



# BALLAST POINT®

DEDICATED TO THE CRAFT

## BURGER MONDAY

Includes a pint, comes with your choice of regular or truffle fries (\$2) add avocado (\$2), egg (\$3), bacon (\$3)

**Ballast Point Wagyu Burger** 12

**Mushroom and Brie Burger** 14

**“Impossible” Veggie Burger** (vg) 15

Pint of beer must be 8.5% or under

## 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** 8

White truffle

**Jalapeno Peach Hummus** (v) 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** – 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” Beer Steamed Mussels** 16

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

## BRICK FIRE PIZZAS

**Wild Mushroom Pizza** (vg) 13

Wild mushrooms, smoked scarmozza 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 \$6

**Steak Salad Nicoise** 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 (\$3), mushrooms (\$2) or pickled onions (\$1) to any dish

**Ballast Point Burger** 14

Wagyu beef patty, cheddar or blue cheese, 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” Burger** (vg) 17

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 & 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 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) 24

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 when 4+ separate checks are requested or to parties of 6+