



BALLAST POINT®

DEDICATED TO THE CRAFT

Weekly Events

SUNDAY BRUNCH

Every Sunday, 10am-3pm

Featuring brunch menu, drink specials, and bottomless mimosas

BURGER MONDAY

Every Monday, all day

Enjoy our wagyu burger with a pint of beer for only \$12*, our Greek lamb burger with a pint of beer for \$14*, or our "Impossible" burger with a pint for \$15*

*Pint of beer must be 8.5% or under

STEAK NIGHT

Every Wednesday, 5pm-close

Featuring rotating steak specials
*Limited quantities available

Upcoming Events

MOTHER'S DAY BRUNCH BUFFET

Sunday, May 13th, 10am-3pm

Featuring prime rib carving station. \$35 per person available by reservation only

BEER VS WINE DINNER

Thursday, May 17th at 7:00pm

Four course dinner with beer and wine pairings. Featuring the Wine Maker from Franciscan and our own Head Brewer. \$65 per person available by reservation only

BRICK FIRE PIZZAS

Tomato & Pesto (vg) 12

Fontina, mozzarella, pecorino, provolone, basil

Pork Pie 14

Marinara, meatball, fennel sausage, pepperoni, mozzarella and fontina cheese

Farmhouse 15

Roasted garlic spread, asparagus, mushrooms, pancetta, "up" egg, goat cheese, chili flake, truffle oil, arugula

PLATES TO SHARE

House Made Pretzel (vg) 8

Sculpin beer cheese, California Amber beer mustard

Salsa & Guacamole (vg) 9

House made tortilla chips

Duck Confit Nachos 15

Blue cheese sauce, pickled onions, arugula, port syrup

Seared Scallops 16

Asparagus risotto, apple cider butter, micro herb salad

Calamari 12

Pickled Fresno chilis, green onions, jalapeno remoulade, lemon

Fries 8

White truffle or roasted garlic

Ricotta Toast (vg) 13

Mint and pea pesto, blistered cherry tomato and roasted garlic salsa, olive bread

Garlic and Lemon Chicken Thigh 12

Rosemary infused white beans, arugula, caramelized onion, honey

Wahoo White Steamed Mussels 16

Spanish chorizo, shishito peppers, ginger, jalapeno, garlic, shallots

BP Wings 13

Habanero sculpin glaze, ranch

SALADS

Add grilled chicken or shrimp \$6

Organic Kale (vg) 13

Avocado, feta, pickled onion, hominy, savory granola, chipotle lime vinaigrette

Marinated Artichoke (vg) 14

Grilled asparagus, goat cheese, arugula, charred tomatoes, crustini, olive-pepper relish, smoked beer vinaigrette

Seared Tuna Nicoise (gf) 16

Compressed melon, green beans, soft boiled egg, potato, capers, olives, white balsamic reduction

Marinated Flat Iron 16

Baby greens, croutons, wild mushrooms, soft boiled egg, smoked beer vinaigrette

MAINS

Burgers and sandwiches come with your choice of regular, garlic (\$2) or truffle fries (\$2)
Add avocado (\$2), egg (\$3), bacon (\$3) or mushrooms (\$2) to any dish

Ballast Point American Wagyu Burger 14

Cheddar or blue, brioche bun, remoulade, fries

Greek Lamb Burger 16

Marinated feta cheese, pickled red onion, cucumber, tomato, mint aioli, brioche bun, fries

The Impossible Burger (vg) 17

Lettuce, tomato, pickled red onion, cheddar, brioche bun, remoulade, fries

The "Point Loma" Grilled Fish Sandwich 17

Tartar sauce, lemon, lettuce, tomato, red onion, sourdough bread, fries

Smoked Chicken Breast Sandwich 14

Swiss cheese, arugula, sundried tomato spread, pepperoncini, red onion, focaccia bun, fries

Carne Asada Street Tacos 14

Three street tacos with avocado, pickled onions and cilantro

Baja Style Fish Street Tacos 14

Three street tacos with cabbage, pickled onion, cilantro and crema

Black Marlin Beer Braised Short Rib 23

Charred corn and chipotle mashed potato, grilled asparagus, pearl onions, black strap rhubarb BBQ glaze

Sesame Crusted Ahi 24

Asian slaw, ginger cream, scallions, basil oil, wasabi tobiko

White Shrimp and Spring Vegetable Primavera 18

Cavatappi pasta, marinated artichokes, asparagus, cherry tomato, roasted peppers, garlic, chili flake, parsley, basil, parmesan cloud

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.

vg: vegetarian | gf: gluten free