



BALLAST POINT[®] BREWING CO.

Sunday Brunch Menu

OPEN FACED BAGELS

Smoked Salmon Bagel 11

Everything bagel, chive cream cheese, house smoked salmon, cucumber, pickled red onion, capers, cherry tomatoes, served with side salad

West Coast Bagel 9

Plain bagel, scallion cream cheese, sliced avocado, sliced tomato, lemon salt, served with side salad

Plain/Plain 5

Plain bagel with plain cream cheese
Add \$1 for flavored cream cheese

DRINK SPECIALS

(Coming Soon!) Beer Mimosa 7

(Coming Soon!) Mimosa 6

(Coming Soon!) French Wench 8

Michelada 8

Orange Juice 5

Apple Juice 5

Coffee 4

BRUNCH MAINS

House Made Biscuit and Chorizo Gravy 10

Large biscuit smothered in fresh chorizo gravy

Chilaquiles con Pollo Verde 10

Egg, diced chicken, salsa verde, pickled red onion, cotija, and cilantro served on braised tortilla chips

Flapjacks 10

Fluffy flapjacks stacked three high served with real maple and butter

Cali Beni 13

English muffins topped with avocado, crab meat, poached egg and aerated Hollandaise sauce

Southern Beni 12

English muffins with pimento cheese, Benton's ham, poached egg and aerated Hollandaise sauce

French Toast 11

Fried French toast served with seasonal fruit and milk syrup

Breakfast Street Tacos 12

3 tacos with scrambled egg, chorizo, cotija, cilantro and potato, served with chips and salsa

Breakfast Burrito 13

Choice of steak or chorizo, potatoes, pico de gallo, white cheddar, scrambled eggs

Veggie Frittata 10

Cast iron baked eggs with seasonal veggies topped with goat cheese and scallions

Steak and Eggs 16

6oz Flank Steak served with 3 eggs anyway and torn baked potatoes

Granola and Mint Yogurt 8

House made granola, mint yogurt, seasonal fruit, local honey

LUNCH

Organic Kale Salad 11

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

Grilled Romaine 10

Lemon caper vinaigrette, parmesan cloud, caper berries, croutons, red onion

Ballast Point Burger 13

American or cheddar cheese, lettuce, tomato, onion, brioche bun, served with fries

Street Style Fish Tacos (3) 13

Choice of grilled or fried, crema, pickled red onion, cilantro, cabbage, cotija

Wild Boar Chili & Corn Bread 12

Ground wild boar, pinto beans, black beans, tomatoes, topped with crispy onions, bacon, cotija served with Tyler's "killer cornbread"

SIDES

Breakfast Sausage 4

Bacon 4

Toast 3

Two Eggs 3

Bloody Butcher Grits 3

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.