



BALLAST POINT®

DEDICATED TO THE CRAFT

WEEKEND BRUNCH

SERVED FROM 9AM-1PM

Barbacoa Brunch Sandwich 18
Braised Flank Steak, Apricot Jam,
Crispy Onions, Pickled Fresno Chilies,
Fried Egg, Side of Fingerling Potatoes

Chili 14
Beef Chili with crispy baguette

Breakfast Burrito 14
Scrambled Eggs, Breakfast Potatoes,
Cheddar Cheese, Peppered Bacon,
Roasted Salsa

Lox & Bagel 12
Cream Cheese, Smoked Salmon,
Capers, Pickled Red Onions,
Micro Cilantro

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, Sour Wench Berry Compote,
Whipped Cream, Micro Mint

Ballast Point Michelada 8.5
Bonito Blonde Ale, Smoked Salt/Paprika
Rim, Ballast Point Bloody Mary Mix,
Pineapple Wedge

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

NO KID HUNGRY

Ballast Point is proud to partner
with No Kid Hungry.
We donate \$1 for every Kids' Meal
ordered to provide kids in America
with nutritious meals.
Because kids should focus on
being kids, not being hungry.

PLATES TO SHARE

Parmesan Fries 9
With Truffle Oil

Garlic Confit Fries 9
With Parsley

Pretzel 10
Sculpin Beer Cheese,
Unfiltered Sculpin Beer Mustard,
Caraway Seeds

**Jalapeño & Apricot
Hummus (vg)** 10
Grapefruit Gose, Heirloom Crudité,
Lavash, Smoked Sea Salt,
Crispy Chickpeas

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

SALADS & FLATBREADS

Add Seared Rare Ahi (\$10) or
Grilled Chicken (\$6)

**Heirloom Tomato &
Burrata Cheese Salad (vg)** 13
Persimmons, Baby Arugula, Pears, Shaved Fennel,
Pomegranates, Balsamic Reduction, Smoked Sea Salt

Chopped Caesar Salad (vg) 12
Chopped Romaine, 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

Greek Chicken Wrap 15
Kalamata Olives, Feta Cheese, Lettuce, Grilled Ratatouille,
Green Goddess Dressing

DESSERTS

BP Ice Cream Sandwich 10
Vanilla Ice Cream, Chocolate Chip Cookies, Black Marlin Chocolate Sauce,
Smoked Sea Salt

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