



# BALLAST POINT®

DEDICATED TO THE CRAFT

## PLATES TO SHARE

**House Made Pretzel (vg) 8**  
*Sculpin beer cheese, California Amber beer mustard*

**Duck Nachos 15**  
*Poblano white cheddar cheese sauce, pickled onions, arugula, port syrup*

**Albondigas Imposibles 14**  
*Pan seared meat-less albondigas, sofrito, manchego cheese vale, green onion curls*

**Salsa & Guacamole (vg) 9**  
*House made chips*

**Fries 8**  
*White truffle*

**Wahoo White Steamed Mussels 16**  
*Spanish chorizo, shishito peppers, ginger, jalapeno, garlic, shallots*

**BP Wings 13**  
Choose one of three styles:  
*Spicy Wings*  
*Lemon Garlic Cilantro*  
*Orange Chicken*

## SALADS

*Add grilled chicken or shrimp \$6*

**Warm Spinach Salad 14**  
*Poached pear, prosciutto chips, goat cheese, shaved shallots, balsamic vinegar, olive oil*

**Marinated Flat Iron 16**  
*Baby greens, mushrooms, confit purple potatoes, Sour Wench poached beets, fried beet greens*

**Organic Kale (vg) 13**  
*Avocado, feta, pickled onion, hominy, savory granola, chipotle lime vinaigrette*

**Harvest Salad 16**  
*Grilled chicken, pink lady apples, candied walnuts, pomegranate, croutons, petite greens, fried sage, maple vinaigrette*

## BRICK FIRE PIZZAS

**Wild Mushroom Pizza (vg) 13**  
*Wild mushrooms, taleggio cheese, roasted garlic bechamel*

**Pork Pie 14**  
*Marinara, bacon, fennel sausage, pepperoni, mozzarella and fontina cheese*

**Parma Pizza 15**  
*Marinara, burrata cheese, prosciutto, garlic oil*

## DAILY SPECIAL

*Chef's Whim*

## MAINS

*Burgers and sandwiches come with your choice of regular, or truffle fries (\$2)  
Sub meat-less Impossible patty for (\$3), add avocado (\$2), egg (\$3), bacon (\$3), mushrooms (\$2) or pickled onions (\$1) to any dish*

**Ballast Point American Wagyu Burger 14**  
*Cheddar or blue, lettuce, tomato, onion, brioche bun, remoulade*

**Loco Moco Burger 15**  
*Wagyu beef patty, sunny side egg, gravy, sriracha aioli*

**The Impossible Burger (vg) 17**  
*Impossible patty, lettuce, tomato, onion, 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*

**Chicken Gyro 15**  
*Tzatziki, onion, tomato, parsley, olive hummus, lettuce, sourdough pita, fries*

**Chicken Char Siu Tacos 13**  
*Char Siu braised chicken thigh, carrot, spicy pickled cucumber, sweet chili aioli, cilantro*

**Baja Style Fish Tacos 13**  
*Cabbage, pickled onion, cilantro & crema*

**Pork Osso Buco 24**  
*Cabernet barrel aged imperial stout braised pork shank, stewed chickpeas, curly spinach, red potato, smoked paprika, garlic chips*

**Curry Bowl 16**  
*Asian sticky rice, coconut shrimp curry broth, carrots, broccoli, bean sprouts, potato, green onion  
Add grilled chicken or shrimp \$6*

**Crispy Skin Salmon 21**  
*Roasted brussels sprouts, purple potato, mushrooms, yuzu-parsley coulis, fuchsia flowers*

*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.*

*vg: vegetarian | gf: gluten free*