



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Bavarian Pretzel (vg) 10

"Sculpin" beer cheese & "Fathom" beer mustard

House Made Pimento Cheese 14

Chicharrones, grilled bread, bread & butter pickles

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

Glazed Pork Belly 14

Apricot, pomegranate & pears, arugula, ricotta

Impossible Lettuce Cups (vg) 17

"Impossible" protein, peppers, hoisin, sriracha, garlic, lime, fresno chilis, 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
Bourbon & brown sugar with ranch

Fries (vg) 9

Hot & crispy or 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

BP Wedge (gf) 15

Bacon, heirloom cherry tomatoes, red onions, micro greens, chives, blue cheese dressing

"Black Marlin" BBQ Flat Bread 16

Andouille sausage, goat cheese, roasted peppers, red onion, arugula

Caramelized Onion & 4 Cheese Flat Bread (vg) 14

Parmesan, fontina, mozzarella, blue cheese, clover honey drizzle

Smoked Ham Hock Flat Bread 15

Whole grain mustard, balsamic greens, shaved red onions, scamorza

SANDWICHES & BURGERS

The Ballast Point Burger 17

7 oz chuck & brisket blend patty, sharp cheddar, lettuce, tomato, red onion, pickles, remoulade on a brioche bun, served with fries

Smokey Blue Burger 19

7 oz chuck & brisket blend patty, blue cheese, applewood smoked bacon, BBQ sauce, pickles, crispy onions on a brioche bun, served with fries

"Impossible" Burger 18

6 oz patty, lettuce, tomato, pickled onion, sharp cheddar, pickles, remoulade on a brioche bun, served with fries

California "Kolsch" Steak Burrito 18

Santa Maria style dry rub, guacamole, fries, cheddar cheese, flour tortilla, served with house made chips & salsa

Smoked Chicken Wrap 16

Feta cheese, lettuce, quinoa, roasted peppers, red onion, cucumbers, herb yogurt spread, served with fries

MAINS

Soyrizo & Roasted Cauliflower Tacos (vg) 14

Corn tortillas, avocado, chipotle tofu aioli, Escabeche, cilantro, chips & salsa

Baja Style Fish Tacos 18

Corn tortillas, beer battered fish, cabbage, crema, pickled onion, cilantro, chips & salsa

Sesame Crusted Ahi (gf) 26

Asian slaw, ginger cream, green onion, pickled ginger, wasabi tobiko, basil oil

BP Beer Battered Fish & Chips 23

House made tartar sauce, fresh line caught fish, fries, malt vinegar, lemon

Sweet Potato & Ricotta Tagliatelle 22

caramelized onions, wild mushrooms, arugula, fried sage and brown butter

DESSERTS

Crème Brûlée Cheesecake 9

Caramelized pear, toasted pecan and brown butter crust, vanilla sauce

"Victory at Sea" S'mores 9

Chocolate custard, graham crumbles, burnt marshmallow

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+