot vert, cherry tomatoes, pickled red onions, tapenade spread, Wahoo beer vinaigrette

Land & Sea 16

Blackened shrimp, grilled ribeye, arugula, pickled red onions, cherry tomatoes, chimichurri vinaigrette

DESSERT

*Olive Oil Shortcake 8

Rhubarb compote, rosemary whipped cream

*BP Brownie 8

Maple meringue, candied bacon, caramel powder

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

LATE NIGHT MENU All items with (*)
Sunday – Thursday until 10:30pm
Friday – Saturday until 11:30pm

DAILY SPECIAL

Chicken Ceaser Wrap 12

Grilled chicken, avocado, tomato, mixed greens and house made ceaser dressing, served with your choice of salad or fries

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

BBQ Bacon Burger 15

Wagyu beef, Sculpin BBQ sauce, cheddar cheese, smoked bacon, crispy onions, brioche bun

Sweet 'n Spicy Blackberry Chicken Sandwich 15

Breaded chicken, crispy bacon, brie cheese foam, arugula, blackberry jalapeño glaze, brioche bun

Shrimp Po' Boy 13

Beer battered & fried shrimp, tomato, napa cabbage, Louisiana style remoulade, hoagie roll

Philly Cheese Steak 15

Roasted rib eye, provolone and American cheese, bell peppers, caramelized onions, mushrooms, hoagie roll

BBQ Pulled Pork Sliders 14

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

Seared Albacore Sliders 15

Asian slaw, hoisin & sriracha spread, pickled Fresno chilies, brioche bun

Loaded B.L.A.T. 13

Smoked bacon, avocado, lettuce, tomato, toasted sourdough

Lavash Wrap 12

Curry & carrot hummus, goat cheese, kale, bell peppers, sundried tomato vinaigrette

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.