



BALLAST POINT®

DEDICATED TO THE CRAFT

TACO TUESDAY

Street Style Tacos 12

your choice of grilled or fried fish of the day, blackened shrimp or salsa verde carnitas

Comes with your choice of one main production pint!*

*Beer must be 8% or under
Excludes R&D beer

UPCOMING EVENTS

Sips & Succulents

Sunday March 18th at 3pm

A fun afternoon planting succulents and drinking beer!

NEW RELEASES

**ALOHA SCULPIN IPA
MOSCOW MULE ALE**

SALADS

Add grilled Chicken, Fish of the day, 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

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

PLATES TO SHARE

*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

*Chips & Salsa 6

Fire roasted salsa & tortilla chips

*Add white cheddar poblano cheese sauce (\$2)

*Those Chowder Fries 14

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

*Spanish Chorizo Flatbread 14

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

*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

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

Loaded B.L.A.T. 13

Smoked bacon, avocado, lettuce, tomato, toasted sourdough

Short Rib Sliders 15

Piper Down braised short rib, blue horseradish crema, pickled red onions, arugula

Seared Albacore Sliders 15

Miso marinated albacore, sweet chili slaw, kewpie

DESSERT

*Victory At Sea Beer Float 8

Imperial porter with vanilla bean ice cream (contains alcohol)

*B&B Cake 8

Chocolate oat beet loaf, malt butter frosting

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

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.