



BALLAST POINT®

DEDICATED TO THE CRAFT

SUNDAY BRUNCH

Live music 12pm – 2pm

Local musicians playing live on our patio every Sunday

Brunch served 10am – 2pm

Enjoy our brunch menu every Sunday with your favorite beer, michelada or mimosa

BENEDICTS

Classic 14

Two poached eggs, thick cut applewood smoked bacon, hollandaise, English muffin, potatoes

Smoked Salmon 14

Two poached eggs, smoked salmon, hollandaise, arugula, English muffin, potatoes

Florentine 14

Two poached eggs, sautéed spinach, grilled asparagus, hollandaise, English muffin, potatoes

OMELETS

Hunter's 15

Ham, bacon, cheddar cheese, tri-color peppers, potatoes

Greek Garden 15

Mushroom, spinach, asparagus, feta cheese, potatoes

PLATES

Add two eggs (\$5), English muffin (\$4) toast (\$4) sautéed greens (\$4) avocado (\$2), bacon (\$2), mushrooms (\$2), pickled onions (\$1) to any dish

The Basics 15

Two eggs any style, bacon, toast, potatoes

Duck Hash 13

Two eggs any style, confit duck, tri-color peppers, potatoes

Chilaquiles 13

Scrambled eggs, salsa verde, tortilla strips, queso fresco, crema, pickled onion

Soyrizo Bowl 12

Scrambled eggs, soyrizo, avocado, queso fresco, cilantro. Served with tortillas on the side

Oat Crusted French Toast 14

Brioche, honey butter, blackberry compote, powdered sugar

Steak & Eggs 17

Two eggs any style, flat iron steak, potatoes

MAIN MENU

Burger comes 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

House Made Pretzel (vg) 8

Sculpin beer cheese, California Amber beer mustard

Salsa & Guacamole (vg) 9

House made chips

Fries (vg) 8

White truffle

BP 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

Duck Nachos 15

Crispy duck leg, blue cheese sauce, pickled onions, arugula, Sour Wench reduction

Wahoo White Steamed Mussels 16

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

Ballast Point American Wagyu Burger 14

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

The Impossible Burger (vg) 17

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

V- no cheese, no remoulade

California "Kolsch" Steak Burrito 14

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

Baja Style Fish Tacos 13

Cabbage, pickled onion, cilantro & crema

Vegetarian Tacos (v) 14

Impossible "picadillo", soyrizo potato, avocado, raisins, tofu chipotle crema, pickled onion, cabbage, cilantro

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

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+