



# BALLAST POINT®

DEDICATED TO THE CRAFT

## SPECIALS

### Chef's Whim

Ask about our daily special

## PLATES TO SHARE

### Ballast Point Fries 9

Choice of Truffle or Red Chili Garlic

### Pretzel 10

Jalapeño & Cheddar Pretzel with Sculpin Beer Cheese  
California Amber Beer Mustard

### Spinach & Artichoke Dip 10

Cheddar Cheese, Fresno Chilis, Cotija Bread Crumbs  
Tortilla Chips (SPICY)

### Poke Bowl 18

Ginger Soy Ahi Poke, Seaweed Salad, Togarashi, Pickled Onions,  
Wonton Strips, Toasted Nori, Avocado Aioli and Rice

### BP Wings 16

Choose your Style:

**Lemon Pepper:** Lemon & Pepper Seasoning, Dry Rub

**Buffalo:** Buffalo Sauce, Bleu Cheese Dressing (SPICY)

**Honey Sriracha:** Sriracha, Honey (SPICY)

### Steak Nachos 16

Marinated Flank Steak, Cheddar Béchamel Sauce,  
Sliced Jalapenos, Radish, Salsa Fresca, Cotija

### Fried Brussel Sprouts 13

Garlic Aioli, Highwest Glaze, lemon juice, topped with Pancetta,  
Roasted Garlic and Pepitas

### Bacon Tomato Fondue Mussels 17

P.E.I. Mussels, Bacon Tomato Fondue, White Wine,  
Red Pepper Flakes, Lemon, Basil

### Grilled Cauliflower 12

Carrot Carmel Grilled Cauliflower, Fried Sage, Brown Butter,  
Lemon Juice, Watercress

## SALADS & FLATBREADS

Add Grilled Chicken \$6 or Seared Rare Ahi \$10

### Pomegranate Spinach Salad 13

Spinach Leaf, Dried Seasonal Fruits, Pepitas, Feta,  
Crispy Prosciutto, and Pomegranate Vinaigrette

### Organic Kale Caesar Salad 14

Shredded Kale, Roasted Corn, Avocado mash, Cotija, Crispy  
Tortillas, Mexican Caesar Dressing

### Blue Cheese Wedge Salad 13

Iceberg Wedge, Pickled Red Onion, Bacon,  
Roasted Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette  
Blue Cheese Dressing

### Pomodoro Flatbread 12

Garlic Butter, Mozzarella Cheese, Roasted Cherry Tomatoes,  
Balsamic Reduction & Basil with a Mixed Green Salad

## TACOS

### Blackened Grilled Fish Tacos (3) 15

Cajun Spiced Yellowtail, Cotija Cheese, Lime, Salsa Fresca,  
Cilantro Crema

### Baja Style Fried Fish Tacos (3) 16

Beer Battered Yellowtail, Salsa Fresca, Cilantro Crema,  
Cotija, Lime

### Barbacoa Tacos (3) 16

Braised Barbacoa, Cotija, Lime, Salsa Fresca, Cilantro Crema,  
Radish

## BURGERS & MORE

### Ahi Tuna Wrap 16

Lemon & Yuzu Ahi Tuna Salad, Bell Peppers, Olives, Feta  
Cheese Lettuce, Green Goddess Dressing, Flour Tortilla

### BP Burger 16

100% American Wagyu Beef, Grilled Red Onions,  
Cheddar Cheese, Lettuce, Garlic Aioli,  
House Made Ketchup & Pickles

### White BBQ & Bacon Burger 17

100% American Wagyu Beef, Pepper Jack Cheese,  
White BBQ Sauce, Candied Bacon, Crispy Onions

### Mushroom Burger 17

100% American Wagyu Beef, Horseradish Mayo  
Sautéed Mushrooms, Gruyere Cheese, Arugula

### Spicy Pastrami Sandwich 16

Sculpin Brined Pastrami, Pickled Onion & Fresno Chilies,  
BP Aioli, Gruyere, Toasted Rye Bread

### Carnitas Fajita Quesadilla 15

Marinated Carnitas, Bell Peppers, Caramelized Onions,  
Oaxaca & Panela Cheese, Avocado Salsa Verde

### Veggie Wrap 13

Bell Peppers, Kalamata Olives, Feta Cheese, Lettuce  
Green Goddess Dressing, Flour Tortilla

## DESSERTS

### Victory at Sea Sundae 6

Pumpkin Ice Cream, with Whipped Cream and  
Caramel sauce

### Peanut Butter & Chocolate Bread Pudding 7

Made with California Kolsch  
Topped with Pumpkin Ice Cream and Chocolate Syrup

### Manta Ray Chocolate Cake 8

Piper Down Butterscotch Custard Filling, Chocolate Ganache,  
Whipped Cream & Toffee Bits

### Apple Cobbler 9

Warm Green Apples, Piper Down Salted Carmel, Cobbler  
Crust, Pumpkin Ice Cream

## OTHERS

Acqua Panna Still Water 500mL 4

San Pellegrino Sparkling Water 500mL 4

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.