



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

DAILY SPECIAL

Chef's Whim

With beer pairing + \$5

NOTEWORTHY

CABANA BRUNCHES!

Book a cabana on Saturday or Sunday morning and order from our exclusive brunch buffet menu! Ask your server for details.

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.

CELEBRATE WITH BALLAST POINT!

Email littleitalyevents@ballastpoint.com to inquire about our special event options

SALADS

Add grilled chicken (\$6), shrimp (\$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

Smoked Beet Salad (vg) 13

Burrata cheese, arugula, Castelvetrano olives, almonds and lavender-balsamic vinaigrette

Farmers Market Salad (vg, gf) 13

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

Watermelon Kale Salad (vg, gf) 13

Feta cheese, pickled onion, radish, cucumber, za'atar spiced walnuts and cucumber-dill vinaigrette

Pretzel Bites (vg) 8

Sculpin beer cheese, California Amber mustard

Salsa & Guacamole (vg) 8

Fire-grilled salsa, chunky guacamole, onion, cilantro, 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 blackberry Sour Wench 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

TACOS

Fish Street Tacos (3) (gf) 13

Catch of the day. Grilled (gf) or fried, served with cabbage, guacamole, onion, cilantro, and lime crema

Thai Beef Street Tacos (3) 13

Soy-glazed flank steak, cucumber, bean sprouts, fresno chili, and Thai herbs

Guajillo Shrimp Tacos (3) 13

Argentinian red shrimp, epazote-corn pico, black beans, cotija cheese, and radish

MAINS

Each served with choice of side salad, fries, or upgrade to truffle fries (\$2)

Ballast Point Burger 14

Meyers All Natural 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

Aloha Chicken Sandwich 13

Aloha Sculpin huli-huli glaze, smoked pineapple and jalapeño relish, nori aioli, green onions, swiss cheese, and brioche bun

The Cuban Sandwich 14

Pickle-brined all-natural pork loin, Big Eye pickles, Cali Amber beer mustard, Swiss cheese on an Amoroso roll

DESSERTS

Victory at Sea Beer Float 8

Caramel and chocolate drizzle. Served in a pint glass with gelato *Contains alcohol

Cookies and Milk 8

Three chocolate chip cookies with side of milk

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