



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Sushiritto 13

Sushi grade Yellowtail Tuna tossed in a Soy Based Dressing, with a Crisp Seaweed Salad and Cool Asian Slaw. Drizzled with a housemade Citrus Wasabi Aioli for a Balanced Kick wrapped in a Flour Tortilla. Served with Side Salad.

Pair it with our: **Longfin Lager**

MAINS

West Coast Griddle Burger 12

American Cheese, Caramelized Onions, Lettuce, Tomato, and "Wonder Sauce". Served with Fries

Ballast Point Burger 13

American or Cheddar Cheese, Lettuce, Tomato and Onion. Served with Fries

Grilled BBQ Burger 14

Sculpin BBQ Sauce, Cheddar Cheese, Bacon, Crispy Onions. Served with Fries

Braised Short Rib Grilled Cheese 12

Braised Short Rib, Swiss Cheese, Sautéed Mushrooms, and Caramelized Onions, on Marbled Rye Bread. Served with Fries

House Smoked Brisket Sandwich 15

Pecan Smoked Brisket, Horseradish Aioli, Chow Chow on a Ciabatta Bun, Served with Fries

Wild Boar Chili & Corn Bread 12

Ground Wild Boar, Pinto Beans, Black Beans, Tomatoes, Topped with Crispy Onions, Bacon, Cotija, served with side of Tyler's Killer Cornbread.

Pozole Verde 11

Traditional Mexican Pork Soup, Pork Broth with Salsa Verde, with Hominy, Garnished with Cabbage, Radish, Cilantro, and Lime Wedge.

Fish Tacos (3) "Street Style" 13

Fish of The Day Grilled or Fried, Crema, Pickled Onion, Cilantro, Cabbage, Cotija Cheese, With Tortilla Chips and House Made Salsa

The "Doug" California Style Steak Burrito 14

Marinated Steak, Pico de Gallo, Fries, Cheese, Guacamole, With Tortilla Chips and House Made Salsa

Open Faced Albacore Sandwich 15

Peanut Asian Slaw, Curry Oil, Burnt Orange Syrup. Seared Rare. Served with House Salad

Shrimp & Stone Ground Grits 18

Virginia Bloody Butcher Grits, NC Shrimp, Andouille, Local Vegetables

Butternut Squash Ravioli 17

House made Raviolis in Brown Butter, grated Parmesan, Pomegranate Arils and Syrup, Garnished with Fried Sage

Smoked Chicken Pot Pie 15

House Smoked Whole Chicken Hand Shredded, With Peas and Carrots in a Savory Sauce Topped With a Flaky Pie Crust Baked to Golden Deliciousness.

DESSERT

Crème Brûlée Pear Cheese Cake 8

Chai Poached Pear, Chai Crème Anglaise, Toasted Walnut and Graham Crust

Sesame Caramel S'mores 8

Sesame Caramel Crisp, Italian Meringue, Flourless Chocolate Cake

Victory at Sea Butterscotch Budino 8

Butterscotch Pudding with Victory at Sea, Salted Caramel, Salted Whipped Cream, Cocoa Crumble

PLATES TO SHARE

House Made Pretzel 8

Sculpin Beer Cheese and California Amber Mustard

Grilled Artisanal Bread & House Made Pimento Cheese 7

Grilled Bread Served with House Made Pimento Cheese

Truffle Fries 8

White Truffle Oil and White Truffle Powder

Ballast Point Wings 14

Choice your Sauce: Sweet Potato Habanero, Thai Chili, Traditional Buffalo

House Made Steak & Chorizo Nachos 15

Marinated Flank Steak, Roasted Poblano and White Cheddar Sauce, House Made Chorizo, Pickled Corn, Black Beans, Pico de Gallo and Cilantro

Fried Brussels Sprouts 10

Fried Fingerling Potatoes, Honey and Whole Grain Mustard

Victory at Sea Poutine with Brisket Burnt Ends 14

Victory at Sea Gravy Over Golden Fries With White Cheddar Cheese Curds, Topped with Pickled Corn, Fried Egg, and Freshly Chopped Scallions.

Bonito Beer Steamed Mussels 14

Garlic, Jalapeno, Ginger, Shallots, Butter, Chorizo, Shishito Peppers

SALADS

Add grilled chicken, catch of the day, or shrimp \$6

Organic Kale 11

Hominy, Avocado, Feta Cheese, Pickled Onion, Savory Granola, Chipotle-Lime Vinaigrette

Grilled Romaine 10

Lemon Caper Vinaigrette, Parmesan Cloud, Caper Berries, Croutons, Red Onion

Baby Beet & Apple Salad 12

Sliced Beets, Shaved Green Apple, Pickled Apple, Candied Pepitas, Arugula, Curried Yogurt and Sour Wench Vinaigrette

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.