



# BALLAST POINT®

DEDICATED TO THE CRAFT

## WEEKLY SPECIALS

### SUNDAY BRUNCH

Every Sunday, 10am-3pm  
Featuring brunch menu, drink specials, and bottomless mimosas

### BURGER MONDAY

Every Monday, all day  
Enjoy our wagyu or veggie burger with a pint of beer for only \$10, or our BBQ Bacon burger with a pint of beer for \$12  
Beer must be 8% or under  
Excludes R&D beer

### STEAK NIGHT

Every Wednesday, 5pm-close  
Featuring rotating steak specials  
Limited quantities available

### BACKYARD BBQ

Every Thursday, 4pm-8pm  
Featuring rotating BBQ specials  
Limited quantities available

## FLATBREADS

### Tomato & Pesto 12

Fontina, mozzarella, pecorino, provolone, basil

### Pepperoni 14

Marinara, mozzarella, pecorino, provolone

### Braised Short Rib 15

Soubise, smoky blue cheese, crispy onion, fresh horseradish

## SALADS

Add grilled chicken or shrimp \$6

### Organic Kale 13

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

### Marinated Flat Iron 16

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

### Classic Caesar 12

Caesar dressing, garlic croutons, parmesan cloud

### House Made Pretzel 8

Sculpin beer cheese, California Amber beer mustard

### Salsa & Guacamole (gf) 9

House made tortilla chips

### BP Wings 13

Habanero sculpin glaze, ranch

### Duck Confit Nachos (gf) 15

Blue cheese sauce, pickled onions, arugula, port syrup

### Fries (gf) 8

White truffle or roasted garlic

### Cheese & Charcuterie 21

Three artisanal cheeses and cured meats, Seasonal compote

### Fried Chicken & Waffles 13

Bread & butter pickles, shishito peppers, sweet potato, habanero honey

### Virginian Pimento Cheese 11

Bread & butter pickles, grilled bread

### Sweet Potato Wedges (gf) 9

Smoked yogurt aioli

### Rajas Tamale in Banana Leaf 10

Queso fresco, cascabel sauce, spicy pickled vegetables

### Crispy Crab Cake 14

Asian slaw, ginger cream, wasabi tobiko, pickled ginger

### Calamari 12

Pickled fresno chilis, green onions, sriracha aioli, lemon

## TACOS

Duo 10 | Trio 12

### Carne Asada (gf)

Avocado, pickled onions, cilantro

### Achiote Chicken (gf)

Cascabel chili, pickled onion, queso fresco, radish, crema

### Sweet Potato (gf)

Avocado, burnt scallion, queso fresco, fried chick peas, radish, crema

### Baja Style Fish

Cabbage, pickled onion, cilantro, crema

### Surf & Turf (gf)

Carne asada, shrimp, queso fresco, chipotle aioli, pickled onion

### Candied Bacon (gf)

Burnt scallions, queso fresco, radish, chicharron, crema, cilantro

## MAINS

### Ballast Point American Wagyu Burger 14

Cheddar, brioche bun, remoulade, fries

### BBQ Bacon Burger 16

Black Marlin BBQ sauce, applewood smoked bacon, crispy fried onions, blue cheese, brioche bun, fries

### House Made Veggie Burger 13

Green goddess, arugula, swiss cheese, chow chow, fries

### Sculpin Braised Pastrami Sandwich 14

House made pickles, swiss cheese, beer mustard, kaiser roll, fries

### BBQ Chicken BLT 14

Applewood smoked bacon, lettuce, tomato, garlic aioli, French bread, fries

### Beer Braised Short Rib 20

Blue cheese mashed potato, caramelized cipollini onions, brussel sprouts

### Grilled Swordfish (gf) 22

Basil potato puree, citrus, brown butter, capers, thumbelina carrots

### Shrimp Scampi Pasta 18

Bucatini, white wine, capers, chili, garlic, shallots

### Wahoo White Steamed Mussels & Fries 18

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

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.