



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Grilled Flat Iron Steak Sandwich 18

House made queso sauce, jalapeno and onion haystack, herbed ciabatta roll with choice of side salad, fries, truffle fries (\$2) or sweet potato waffle cut fries (\$2)

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

Sweet Potato Waffle Fries (vg) 9*

House made curry ketchup

Ahi Tuna Tartare Tower (gf) 17

Cucumber mango salsa, avocado mousse, wakame salad, micro cilantro, ginger, soy, root vegetable chips

Roasted Poblano & Sweet Corn Hummus (vg) 13

Heirloom crudité, spiced tostada, queso cotija, crispy garbanzo beans, corn, poblano peppers

Ballast Point Wings 13*

Choose one of three styles:

Sculpin Hot Wings – blue cheese dressing

Barrel Aged Piper Down BBQ – ranch dressing

Habanero Peach Wings – ranch dressing

“R&D Witbier” 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

Harvest Salad 16

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

Organic Kale (vg) 13

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

MAINS

Burgers and sandwiches come with your choice of regular, truffle fries (\$2) or sweet potato waffle fries (\$2), add avocado (\$2), egg (\$3), bacon (\$2), mushrooms (\$2) 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

“Impossible” Veggie Burger (vg) 19*

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

California “Kolsch” Steak Burrito 14*

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

Spicy Shrimp Tacos 15*

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

Baja Fish Tacos 13*

Cabbage, pickled onion, cilantro & crema

Grilled Vegetable Wrap (vg) 14

Baby spinach, avocado, fire roasted bell peppers, mushrooms, grilled yellow squash, zucchini, citrus-tarragon aioli, sun-dried tomato tortilla
Add grilled chicken or catch of the day \$6

“Point Loma” Grilled Fish Sandwich 17*

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

Buffalo Sculpin Chicken Sandwich 16*

Panko breaded chicken breast, Sculpin buffalo sauce, blue cheese, tomato, lettuce, red onion, brioche bun

Pan Seared Seabass 21

Pearled Israeli cous-cous, pork belly, shaved summer squash, tarragon-corn coulis, tapenade, chive oil

Victory at Sea Braised Short Rib 24

Roasted garlic & rosemary mashed potatoes, seasonal vegetables, natural jus, herb bread crumb

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

Garlic Chicken Pesto Pizza 15*

House made basil pesto, roasted chicken breast, heirloom tomatoes, red onion, mozzarella, goat cheese, fresh garlic chiffonade basil

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