



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Pretzel Bites (v) 10

"Sculpin" beer cheese & "Fathom" beer mustard

House Made Pimento Cheese (v) 14

chicharrones, grilled bread, bread & butter pickles

Duck Confit Nachos (gf) 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

Glazed Pork Belly (gf) 14

apricot, pomegranate & pears, arugula, ricotta

Vegan Lettuce Cups (v)(gf) 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 smoked harissa*

Fries (v) 9

hot & crispy or malted with joppie sauce

SALADS & FLATBREADS

(add chicken breast to any salad for \$6, add grilled fish for \$7)

Classic Chopped Caesar 14

romaine, garlic focaccia croutons, parmesan cloud, Caesar dressing

Organic Kale 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 (v) 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

(served with French fries)

The Ballast Point Burger 17

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

Smokey Blue Burger 19

7 oz chuck & brisket blend patty, applewood smoked bacon, BBQ sauce, crispy onions on a brioche bun

Veggie "Impossible" Burger (v) 18

6 oz patty, lettuce, tomato, pickled onion, sharp cheddar, remoulade on a brioche bun

California "Kolsch" Steak Burrito 18

Santa Maria style dry rub, guacamole, fries, pico de gallo, cheddar cheese, flour tortilla

Smoked Chicken Wrap 16

feta cheese, lettuce, quinoa, roasted peppers, red onion, cucumbers, herb yogurt spread

MAINS

Soyrizo & Roasted Cauliflower Tacos (v) (gf) 14

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

Baja Style Fish Tacos (gf) 16

corn tortillas, "Cali. Kolsch" 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 Cavatelli 22

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

DESSERT

Crème Brulee 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+