



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIALL

Steak Wednesday 24

7oz New York steak, orange peppercorn, sautéed spinach, potato confit, Piper Down reduction

PLATES TO SHARE

Bavarian 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

Jalapeno Peach Hummus (vg) 13

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

Ballast Point Wings 13*

Choose one of three styles:

Sculpin Hot Wings WET – served with blue cheese dressing

Barrel Aged Piper Down BBQ WET – served with ranch dressing

Sweet Chili Plum WET – 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” Beer Steamed Mussels 16

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

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

BRICK FIRE PIZZAS

Forest Mushroom & Truffle Pizza (vg) 15*

Wild mushrooms, mozzarella, ricotta, roasted garlic bechamel, truffle oil

Pork Pie 14*

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

Salami Salata 15*

Garlic Herb oil, goat cheese, mozzarella, arugula, lemon beer vinaigrette, shaved parmesan

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 Burger 14*

Wagyu beef patty, 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

California “Kolsch” Steak Burrito 14*

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

“Point Loma” Grilled Fish Sandwich 17*

Tartar sauce, lemon, lettuce, tomato, red onion, herbed focaccia

Classic Reuben Sandwich 16*

“Made in San Diego” braised corned beef brisket, sauerkraut, swiss cheese, beer mustard remoulade, sliced rye bread

Spicy Shrimp Tacos 15*

Cabbage, pico de gallo, cilantro, avocado-lime crema

Baja Fish Tacos 13*

Cabbage, pickled onion, cilantro & crema

Crispy Skin Salmon (gf) 21

Fingerling potato confit, sautéed broccolini, lemon caper beurre blanc, soft herbs

Seafood Cioppino 22

House made linguini pasta, shrimp, mussels, baby clams, seasonal fish, roasted tomato and fennel broth

BARREL AGED BEER DINNER

5 courses and a lineup of rare barrel aged beers

Friday, June 28th | 6:30pm

Ask us for more information!

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+

*Late night menu offerings from 10p-11p Friday - Saturday