



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Corn Chowder 9

Bacon, Scallions, Sharp Cheddar, Sourdough Toast

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)

Crispy Poke Bowl 18

Ginger Soy Ahi Poke, Seaweed Salad, Spicy Mayo,
Avocado Aioli, Togarashi, Pickled Onions, Furikake, Wontons

BP Wings 16

Choose your Sauce:

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

Brown Butternut Squash Puree, Dry Cherries, Cotija,
Honey Mustard Vinaigrette, Toasted Pumpkin Seeds

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, Goat Cheese,
Crispy Prosciutto, and Pomegranate Vinaigrette

Organic Kale Caesar Salad 14

Shredded Kale, Roasted Corn, Avocado, 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, Burrata 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, 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 Chillies,
BP Aioli, Gruyere, Toasted Rye Bread

BBQ Tri Tip Sandwich 17

Grilled Shaved Tri Tip, Provolone Cheese, Crispy Onions,
Tangy BBQ Sauce

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

Vanilla Ice Cream, Whipped Cream with
V@S Chocolate Syrup

Manta Ray Chocolate Cake 8

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

Pecan Apple Cobbler 9

Warm Green Apples, Piper Down Salted Carmel, Pecan
Cobbler Crust, Vanilla Bean Ice Cream

Bread Pudding 9

Peanut Butter & Chocolate filling with Vanilla Ice Cream

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.