



# BALLAST POINT®

DEDICATED TO THE CRAFT

## DAILY SPECIAL Chef's Whim

## NEW RELEASES

### Moscow Mule Ale

Our take on the classic & refreshing cocktail, with zesty ginger and tart lime in a light, sour beer

## STAY UP TO DATE

Follow us on Social Media for upcoming releases and special events  
FB: facebook.com/ballastpointchicago  
IG: @ballastpointchicago

## SALADS

Add grilled chicken or catch of the day - 6

### Chopped Kale (gf) 14

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

### North Green St. 15

Chopped romaine, deviled egg, crispy Benton's ham, dilly beans, crispy onion, cucumber, ranchovy dressing

### Roasted Beet (gf) 15

Strawberries, candied pecans, blue cheese, tarragon California Amber beer mustard vinaigrette

## SIDES

House Fries or Truffle Fries 6 / 9

Ballast Point Fried Pickles 7

Deviled Eggs with House Relish (gf) 8

Pork Rinds with Esquite (gf) 7

## DESSERTS

Victory at Cereal Panna Cotta 9

Chocolate, vanilla, espresso, Victory at Sea infused custard

### Strawberry Shortcake 9

Lemon olive oil cake, strawberries, broken merengue, pistachio, crème fraiche

## PLATES TO SHARE

### Ballast Point Bavarian Pretzel 8

Sculpin IPA beer cheese and California Amber beer mustard

### Peel and Eat Shrimp (gf) 15

Full dozen, spiced shrimp, Old Bay Aioli, grilled lemon, served chilled

### Grilled Octopus (gf) 16

Heirloom tomatoes, Kalamata olives, pistachio, charred romesco sauce

### Pork & Beans (gf) 14

Smoked & spiced St. Louis ribs, candied black beans, Black Marlin Porter BBQ sauce

### Crispy Oyster Toast 15

West Coast oysters, smoked trout roe, cabbage and radish slaw, country bread

### Charred Salsa & Guacamole (gf) 9

House made tortilla chips

### Bonito Blonde Ceviche

Blanco Nachos (gf) 15  
Pink snapper, avocado, red onion, jalapeno, cilantro aioli, house made tortilla chips

### Thai Chili Wahoo Steamed

PEI Mussels 16  
Spanish chorizo, blistered shishito peppers, ginger, serrano chili, garlic

### Ballast Point Wings (gf) 14

Choose your style:  
Dry Rub with comeback sauce  
Sorghum BBQ with crispy garlic  
PB & J with buttermilk ranch

## MAINS

All burgers and sandwiches come with fries

### Ballast Point Burger 16

Aged cheddar, lettuce, tomato, red onion, malt vinegar tuile, remoulade, garlic aioli, brioche bun

### West Coast Griddle Burger 15

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

### The "Impossible" Veggie Burger 16

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

### Habanero Sculpin Bratwurst 15

Red cabbage kraut, Sculpin IPA beer cheese, beer mustard, hoagie bun, fries

### Baja Style Fish Tacos 15

Fried in California Kölsch beer batter, corn tortillas, lime crema, pickled onion, red cabbage, cilantro, burnt tomato salsa

### Pulled Pork BBQ Biscuit 14

Tongue Buckler braised pork shoulder, bread & butter pickles, celery root & green apple slaw, buttermilk biscuit

### Fried Chicken Monte Cristo 14

Buttermilk fried chicken, Benton's country ham, gruyere cheese, icebox pickles California Amber mustard, brioche bun

### The "Doug" California Burrito 14

Marinated steak, Pico de Gallo, fries, cheese, guacamole, served with chips

### NC Soft Shell Crab 18

California Kölsch beer batter, squid ink, Carolina gold rice, radish, citrus butter, sunny egg

### Pan Seared Vermillion Snapper 22

Scallion cakes, asparagus, Benton's ham, beurre blanc

### Santa Maria California Style Tri Tip 24

Fingerling potato, Mexican street corn chimichurri, lime

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.