



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Grilled Salmon Sandwich 14

Olive tapenade, frisée, lemon yogurt, goat cheese, sliced radish, brioche bun, French fries

Suggested Beer Pairing

Fathom IPA

UPCOMING EVENTS

Ugly Sweater Saturdays!

Come in wearing your favorite ugly sweater on Saturdays and receive a complimentary pint glass with a purchase of a pint! Starting December 1st

Victory at Sea Day

Sunday, December 16th
10am – 11pm

Prepare your pirate costumes and get ready to get dark...beer that is! This day celebrates our Imperial Porter with over 10 different variations of our favorite dark beer. Get your tickets now at ballastpoint.com/events

Hoppy Holidays Beer Dinner

Friday, December 21st at 7pm
Ask us for details!

For reservations, head to ballastpoint.com/events

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

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

Blistered Shishito Peppers (gf) 9

Comeback sauce

Bavarian Style Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

Charred Salsa & Guacamole (gf) 9

Housemade tortilla chips

BP Fries 8

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

House Fried Pickles 8

Bread & butter, icebox spears, comeback sauce

California Nachos 14

Grilled tri tip, cheddar cheese, pico de gallo, lime crema, pickled jalapeños, crispy potato

Loaded Fries 13

Andouille sausage, Black Marlin gravy, giardiniera, sunny egg, pickled jalapeño

MAINS

All burgers and sandwiches come with fries.
Add Chef's trio of dipping sauces to your fries (2)
Add housemade bacon, farm egg or avocado (2)

Ballast Point Burger 16

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

West Coast Griddle Burger 16

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

The "Impossible" Veggie Burger 16

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

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

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

Pozole Street Tacos 14

Tongue Buckler braised pork carnitas, hominy, red cabbage, sliced radish, lime crema

DESSERT

Whipped Cheesecake 8

Candied red apples, spiced caramel, graham cracker

Victory at Sea Beer Float 8

Victory at Sea Imperial Porter with coffee and vanilla, Homers vanilla bean ice cream

Contains alcohol

SALADS

Add Fried Chicken (8), Grilled Chicken Thigh (6), or Blackened Fish of the Day (6)

Chopped Kale (gf) 10

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

Fried Chicken 15

Chopped kale, crunchy bacon, radish, B&B pickles, smoked garlic dressing

Caesar 10

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

Fried Brussels Sprouts 12

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

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.