



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

New Zealand King Salmon 21

Pan seared crispy skin salmon, parmesan farro, baby heirloom tomatoes, wilted arugula, Sour Wench gastrique tri-colored carrot chips

PLATES TO SHARE

House Made Pretzel (vg) 8

Sculpin beer cheese, California Amber beer mustard

Duck Nachos 15

Crispy duck leg, blue cheese sauce, pickled onions, arugula, Sour Wench reduction

Salsa & Guacamole (vg) 9

House made chips

Fries (vg) 8

White truffle

Nothin' Bundt Meatloaf 13

Sour cream whipped potato, Barrel Aged Saison gravy with tart cherries

Jalapeno Peach Hummus (v) 13

Blonde foeder with peaches, heirloom crudité, lavash, smoked sea salt, crispy chickpeas

BP Wings 13

Choose one of three styles:

Sculpin Hot Wings – served with blue cheese dressing

Crispy Lemon Garlic Cilantro – served with comeback sauce

Sweet & Sticky Blackberry Sour Wench – served with ranch dressing

Bacon Jam Mac n' Cheese 14

Bacon jam, sriracha bechamel, shredded white cheddar, panko bread crumbs, parsley, red chili flakes

Wahoo White Steamed Mussels 16

Spanish chorizo, shishito peppers, ginger, jalapeno, garlic, shallots

BRICK FIRE PIZZAS

Wild Mushroom Pizza (vg) 13

Wild mushrooms, smoked scarmoza cheese, roasted garlic bechamel

Pork Pie 14

Marinara, pork meatball, fennel sausage, pepperoni, mozzarella and fontina cheese

Parma Pizza 15

Marinara, burrata cheese, prosciutto, garlic oil

SALADS

Add grilled chicken or catch of the day \$6

Steak Salad Niçoise 16

Flat iron steak, crisp greens, boiled egg, olives, tomatoes, green beans, roasted potato, white balsamic and California Kolsch vinaigrette

Organic Kale (vg) 13

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

Harvest Salad 16

Grilled chicken, Manchego, pink lady apples, candied walnuts, pomegranate, croutons, petite greens, fried sage, maple vinaigrette

MAINS

Burgers and sandwiches come with your choice of regular or truffle fries (\$2), add avocado (\$2), egg (\$3), bacon (\$2), mushrooms (\$2) or pickled onions (\$1) to any dish

Ballast Point American Wagyu Burger 14

Cheddar or blue, lettuce, tomato, onion, bread & butter pickles, brioche bun, remoulade

Mushroom and Brie Burger 16

Wagyu beef patty, wild mushrooms, brie cheese, lettuce, tomato, onion, bread & butter pickles

The Impossible Burger (vg) 17

Impossible patty, lettuce, tomato, pickled red onion, bread & butter pickles, cheddar, brioche bun, remoulade

V- no cheese, no remoulade, sub sourdough

California "Kolsch" Steak Burrito 14

Santa Maria dry rub, guacamole, pico de gallo, cheddar cheese, fries, flour tortilla, chips, salsa & lime

The "Point Loma" Grilled Fish Sandwich 17

Tartar sauce, lemon, lettuce, tomato, red onion, sourdough, fries

Smoked Chicken Philly 15

House smoked chicken breast, sautéed onions, peppers, provolone cheese, banana peppers, Amoroso roll

Vegetarian Tacos (v) 14

Impossible "picadillo", soyrizo potato, avocado, raisins, tofu chipotle crema, pickled onion, cabbage, cilantro

Baja Style Fish Tacos 13

Cabbage, pickled onion, cilantro & crema

Crispy Skin Salmon (gf) 21

Roasted brussels sprouts, purple potato, mushrooms, yuzu-parsley coulis, fuchsia flowers

Center Cut Swordfish (gf) 22

Olive oil crushed potato, grilled broccoli rabe, brown butter with capers, pine nuts, piquillo, fresh herbs

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 | vg:vegetarian | gf:gluten free

Sales tax will be added to the price of all food items served | 20% gratuity is automatically added for parties of 8+