



BALLAST POINT®

DEDICATED TO THE CRAFT

SUNDAY BRUNCH SPECIALS

Food & drink specials available 10am-2pm

AVOCADO TOAST 10

Grilled corn, queso fresco, radish, tajin, sea salt, pea vines, olive oil, sourdough toast

TWO EGGS ANY STYLE 12

Applewood bacon, potatoes, sourdough toast

PROSCIUTTO BENEDICT 16

Two poached eggs, prosciutto, hollandaise, English muffin, potatoes

PANCAKES 12

Mixed berry compote, maple syrup, whipped cream

FRIED CHICKEN AND BISCUITS 16

One fried egg, sausage gravy, chive biscuit

DRINK SPECIALS

Bottle of Sparkling + OJ 22

French Wench 8

Michelada 8

Fresh Juice 5

Cold Brew 6

Coffee 4

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, chili flakes, garlic oil

NO KID HUNGRY

Ballast Point is proud to partner with No Kid Hungry.

We donate \$1 for every Kids' Meal ordered to provide kids in America with nutritious meals. Because kids should focus on being kids, not being hungry.

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:

Tongue Buckler

Lemon Garlic Cilantro

Orange Chicken

SALADS

Add grilled chicken or shrimp \$6

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, manchego cheese, petite greens, fried sage, maple vinaigrette

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, grilled shallot vinaigrette

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 WAGYU BURGER 14

Cheddar or blue, lettuce, tomato, onion, brioche bun, remoulade, fries
Sub Impossible patty (\$3)

LOCO MOCO BURGER 15

Wagyu beef patty, sunny side egg, gravy, sriracha aioli

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