



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIALS

Daily Special

Chef's Whim Try with suggested R&D beer pairing +\$5

Soup of the Day 7

Chef's Whim

PLATES TO SHARE

Oysters on the Half 15

Half-dozen fresh oysters served with kumquat mignonette and hoisin cocktail sauce

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

Seared Octopus 13

Roasted root vegetables and Pipian Sauce, garnished with pickled red onions and micro cilantro

Blue Cheese Duck Nachos 15

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

Short Rib Lettuce Cups (3) 13

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

Tongue Buckler Hot Wings 12

Blue cheese dressing, shaved carrot & celery

Wahoo Beer Steamed Mussels 15

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

SALADS

Add grilled chicken (\$6) or catch of the day (\$5)

Organic Kale 11

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

Moroccan Kabocha 13

Spiced Israeli couscous, house-made granola, beer vinaigrette, almonds, mint, spiced goat cheese mousse and arugula

Shaved Winter Salad 13

A-Choy, butter lettuce, fennel, pear, and amaranth alegria tossed with pomegranate vinaigrette

Apple 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

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

Royale with Cheese 16

Wagyu beef, horseradish puree, caramelized onion, melted brie and mustard caviar

Grilled Fish Sandwich 14

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

Soft Shell Crab BLT 14

Fried crab, house bacon, lettuce and tomato, pickled onions, and buffalo dressing

Vegetarian Reuben Sandwich 14

Smoked Portobello mushroom, house sauerkraut, caraway horseradish Russian dressing, and Swiss cheese 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

Mole Braised Short Rib Street Tacos (3) 12

All-natural beef, mole negro, radish, pickled onion, cotija, cilantro, and crema. *contains nuts

DESSERTS

Victory at Sea Beer Float 8

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

Rosemary and Pear Bread Pudding 9

with Buttermilk Gelato

Pomegranate Panna Cotta 8

Mandarine segments with thyme. Garnished with amaranth alegria, orange gastrique and balsamic reduction

Cold Brew Coffee 6

Our friends at Lofty Coffee provide our "Kyoto style" cold brew coffee served on ice

KIDS MENU 7

Kids Burger, Grilled Cheese, Corn Dog, Chicken Fingers. All options come with a side salad or fries

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.