



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Bavarian Pretzel (vg) 10
"Sculpin" beer cheese & "Fathom" beer mustard

Duck Confit Nachos 17
Blue cheese sauce, pickled onion, arugula, "Sour Wench" syrup

"Wahoo White" Beer Steamed Mussels 18
Ginger, garlic, shallots, serrano chili, shishito peppers, Spanish chorizo, baguette

Impossible Lettuce Cups (vg) 17
"Impossible" protein, peppers, hoisin, sriracha, garlic, lime, Fresno chili, hydroponic lettuce

BP Wings (3 styles, choose 1) 15
*-Spicy Sculpin buffalo glaze with blue cheese sauce
-Crispy dry rub with southern style comeback sauce
-Smoked Piper Down & brown sugar with ranch sauce*

Ahi Poke 18
Hawaiian marinated Ahi tuna, avocado, pineapple vinaigrette, sriracha aioli, kelp, macadamia nut, wonton chips

Fries (vg) 9
*-Hot & crispy
-Parmesan & garlic*

SALADS & FLATBREADS

Add chicken breast (\$6) or grilled fish (\$7) to any salad

Classic Chopped Caesar (vg) 14
Romaine, garlic focaccia croutons, parmesan cloud, caesar dressing

Organic Kale (vg) 15
Hominy, feta cheese, pickled onion, savory granola, avocado, chipotle lime vinaigrette

Beets & Burrata (vg) 15
Sour Wench roasted red & golden beets, burrata cheese, orange supremes, macadamia nuts, orange vinaigrette

BBQ Flat Bread 16
Andouille sausage, goat cheese, roasted peppers, red onion, arugula, Pineapple Sculpin BBQ sauce

Caramelized Onion & 4 Cheese Flat Bread (vg) 14
Parmesan, fontina, mozzarella, blue cheese, clover honey drizzle

N/A BEVERAGES

Acqua Panna 500mL 4
San Pellegrino 500mL 4

SANDWICHES & BURGERS

The Ballast Point Burger 17
8 oz kobe & chuck blend patty, sharp cheddar, lettuce, tomato, red onion, pickles, remoulade on a brioche bun, served with fries

Smokey Bleu Burger 19
8 oz kobe & chuck blend patty, bleu cheese, applewood smoked bacon, BBQ sauce, pickles, crispy onions on a brioche bun, served with fries

"Impossible" Burger (vg) 18
6 oz patty, lettuce, tomato, pickled onion, sharp cheddar, remoulade on a brioche bun, served with fries

California "Kolsch" Steak Burrito 18
Santa Maria style dry rub tri-tip, fries, pico de gallo, Sculpin Beer cheese, flour tortilla, served with house made chips, salsa & guacamole

Smoked Chicken Wrap 16
Feta cheese, lettuce, quinoa, roasted peppers, pickled red onion, cucumbers, herb yogurt spread, served with fries

MAINS

Soyrizo & Roasted Cauliflower Tacos (vg) 14
Hand-Pressed corn flour tortillas, avocado, chipotle tofu aioli, escabeche, cilantro, chips & salsa

Baja Style Fish Tacos 18
Hand-Pressed corn flour tortillas, beer battered fish, cabbage, crema, pickled onion, cilantro, chips & salsa

BP Beer Battered Fish & Chips 23
House made tartar sauce, fresh line caught fish, fries, lemon, pickles

Lobster Carbonara 28
House made pasta, butter poached lobster, bacon, English peas, spring garlic, parmesan

Chicken & Biscuits 16
House-made buttermilk biscuits, crispy chicken thigh, Calabrian chili butter, b&b pickles, sage honey drizzle

DESSERTS

Crème Brûlée Cheesecake 9
Goat cheese, toasted pecan and brown butter crust, Sour Wench berry compote with rosemary, house-made lemon crème fraiche

"Victory at Sea" S'mores 9
Chocolate custard, graham crumbles, burnt marshmallow

Frozen Poppy Seed Parfait 9
Honey poppy seed & pine nut parfait, with a Sour Wench rhubarb reduction with berries, micro mint

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 | vg:vegetarian | gf:gluten free
Sales tax will be added to the price of all food items served | 20% gratuity is automatically added when 4+ separate checks are requested or to parties of 6+