



# BALLAST POINT®

DEDICATED TO THE CRAFT

## BURGER MONDAY

Join us every Monday, where you can get a burger and a Main Production pint for \$16!

### Ballast Point Burger

Aged cheddar, lettuce, tomato, red onion, house remoulade, garlic aioli, brioche bun, fries

### The "Impossible" Veggie Burger

Lettuce, tomato, pickled red onion, aged white cheddar house remoulade, garlic aioli, brioche bun, fries

### West Coast Griddle Burger

American cheese, lettuce, tomato, caramelized onion, "wonder sauce", brioche bun, fries

Add bacon, avocado or farm egg (2)  
Add Chef's trio of dipping sauces to your fries (2)

## UPCOMING EVENTS

### Taco Tuesday

Choice of grilled, fried or street tacos and a pint for \$15

### Wing Wednesday

Choice of any of our wings and a pint for \$14

### Host your next event with us!

Featuring private and semi private spaces for all group sizes. Email [chicagoevents@ballastpoint.com](mailto:chicagoevents@ballastpoint.com) for details and availability

## STAY UP TO DATE

Follow us on Social Media for upcoming releases and special events  
FB: [facebook.com/ballastpointchicago](https://www.facebook.com/ballastpointchicago)  
IG: [@ballastpointchicago](https://www.instagram.com/ballastpointchicago)

## PLATES TO SHARE

### BP Wings 14

All natural, choose your style:

**Dry Rub** – house dry rub with comeback sauce (gf)

**Thai** – with pickled ginger, benne seeds, scallions and VA peanut sauce (gf)

**Sriracha Honey Mustard** – with buttermilk ranch (gf)

**Buffalo** – with buttermilk ranch (gf)

### California Nachos 14

Grilled tri tip, cheddar cheese, charred salsa, lime crema, pickled jalapeños, crispy potato

### Charred Salsa & Guacamole (gf) 9

Housemade tortilla chips

### BP Fries 8

House fry salt, trio of dipping sauces – Black Marlin ketchup, comeback sauce, charred French onion dip

### Bavarian Style Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

### House Fried Pickles 8

Bread & butter, icebox spears, comeback sauce

### Blistered Shishito Peppers (gf) 9

Comeback sauce

## SALADS

Add Fried Chicken (8), Grilled Chicken Thigh (6) or Blackened Mahi (6)

### Chopped Kale (gf) 10

Pickled onion, hominy, avocado, feta cheese, savory granola chipotle lime vinaigrette

### Caesar 10

Romaine, cherry heirloom tomato, duck fat rye croutons, Parmigiano-Reggiano, black pepper caesar dressing

### Fried Chicken 15

Chopped romaine & endive, crunchy bacon, radish, B&B pickles, smoked garlic dressing

### Fried Brussels Sprouts 12

Grilled pork belly, house kimchi, soft egg, crispy rice, honey mustard shallot vinaigrette

## MAINS

Add Chef's trio of dipping sauces to your fries (2)  
Add housemade bacon, avocado or farm egg (2)

### Nashville Hot Sandwich 14

Buttermilk fried all natural chicken thighs, B&B pickles, Alabama white BBQ sauce, hot honey, white bread

### California Burrito 14

Grilled tri tip, pico de gallo, fries, cheese, guacamole, served with chips and fire roasted salsa

### Fried Cheese Street Tacos 15

Grilled tri tip, chihuahua cheese, lime crema, pickled onions, cilantro, burnt tomato salsa, served with housemade tortilla chips

### Baja Style Fish Tacos 15

Your choice of fried in California Kölsch beer batter or grilled Mahi with blackening seasoning, corn tortillas, lime crema pickled onion, red cabbage, cilantro, burnt tomato salsa

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.