



# BALLAST POINT®

DEDICATED TO THE CRAFT

## DAILY SPECIAL

### Korean BBQ Wings 14

A Dozen Wings Tossed in a Sweet and Tangy Korean BBQ Sauce.

Suggested Beer Pairing: California Kolsch

## PLATES TO SHARE

### House Made Pretzel 8

Sculpin Beer Cheese and California Amber Mustard

### Truffle Fries 8

White Truffle Oil and White Truffle Powder

### Ballast Point Wings 14

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

### 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.

### Thai Chilo 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, 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

## MAINS

### West Coast Griddle Burger 12

American Cheese, Caramelized Onions, Lettuce, Tomato, and "Wonder Sauce". 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 12

Ground Wild Boar, Pinto Beans, Black Beans, Tomatoes, Topped with Crispy Onions, Bacon, and Cotija.

### 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

### Open Faced Albacore Sandwich 15

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

### The "Doug" California Style Steak Burrito 14

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

### Shrimp & Stone Ground Grits 18

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

### 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

### Sesame Caramel S'mores 8

Sesame Caramel Crisp, Italian Meringue, Flourless Chocolate Cake

### Crème Brûlée Pear Cheese Cake 8

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

### Victory at Sea Butterscotch Budino 8

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

**JOIN US FOR  
BRUNCH EVERY  
SUNDAY 10AM-3PM**

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.