



BALLAST POINT®

DEDICATED TO THE CRAFT

SUNDAY BRUNCH

Brunch Served from 10am – 2pm

Bottomless mimosas \$16 per person

Live Music from 12pm-2pm

BENEDICTS

Classic 14

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

Smoked Salmon 15

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 14

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 13

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

Oat Crusted French Toast 13

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)

Bavarian Pretzel (vg) 8

Sculpin beer cheese, California Amber beer mustard

Salsa & Guacamole (vg) 9

House made chips

Fries (vg) 8

White truffle

Ballast Point Wings 13

Choose one of three styles:

Sculpin Hot Wings WET– served with blue cheese dressing

Crispy Lemon Garlic Cilantro DRY & BREADED – served with comeback sauce

Sweet Chili Plum WET– served with ranch dressing

Duck Nachos 15

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

“Wahoo” Beer Steamed Mussels 16

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

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

California “Kolsch” Steak Burrito 14

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

Baja Fish Tacos 13

Cabbage, pickled onion, cilantro & crema

Spicy Shrimp Tacos 15

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

Organic Kale (vg) 13

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

Steak Salad Niçoise 16

Flat iron steak, crisp greens, boiled egg, olives, tomatoes, green beans, roasted potato, white balsamic and California Kolsch vinaigrette

BARREL AGED BEER DINNER

5 courses and a lineup of rare barrel aged beers

Friday, June 28th | 6:30pm

Ask us for more information!

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+