



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIALS

Chef's Whim

PLATES TO SHARE

Pretzel Bites 8

Sculpin beer cheese and Calico mustard

Fries 5

Truffle Fries 8

White truffle oil, and truffle powder

Salsa & Guacamole 8

Fire-grilled salsa, chunky guacamole, and tortilla chips

Garlic Roasted Brussel Sprouts 11

House spicy kimchi, house smoked bacon, and poached egg

Blue Cheese Duck Nachos 15

Blue cheese sauce, duck confit, pickled onion, arugula, and port reduction

Thai Beef Lettuce Cups (3) 13

Waygu beef, Asian aromatics, hoisin, carrots, jicama, pickled jalapeno served in butter lettuce

Tongue Buckler Hot Wings 12

Blue cheese dressing, shaved carrot & celery

Fried Deviled Eggs 11

Truffle egg yolk filling and pickled sweet peppers

Wahoo Beer Steamed Mussels 13

Ginger, jalapeno, garlic, onion, Spanish chorizo, and shishitos

SALADS

Add grilled chicken, catch of the day or shrimp (\$5)

Organic Kale 11

Pickled onion, hominy, avocado, feta, savory granola, chipotle lime vinaigrette

Country Lettuce Bae Salad 13

Country Ham, baby lettuce, spicy bourbon vinaigrette, cornbread crumbles and sliced peaches.

Butter Lettuce 13

Lamb bacon, heirloom cherry tomato, marinated onion, pea vines and summer fruit in a creamy sumac yogurt dressing

Stone Fruit Salad 12

Barley, bitter greens, seaweed, pine nuts, with kimchi vinaigrette

MAINS

Comes with choice of side salad, fries, or upgrade to truffle fries (\$2)

Ballast Point Burger 13

Waygu beef, choice of cheddar or blue cheese, lettuce, tomato, onion, on a brioche bun

Vegetarian Banh Mi Burger 11

Sweet chili aioli, fresh Asian herbs, avocado, Asian pickled vegetables, and fresh sliced jalapeno

La Conquistadora Burger 16

Waygu beef, grilled lemon parsley aioli, roasted tomato chorizo relish, bourbon vinegar pea vines and shaved Manchego cheese

Crispy Tuna Sandwich 13

"Lobster Roll Style" open faced sandwich with a cabbage and fennel slaw and a peppadew sauce

Pineapple Sculpin Sandwich 14

Sculpin and green chile braised pork, smoked Pineapple BBQ Sauce and a Kale, Radish, Sesame Slaw

Grilled Fish Sandwich 14

Catch of the day with house-made tartar sauce, lemon, lettuce, tomato, and onion on sourdough

TACOS

Grilled Fish Street Tacos (3) 13 (gf)

Catch of the day. Served with cabbage, guacamole, cilantro and lime crema

Fried Fish Street Tacos (3) 13

Catch of the day. Served with cabbage, guacamole, cilantro and lime crema

Shrimp Street Tacos (3) 13 (gf)

Guava-chile glazed, spicy kimchi, cucumber, and cilantro

DESSERTS

Victory at Sea Beer Float 8

*Caramel and chocolate sauce. Served on nitro in a pint glass with gelato – *Contains Alcohol**

Sea Rose Panna Cotta 8

Sea Rose+Strawberry compote, matcha powder, pistachio lace cookie

Victory at Sea Tiramisu 10

Victory at Sea Imperial Porter and Café Calabria Coffee

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.