



BALLAST POINT®

DEDICATED TO THE CRAFT

WELCOME TO BALLAST POINT!

Please order from the bar and find a seat wherever you'd like!
All food will be delivered to your table.

Daily Special CREAM OF MUSHROOM SOUP 11

Gourmet Cream of Mushroom Soup. Garnished with Green Onions, Crispy Fried Onions and Bacon Bits.

Beer Pairing: Grunion Pale Ale

PLATES TO SHARE

House Made Pretzel 8

Sculpin Beer Cheese and California Amber Mustard

Truffle Fries 8

White Truffle Oil and White Truffle Powder

Grilled Bread & Pimento Cheese 7

Grilled Artisanal Bread Served with House Made Pimento Cheese

House Made Chorizo Nachos 15

Roasted Poblano and White Cheddar Sauce, House Made Chorizo, Pickled Corn, Black Beans, Pico de Gallo and Cilantro

Fried Brussels Sprouts 10

Fried Fingerling Potatoes, Honey and Whole Grain Mustard

Ricotta Mushroom Toast 10

A Blend of Exotic Mushrooms on Toasted Sourdough with a House Made Ricotta Spread, Carrot Chow Chow, Garlic Chips, and Cured & Smoked Egg Yolk.

Ballast Point Wings 14

Choice of Thai Chili, Korean BBQ, or Traditional Buffalo sauce

Wahoo Beer Steamed Mussels 14

Garlic, Jalapeno, Ginger, Shallots, Butter, Spanish Chorizo, Blistered Shishito Peppers

SALADS

Add grilled chicken, fish or shrimp \$6

Organic Kale 11

Feta Cheese, Pickled Onion, Hominy, Savory Granola, Chipotle-Lime Vinaigrette

Winter Salad 11

Winter Greens, Compressed Granny Smith Apples, Cranberries, Candied Walnuts, Blue Cheese Crumbles, with a Buttermilk Dressing

Arugula Farro Salad 12

Farro, Arugula, Roasted Butternut Squash, Pomegranate Arils, Goat Cheese, Harissa Spiced Puffed Farro, with Pomegranate Sorghum Vinaigrette

MAINS

Ballast Point Burger 13

American or Cheddar Cheese, Lettuce, Tomato and Onion on a Brioche Bun. Served with Fries

West Coast Griddle Burger 12

Two 3 oz. beef patties with American Cheese, Caramelized Onions, Lettuce, Tomato, and "Wonder Sauce". Served with Fries

Impossible "Veggie" Burger 16

All Vegan Burger Patty, American or Cheddar Cheese, Lettuce, Tomato, Pickles, and "Wonder Sauce". Served with fries

Pimento BLT 13

Bacon, Spring Mix, Fried Green Tomatoes & Pimento Cheese on Sourdough. Served with Fries

2 Baja Style Fish Tacos 14

Beer Battered Mahi, Crema, Pickled Onion, Cilantro, Cabbage on 6-inch Corn Tortillas with Tortilla Chips and House Made Salsa

Cauliflower Street Tacos 11

Cauliflower crumbles in Adobo, House Pickled Carrots and Jalapenos, Shredded Cabbage, Lime Crema, and Micro Cilantro. Served with Tortilla Chips and House Made Salsa.

The "Doug" California Style Steak Burrito 14

Marinated Steak, Pico de Gallo, Fries, Cheese, Guacamole wrapped in a Flour Tortilla. Served with Tortilla Chips and House Made Salsa

Pork Sugo & Gnocchi 16

Heritage Pork Shoulder in an Italian Sugo and Mushrooms with House Made Gnocchi. Topped with Rye Bread Crumbs and Grated Parmesan.

DESSERT

Victory at Sea Butterscotch Budino 8

Butterscotch Pudding with Victory at Sea, Salted Caramel, Salted Whipped Cream, Cocoa Crumble

Chocolate Decadence Cake 9

Candied Orange Zest Puree, Brown Butter Toffee Crumble, Pistachio Mousse, Flourless Chocolate Cake

Yoga Pants 8

Homemade Pumpkin Custard Ice-cream, Brown Sugar Streusel, Spritz Cookies, and Topped with a Warm Walnut Caramel Sauce

NO KID HUNGRY

Ballast Point is proud to partner with No Kid Hungry. We donate \$1 for every Kids' Meal ordered to provide kids in America with nutritious meals. Because kids should focus on being kids, not being hungry.

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.