



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Daily Special
Chef's Whim
Beer pairing +\$5

Soup of the Day 7

NOTEWORTHY

BURGER MONDAY

Purchase any one of our burgers for \$2 off and receive one main production pint included

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.

ENJOY OUR NEWEST BEER ON DRAFT

"MADE IN SAN DIEGO"

This San Diego exclusive offering donates a portion of the proceeds to a local nonprofit. We are proud of our hometown and thankful for our community.

6 pack cans coming soon

SALADS

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

Cobb Salad (gf) 15

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

Moroccan Couscous Salad (vg) 13

Poached Kabocha squash, house-made granola, arugula, almonds, mint, spiced goat cheese mousse and beer vinaigrette

Farmers Market Salad (vg) 13

Baby arugula, bibb lettuce, avocado, charred asparagus, pickled green strawberries, basil leaves, lima beans, shredded tri-colored carrots and beer vinaigrette

Grapefruit Salad (vg, gf) 13

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

PLATES TO SHARE

Pretzel Bites (vg) 8

Sculpin beer cheese, California Amber mustard

Salsa & Guacamole (vg) 8

Fire-grilled salsa, chunky guacamole and tortilla chips

Seared Octopus 13

Asparagus, seasonal carrots, sweet mini bell peppers, pickled onion, and dill-horseradish chimichurri

Truffle Fries (vg) 8

White truffle oil and truffle powder

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 and celery

Wahoo Beer Steamed Mussels 15

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

Beef and Potato Empanadas 14

Smoked short rib, dill-horseradish chimichurri, and porcini mushroom aioli

TACOS

Fish Street Tacos (3) (gf) 13

Catch of the day. Grilled (gf) or fried, 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

Sea Rose Lamb Street Tacos (3) 13

Fava bean hummus, tri-colored carrot, cucumber cilantro yogurt, onion and cilantro

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, onion, and brioche bun

The Goods Burger 16

Black Marlin mushroom jam, Taleggio cheese, confit tomato, arugula, truffle aioli, and brioche bun

The Impossible Burger (V) 17

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, Big Eye pickles, and pretzel bun

Grilled Fish Sandwich 15

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

Korean Grilled Chicken Sandwich 13

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

The BLT 13

Thick bacon, lettuce, tomato, porcini mushroom-horseradish aioli, and 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, Victory at Sea double chocolate chip, and 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.

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