



# BALLAST POINT®

DEDICATED TO THE CRAFT

## PLATES TO SHARE

### **Bavarian Pretzel (vg) 10**

*Sculpin IPA beer cheese & Fathom IPA beer mustard*

### **Duck Confit Nachos 17**

*Blue cheese sauce, pickled onion, arugula, Sour Wench syrup*

### **“Wahoo” Beer Steamed Mussels 18**

*Ginger, garlic, shallots, serrano chili, shishito peppers, Spanish chorizo, baguette*

### **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*

### **Impossible Lettuce Cups (vg) 17**

*“Impossible” protein, peppers, hoisin, sriracha, garlic, lime, fresno chili, hydroponic lettuce*

### **Ahi Poke 18**

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

### **Chicken Pot-Pie Empanadas (3) 16**

*Roasted chicken, mushroom, smoked ham hock gravy, frisee & mustard green, house-made Passing Haze IPA hot sauce vinaigrette*

### **Fries (vg) 9**

*-Hot & crispy  
-Parmesan & garlic*

## SALADS & FLATBREADS

*Add chicken breast (\$6) or seared Ahi (\$10) to any salad*

### **Kale Caesar (vg) 14**

*Baby kale, crisp romaine, roasted garlic focaccia croutons, parm crisp, caesar dressing*

### **Beets & Burrata (vg) 15**

*Sour Wench roasted red & golden beets, burrata cheese, orange supremes, macadamia nuts, orange vinaigrette*

### **Grilled Peaches & Ricotta (vg) 15**

*Pea green, frisee, heirloom tomato, barrel aged High West Victory at Sea balsamic reduction, lemon oil*

### **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*

### **Prosciutto & Pesto Flatbread 16**

*Fresh mozzarella, cherry tomato, arugula, shaved parmesan, barrel aged High West Victory at Sea balsamic reduction*

## SANDWICHES & BURGERS

### **The Ballast Point Burger 17**

*8 oz kobe & chuck blend patty, sharp cheddar, lettuce, tomato, red onion, b&b 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, b&b pickles, crispy onions on a brioche bun, served with fries*

### **“Beyond” 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, served with salsa & guacamole*

### **Chipotle Southwest Chicken Wrap 16**

*Grilled chicken, crisp romaine, corn & black bean salsa, tortilla strips, queso fresco, avocado, spicy comeback sauce, 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**

*Fresh line caught fish, fries, house made tartar sauce, lemon, b&b pickles*

### **Lobster Carbonara 28**

*House-made pasta, butter poached lobster, bacon, edamame, charred spring garlic, parmesan*

### **Chicken & Biscuits 16**

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

## DESSERTS

### **Spring Berry Cheesecake 9**

*Goat cheese, toasted pecan and brown butter crust, Sour Wench berry compote with rosemary, lemon crème fraiche*

### **“Victory at Sea” S’mores 9**

*Chocolate custard, graham crumbles, burnt marshmallow*

### **Vanilla Bean Panna Cotta 9**

*Vanilla bean panna cotta, macerated victory at sea cherries, candied pine nuts, dried lemon, fresh cherries*

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+