



BALLAST POINT[®] BREWING CO.

Sunday Brunch Menu

OPEN FACED BAGELS

Smoked Salmon Bagel 11

Everything bagel, chive cream cheese, house smoked salmon, cucumber, pickled red onion, capers, cherry tomatoes, served with side salad

West Coast Bagel 9

Plain bagel, scallion cream cheese, sliced avocado, sliced tomato, lemon salt, served with side salad

Plain/Plain 5

*Plain bagel with plain cream cheese
Add \$1 for flavored cream cheese*

DRINK SPECIALS

Beer Mimosa 7

Your Favorite Beer with a Splash of Orange Juice

Mimosa 5

Spumante and Orange Juice

French Wench 8

Spumante Mixed with Sour Wench

Michelada 8

*House Made Bloody Mary Mix and Choice of Beer
Garnished with House Pickled Veggies and Lemon*

Orange Juice 4

Apple Cider 4

Coffee 3

BRUNCH MAINS

House Made Biscuit and Chorizo Gravy 10

Large biscuit smothered in house made chorizo gravy topped with fresh scallions

Flapjacks 10

Fluffy flapjacks stacked three high served with real maple and butter

Breakfast Sando 12

Everything Bagel, Fried Egg, Cheddar Cheese, Remoulade, choice of Bacon or Sausage. Served with Torn Baked Potatoes

Breakfast Street Tacos 12

3 tacos with scrambled egg, chorizo, cotija, cilantro and potato, served with chips and salsa

Breakfast Burrito 13

Chorizo, potatoes, salsa, white cheddar, scrambled eggs, served with chips and salsa

Veggie Frittata 10

Cast iron baked eggs with asparagus, mushrooms and topped with goat cheese and scallions

Acai Bowl 9

Acai Sorbet, Blackberries, Strawberries, Chai Seeds, Granola, and Local Honey

French Toast 11

Fried French toast served with seasonal fruit and maple syrup

LUNCH

Organic Kale 11

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

Ballast Point Burger 13

American or cheddar cheese, lettuce, tomato, onion, brioche bun, served with fries

Impossible "Veggie" Burger 16

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

Pollo Verde Tacos 12

Seasoned Shredded Chicken, Salsa Verde, Onions, Cilantro, and Charred Scallion Crema. Served with Tortilla Chips and House Made Salsa

SIDES

Breakfast Sausage 4

Bacon 4

Toast 3

Two Eggs 3

Bloody Butcher Grits 3

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.