



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

Roasted Cauliflower Tacos 10
Chipotle Crema, Pickled Red Onion, Red Radish, Micro Cilantro.

Suggested Pairing: Bonito Blonde

PLATES TO SHARE

House Made Pretzel 8

Sculpin Beer Cheese & California Amber

Sweet Potato Fries 8

Served with House Made Cranberry Ketchup and Powdered Sugar

Truffle Fries 8

White Truffle Oil and White Truffle Powder

BP Loaded Nachos 15

Roasted Poblano & White Cheddar Sauce, Carne Asada, Mexican Chorizo, Pickled Corn, Black Beans, Pico de Gallo & Micro Cilantro

Grilled Bread & Pimento Cheese 7

Grilled Artisanal Bread Served with House Made Pimento Cheese

Fried Brussels Sprouts 10

Fried Fingerling Potatoes, Tossed in a Whole Grain Honey Mustard

Ballast Point Wings 14

Choice of:

Alabama White BBQ Sauce

Spicy Sculpin Buffalo Sauce

Deacon's Red Ale BBQ

TACOS

Served with Tortilla Chips and House Made Salsa

Baja Style Fish Tacos 14

Grilled Blackened Mahi-Mahi, Chipotle Crema, Cabbage tossed in fresh lemon juice, Pickled Red Onion, Red Radish, Micro Cilantro.

Chili Roasted Butternut Squash Tacos 12

Chili Roasted Butternut Squash, Sliced Avocado, Black Beans, Pico de Gallo, Red Cabbage, Micro Cilantro, and Lime Crema

Pollo Verde Street Tacos 12

Chipotle Crema, Pickled Red Onion, Red Radish, Micro Cilantro.

MAINS

Ballast Point Burger 13

American or Cheddar Cheese, Lettuce, Tomato & Red 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, & "Wonder Sauce". Served with Fries

Beyond "Veggie" Burger 16

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

The "Doug" California Style Steak Burrito 14

Marinated Steak, Pico de Gallo, Fries, White Cheddar Cheese, Guacamole Wrapped in a Flour Tortilla.

Served with Tortilla Chips and House Made Salsa

Mediterranean Chicken Wrap 14

Spinach Wrap, Hummus, Grilled Chicken, Kalamata Olive, Red Onion, Cucumber, Feta Cheese, Mixed Greens and Charred Spring Onion Vinaigrette. Served with a Side Salad

SALADS

Add grilled chicken, shrimp or fish of the day \$6

Organic Kale 11

Feta Cheese, Pickled Onion, Hominy, Granola, Sliced Avocado & Chipotle-Lime Vinaigrette

Summer Berry Salad 12

Tri-Colored Quinoa, All Green Mix, Blackberries, Blueberries, Clementine's, Strawberry Mint Vinaigrette.

DESSERT

Add One Scoop Country Rich Vanilla Ice-Cream \$3

Flourless Chocolate Torte with Ice Cream 10

Topped with a dusting of powder sugar & garnished with Strawberries. Served with Vanilla Ice Cream.

Peanut Butter Explosion 10

An Explosive Combination of Fudge Brownies, Layered in Velvety Smooth Peanut Butter Mousse, Rich Chocolate Genoise & Finished with Brownie Chunks, Peanut Butter Chips & Drizzled in Chocolate Fudge

Mango Guava Cheesecake 10

A wonderful combination of light, rich, and creamy tropical cheesecake with a graham cracker crumble crust. It is topped with sliced almonds and coconut syrup drizzle.

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.