



BALLAST POINT®

DEDICATED TO THE CRAFT

REGULAR MENU SERVED FROM 11AM-9:30PM

WEEKEND BRUNCH

SERVED FROM 10AM-1PM

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, Smoked Salt/Paprika Rim, Ballast Point Bloody Mary Mix, Pineapple Wedge

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

Chopped Caesar Salad 12

Chopped Baby Gem, Parmesan Cloud, Garlic Croutons, Classic Caesar Dressing

Margherita Flatbread (vg) 12

Garlic Confit, Mozzarella Cheese, Roasted Cherry Tomatoes, Pesto

BBQ Chicken Sausage Flatbread 15

Chicken Andouille Sausage, Pineapple Sculpin BBQ Sauce, Goat Cheese, Red Onions, Roasted Peppers, Arugula

Forrest Mushroom Flatbread (vg) 14

Goat cheese, mozzarella cheese, mushroom medley, balsamic reduction, finé herbs

DESSERTS

Churro Doughnut 8

Vanilla Ice Cream, California Amber Caramel Sauce, Whipped Cream

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, Bleu Cheese 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

Miguel's Ceviche Tostada 12

Shrimp, Onion, Cilantro, Jalapeño, Lime, Tomato, Ginger

Salsa & Guacamole 9

With House Made Chips

TACOS

Blackened Grill Fish (2) 13

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

Baja Beer Battered Fish (2) 13

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

Barbacoa (2) 12

Braised Tri-Tip, ancho crema, pickled red onion, cilantro, queso fresco, chips & salsa

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

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 Onions, 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

Spicy Fried Chicken Sandwich 15

Habanero aioli, sriracha onion, lettuce, pepper jack cheese, brioche bun

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