



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Chili Cheese Fries 11

Pork belly chili, black beans, corn, white cheddar over fries

Suggested Beer Pairing

Resilience IPA

UPCOMING EVENTS

Burger Monday

Choice of BP Burger, West Coast or Impossible and a pint for \$16

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 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

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, 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

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

Bavarian Style Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

Charred Salsa & Guacamole (gf) 9

Housemade tortilla chips

Blistered Shishito Peppers (gf) 9

Comeback sauce

BP Fries 8

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

Loaded Fries 13

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

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

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, served open faced on 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

Fried Cheese Street Tacos 15

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

DESSERT

Whipped Cheesecake 8

Candied green apples, spiced caramel, graham cracker

Old Fashioned Glazed Donuts 8

Add vanilla ice cream for (2)

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.