



BALLAST POINT®

DEDICATED TO THE CRAFT

WEEKEND BRUNCH

SERVED FROM 10AM-1PM

Barbacoa Brunch Sandwich 18

Braised Flank Steak, Apricot Jam, Crispy Onions, Pickled Fresno Chilies, Fried Egg, Side of Fingerling Potatoes

Chili 14

Cornbread Waffle, Beef Chili, Micro Basil

Breakfast Burrito 14

Scrambled Eggs, Breakfast Potatoes, Cheddar Cheese, Peppered Bacon, Roasted Salsa

BP Breakfast Skillet 15

Chicken Andouille, Potato Hash Onions and Red Peppers, Cheddar, Mozzarella, Poached Egg

Hawaiian Bread French Toast 15

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

Ballast Point Michelada 8.5

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

PLATES TO SHARE

Parmesan Fries 9

With Truffle Oil

Garlic Confit Fries 9

With Parsley

Pretzel 10

Sculpin Beer Cheese, Fathom Beer Mustard, Caraway Seeds

Steak Nachos 16

Cubed Flank Steak, 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: Pumpkin Down Cranberry BBQ Sauce, Dried Cranberries

Wahoo Steamed Mussels 17

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

Ahi Quinoa Bowl 16

Seared Pepper Crusted Ahi, Charred Scallion Vinaigrette, Sweet Soy Glaze, Cucumber, Gochujang

Salsa & Guacamole 9

House Made Chips

TACOS

Blackened Grill Fish (gf) (2) 13

Cabbage, Lime Crema, Pickled Red Onions, Cilantro, Chips & Salsa

Baja Beer Battered Fish (2) 13

Cabbage, Lime Crema, Pickled Red Onions, Cilantro, Chips & Salsa

Barbacoa (gf) (2) 12

Braised Flank Steak, Lime Crema, Pickled Red Onions, Cilantro, Chips & Salsa

SALADS & FLATBREADS

Add Seared Rare Ahi (\$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 (vg) 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

Blue Cheese & Pancetta Flatbread 15

Crispy Pancetta, Blue Cheese Crumbles, Sweet Ginger Puree, Carmalized Onions, Arugula

MAINS

Burgers, Wraps & Sandwiches Come with Choice of Side Salad or Fries. Upgrade to Parmesan with Truffle Oil or Garlic Confit with Parsley for \$2

Ballast Point Burger 16

100% American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, House Made Pickles, Remoulade

Western Bacon BP Burger 17

100% American Wagyu Beef, Pepper Jack Cheese, Peppered Bacon, Beer Battered Onion Ring, Pumpkin Down Cranberry BBQ Sauce

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

Polish Sandwich 15

Kolsch Braised Chicken Sausage, House Pickles, White Cheddar, Beer Mustard

DESSERTS

Churro Doughnut 8

Vanilla Ice Cream, California Amber Careamel Sauce, Whipped Cream

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