

Ballast Point Brewing Company

# The KETTLE ROOM

- *Little Italy* -

## *Starters*

### **Grilled Octopus 16**

*Green Tomato Kimchi, 3-Herb Salad, Peanut  
Suggested Beer Pairing **Hoppy Lager***

### **Truffle 'n' Egg 19**

*Poached duck egg, black truffle, potato puree, Manchego froth  
Suggested beer pairing **Barmy***

### **Caviar and Chips 19**

*Calviscius Uncured Caviar, Fingerling Potato Crisps, Crème Fraiche, Malt Vinegar Salt, Pickled Egg Yolk  
Suggested Beer Pairing **Longfin Lager***

### **Pacific Oyster Trio 15**

*Dill-Horseradish Ice, Kimchi Puree, Tajin Mignonette  
Suggested Beer Pairing **Red Velvet***

## *Salads*

### **Butter Lettuce 14**

*Lamb Bacon, Heirloom Cherry Tomato, Marinated Onion, Pea Vines, and Mulberries in a creamy Sumac Yogurt Dressing  
Suggested Beer Pairing **Even Keel***

### **Seared Tuna Nicoise 15**

*Lavender Crusted Tuna Seared Medium Rare, Spinach, Fingerling Potato, Castelvitano Olives, Wahoo Gribiche, Lemon Oil  
Suggested Beer Pairing **Grapefruit Sculpin***

### **Baby Lettuces 13**

*Country Ham, baby lettuce, spicy bourbon vinaigrette, cornbread crumbles and sliced peaches  
Suggested Beer Pairing **California Amber***

## *Entrées*

### **Wagyu & Chorizo Burger 19**

*Wagyu beef, roasted tomato and chorizo relish, grilled lemon and parsley aioli,  
pea vines and Manchego cheese served with rosemary truffle fries  
Suggested Beer Pairing **Sea Monster***

### **Pan Seared Local Halibut 24**

*Hoisin glazed Thumbelina carrots, Matcha and Spring Pea puree, carrot emulsion  
Suggested Beer Pairing **Brett Grunion***

### **Seared Australian Lamb Loin 18**

*Hazelnut Romesco, Sorrel Marinated Chick Peas, Lamb Jus  
Suggested Beer Pairing **Tongue Buckler***

### **Barley Risotto 18**

*Truffle Braised Mushrooms, Kombu, Crispy Beets, Pickled Rhubarb, Caramel Malt Powder  
Suggested Beer Pairing **Black Marlin***

### **Prix-Fixe:**

*Four courses including dessert.*

\$55 per person | \$75 per person with beer pairings