



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Thai Chicken Lettuce Cups 10
Thai chicken salad, soy glaze

Suggested Pairing

Board Schwarz | 5.3% | 8 oz. \$5.50
This Schwarzbier (aka 'Black Beer') boasts smooth roasted flavors with notes of chocolate, toffee and biscuit

UPCOMING EVENTS

Burger Monday

Choice of Burger and a main production pint for \$16

Taco Tuesday

Your choice of grilled, fried or street tacos and a main production pint for \$15

Wing Wednesday

Your choice of any Ballast Point Wing and choice of main production pint for \$14

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

SALADS

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

Organic Kale (gf) 10

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

Classic Chopped Caesar 10

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

Fried Chicken Salad 15

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

DESSERT

Victory at Sea Beer Float 8

Victory at Sea Imperial Porter, salted caramel ice cream

Contains alcohol

Ice Cream Sandwich 5

Chocolate chip cookies, vanilla ice cream, Blackberry Sour Wench gastrique

PLATES TO SHARE

Ballast Point Wings 14

All natural, choose your style:

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

Buffalo – with buttermilk ranch (gf)

Sweet Soy Honey – Soy honey glaze with honey mustard dipping sauce

Applewood Smoked – Carolina BBQ, buttermilk ranch

Charred Salsa & Guacamole (gf) 9

Housemade tortilla chips

House Fried Pickles 8

Bread & butter, icebox spears, comeback sauce

BP Fries 8

House fry salt, Chef's trio of dipping sauces

Cheddar Jalapeño Pretzel 9

Sculpin IPA beer cheese

Bavarian Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

California Nachos 14

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

MAINS

All burgers and sandwiches come with french fries

Add Chef's trio of dipping sauces to your fries (2)

Add housemade bacon, avocado or farm egg (2)

Chicago Dogs 13

Two Vienna beef hot dogs, mustard, icebox pickle spear, relish, tomato, celery salt, white onion, sport peppers, poppy seed bun

Smoked Salmon Steak 17

Pepper and garlic smoked salmon steak, B&B onion rings, tartar sauce

Nashville Hot Sandwich 14

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

California Kölsch Steak 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, pickled onion, lime crema, cilantro, burnt tomato salsa

Baja 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

Ballast Point Burger 16

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

"Impossible" Veggie Burger 16

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

West Coast Griddle Burger 16

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

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.