



# BALLAST POINT®

DEDICATED TO THE CRAFT

\*REGULAR MENU SERVED FROM 11AM-9:30PM\*

## WEEKEND BRUNCH

\*SERVED FROM 10AM-12PM\*

### Steak and Eggs 18

Grilled Tri Tip, Fried Eggs, Fingerling Potatoes, Garlic Confit, Fine Herbs

### Fried Chicken Waffle Sandwich 16

Crispy Chicken Thigh, Applewood Smoked Bacon, Fried Egg, Maple Syrup

### Breakfast Burrito 14

Scrambled Eggs, Breakfast Potatoes, Onions, Bell Peppers, Cheddar Cheese, Peppered Bacon, Roasted Salsa

### Huevos Rancheros 14

Tostada, Fried Eggs, Fajita Black Beans, Tomatillo Salsa, Queso Fresco

### Hawaiian Bread French Toast 15

Egg Battered Hawaiian Bread, Orange Zest, Whipped Cream, Berry Compote, Micro Mint

### Ballast Point Michelada 8.5

BP Lager, Tajin Rim, Ballast Point Bloody Mary Mix, Vegetable skewer

### Prosecco Mimosa 25

Bottle (750ml) of Ruffino Prosecco with a Choice of Orange Juice or Guava Juice

### Hot Coffee / Hot Tea 4

Thunderking Brewing Co.  
Art of Tea

## SALADS & FLATBREADS

Grilled Tri-Tip (\$10) or Grilled Chicken (\$6)

### Blue Cheese & Bacon Kale Salad 14

Baby kale, blue cheese crumbles, bacon bits, mustard vinaigrette, bosc pears, red onion

### Chopped Caesar Salad (vg) 12

Chopped baby gem, parmesan cloud, garlic croutons, classic Caesar dressing

### Margherita Flatbread (vg) 12

Garlic confit, mozzarella cheese, roasted cherry tomatoes, finé herbs

### BBQ Chicken Sausage Flatbread 15

Chicken andouille, Pineapple Sculpin BBQ sauce, goat cheese, red onion, roasted pepper, arugula

## DESSERTS

### Churro Donut with Ice Cream 8

Vanilla ice cream, whipped cream, California Amber caramel sauce

## PLATES TO SHARE

### Fries (vg) 9

Choose your style:

-Garlic confit with parsley

-Parmesan cheese with truffle oil

### Pretzel 10

Sculpin Beer Cheese, Fathom Beer Mustard, Caraway Seeds

### Steak Nachos 16

Tri-tip, Pickled Red Onion, Cheddar Béchamel Sauce, Sliced Fresno Chilies, Cotija

### BP Wings 16

Choose your Style:

**WET:** BP Buffalo Sauce, Chives, Ranch Dressing

**DRY:** Crispy Lemon Pepper, Chives, Comeback Sauce

**BBQ:** Korean BBQ sauce, toasted sesame seeds, cilantro

### Wahoo Steamed Mussels 17

Spanish Chorizo, Shishito Peppers, Ginger Jalapeño, Garlic, Shallots, Cream Sauce

### Salsa & Guacamole (vg) 9

House made chips

### Miguel's Ceviche Tostada 12

Shrimp, onion, cilantro, jalapeño, lime, tomato, ginger, cucumber

## MAINS

Burgers and sandwiches come with your choice of regular, garlic or parmesan truffle fries (\$2), add guacamole (\$2), bacon (\$2), mushrooms (\$2) or pickled onions (\$1) to any dish

### Barbacoa Tacos (2) 12

Braised Tri-Tip, ancho crema, , salsa fresca , cilantro, queso fresco, chips & salsa

### Baja Beer Battered Fish Tacos (2) 13

Cabbage, baja crema, pickled red onions, cilantro, chips & salsa

### Ballast Point Burger 15

100% American wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, remoulade

### Blue Cheese BP Burger 18

100% American wagyu beef, blue cheese crumbles, pepper bacon, house pickles, horseradish mayo, arugula, brioche bun

### Beyond "Veggie" Burger (vg) 17

All vegan burger patty, cheddar cheese, pickled red onion, lettuce, tomato, remoulade

### California Burrito 16

Flank Steak, French Fries, Cheddar Cheese, Guacamole, Pico de Gallo, Flour Tortilla, Comes with Side of Chips and Salsa

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.

V: vegan | vg: vegetarian | gf: gluten free