



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Chef's Whim
R&D beer pairing +\$5

Soup of the Day 7
Chef's Whim

NOTEWORTHY

BREWING PROCESS BEER DINNER

Thursday, March 29th at 7:00pm. A one-time tasting menu inspired by the process of brewing beer. Very limited seating, ask your bartender to reserve your seat!

BURGER MONDAY

Every Monday, all day. Enjoy our Ballast Point burger and a pint for only \$10

THE KETTLE ROOM

A private and intimate dining space within our tasting room. Experience an exclusive brewery ambiance and our passion for uniting the tastes of food and beer. Open Thursday-Saturday, 6pm-10pm, by reservation only.

SALADS

Add grilled chicken (\$6) or catch of the day (\$5)

Cobb Salad 15

Chicken, bacon, boiled egg, roasted tomato, avocado, green onion, blue cheese crumble, and creamy Dijon dressing

Moroccan Kabocha 13

Spiced Israeli couscous, house-made granola, beer vinaigrette, almonds, mint, spiced goat cheese mousse and arugula

Shaved Winter Salad 13

A-Choy, butter lettuce, fennel, pear, and amaranth alegria tossed with pomegranate vinaigrette

Grapefruit Salad 13

Baby kale, toasted hazelnuts, parmesan cheese, preserved tomatoes, grapefruit segments and a grapefruit-honey vinaigrette

PLATES TO SHARE

Pretzel Bites 8

Sculpin beer cheese, California Amber mustard

Salsa & Guacamole 8

Fire-grilled salsa, chunky guacamole and tortilla chips

Seared Octopus 13

Roasted root vegetables and pipian sauce, pickled red onions and micro cilantro

Blue Cheese Duck Nachos 15

Blue cheese sauce, duck confit, pickled onion, arugula and port reduction

Tongue Buckler Hot Wings 13

Blue cheese dressing, shaved carrot & celery

Wahoo Beer Steamed Mussels 15

Ginger, jalapeno, garlic, onion, Spanish chorizo and shishitos

Truffle Fries 8

White truffle oil and truffle powder

TACOS

Grilled Fish Street Tacos (3) 13 (gf)

Catch of the day. Served with cabbage, guacamole, cilantro and lime crema

Fried Fish Street Tacos (3) 13

Catch of the day. Served with cabbage, guacamole, cilantro and lime crema

Mole Braised Short Rib Street Tacos (3) 13

All-natural beef, mole negro, radish, Pickled onion, cotija, cilantro, and crema. *Contains nuts

MAINS

Comes with choice of side salad, fries, or upgrade to truffle fries (\$2)

Ballast Point Burger 14

Wagyu beef, choice of cheddar or blue cheese, lettuce, tomato and onion, on a brioche bun

Grilled Fish Sandwich 15

Catch of the day with house-made tartar sauce, lemon, tomato, onion, lettuce, on sourdough

Korean Grilled Chicken Sandwich 13

Soy-pear glaze, kimchi slaw, radish, green onion and garlic aioli on a brioche bun

The BLT 13

Thick bacon, lettuce, tomato, and porcini mushroom-horseradish aioli on sourdough

Vegetarian Reuben Sandwich 14

Smoked Portobello mushroom, house sauerkraut, caraway horseradish Russian dressing and Swiss cheese on sourdough

DESSERTS

Victory at Sea Beer Float 8

Butterscotch and chocolate drizzle. Served in a pint glass with gelato
*Contains alcohol

Cookies and Milk 8

Gingersnap, double chocolate, and pumpkin spice shortbread

Cold Brew Coffee 6

Our friends at Lofty Coffee provide our "Kyoto style" cold brew coffee served on ice

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.