



# 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

Add Seared Rare Ahi (\$10), 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

### Impossible "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