



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

Pretzel Bites 8

Sculpin beer cheese and California Amber mustard

Fries 8

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

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)

Chicken Cobb Salad 15

Bacon, boiled egg, roasted tomato, avocado, green onion, blue cheese crumble, and creamy Dijon dressing

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 savory granola tossed with pomegranate vinaigrette

Grapefruit Salad 13

Baby kale, toasted hazelnuts, parmesan cheese, preserved tomatoes, grapefruit segments and a grapefruit-honey 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 and 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

Korean Grilled Chicken Sandwich 13

Soy-pear glaze, kimchi slaw, radish, green onion and garlic aioli on a brioche bun

The BLT 13

Thick bacon, lettuce, tomato, and porcini mushroom-horseradish aioli on sourdough

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

*Butterscotch and chocolate drizzle. Served in a pint glass with gelato *Contains alcohol*

Milk & Cookies 8

Gingersnap, Victory at Sea double chocolate chip, and pumpkin spice shortbread

Cold Brew Coffee 6

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

KIDS MENU

*Kids Burger, Grilled Cheese, Corn Dog, Chicken Fingers. 7
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.