



BALLAST POINT®

DEDICATED TO THE CRAFT

WING WEDNESDAY

Every Wednesday, all day! Your choice of wings and a pint of main production beer for \$14!

Ballast Point Wings

All natural, choose your style:

Dry Rub – house dry rub (gf)

Sculpin IPA Buffalo – Sculpin buffalo sauce with buttermilk ranch (gf)

UPCOMING EVENTS

Fathom Football

\$5 pints of Fathom IPA during televised games, starting Thursday August 15th (no ticket purchase necessary)

Rooftop Barre with Pure Barre

Enjoy 60 minutes of bliss on the rooftop followed by a pint of your choice – Sunday September 22nd at 9:30am

Brushes & Beer

A guided painting class paired with a tasting flight! Sunday September 22nd at 2pm

Rooftop Yoga with Core Power

60 minute rooftop class followed by a pint of your choice - Sunday September 29th at 9:30am

Purchase your tickets at ballastpoint.com/events

FLATBREADS & SALADS

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

Margherita Flatbread 10

Fresh mozzarella, sliced tomato, basil, tomato sauce, olive oil, maldon sea salt

Organic Kale (gf) 10

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

Farm Spinach and Strawberry 11

Strawberry, goat cheese, candied pecans, balsamic vinaigrette

Pancetta Flatbread 14

Pancetta, arugula, dried figs, parmesan, white sauce, black peppercorn

Andouille Flatbread 14

Andouille pork sausage, artichoke hearts, kalamata olives, smoked cacciovera cheese, red sauce

DESSERT

Victory at Sea Beer Float 8

Victory at Sea Imperial Porter, vanilla ice cream

Contains alcohol

PUB SNACKS

Popcorn ... Buffalo... 5

Salsa & Guacamole ... Housemade tortilla chips (gf)... 9

BP Fries ... House fry salt, Chef's trio of dipping sauces... 8

Cheese & Charcuterie ... Crespone style young salami, sallame cotto, cupola young cheddar, smoked Kentucky blue, raspberry jalapeño jam with pickled ramps, B&B pickles, candied pecans, salted baguette... 18

PLATES TO SHARE

Bavarian Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

House Fried Pickles 8

Bread & butter, icebox spears, comeback sauce

California Nachos 14

Grilled tri-tip marinated in California Kölsch, cheddar cheese, pico de gallo, lime crema, pickled jalapeños, crispy potato

Chicago Dogs (2) 8

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

Steak & Fried Cheese Tacos (3) 10

California Kölsch marinated grilled tri-tip, chihuahua cheese, pickled onion, lime crema, cilantro

Baja Fish Tacos (2) 10

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

MAINS

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

Add housemade bacon, avocado or farm egg (2)

Crispy Chicken Sando 12

Buttermilk fried all natural chicken thighs, Sculpin buffalo sauce, buttermilk ranch, smoked bacon, lettuce, tomato, onion, brioche bun, fries

BP Combo 15

Slow roasted ribeye, Sculpin braised bratwurst, Black Marlin Porter au jus, smoked cacciovera cheese, sweet peppers, fries

California Kölsch Steak Burrito 14

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

Ballast Point Burger 16

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

The "Beyond" Veggie Burger 16

A vegetarian, plant based burger patty, aged white cheddar, lettuce, tomato, pickled red onion, house remoulade, garlic aioli, brioche bun, fries

West Coast Griddle Burger 16

American cheese, lettuce, tomato, California Amber caramelized onion, remoulade, 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.