



# 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.

### PLATES TO SHARE

#### Pretzel Bites (vg) 8

Sculpin beer cheese, California Amber mustard

#### Salsa & Guacamole (vg) 9

Fire-grilled salsa, chunky guacamole, onion, cilantro, and tortilla chips

#### Seared Octopus 13

Roasted winter squash, sweet potato, Brussel sprouts, pepita chimichurri

#### Truffle Fries (vg) 8

White truffle oil and truffle powder

#### BP Wings 13

Choice of Tongue Buckler wing sauce or Zaatar spiced dry rub with ranch dressing, shaved carrot and celery

#### Buffalo Cauliflower (vg) 13

Served with ranch dressing, shaved carrot and celery

#### Wahoo Beer Steamed Mussels 15

Ginger, jalapeno, garlic, onion, Spanish chorizo and shishitos

#### Blue Cheese Duck Nachos 15

Blue cheese sauce, duck confit, pickled onion, arugula and blackberry Sour Wench reduction

### MAINS

Each served with choice of side salad, fries, or upgrade to truffle fries (\$2) add avocado (\$2) bacon (\$2)

#### Ballast Point Burger 14

Meyers All Natural beef, choice of cheddar or blue cheese, lettuce, tomato, onion, and brioche bun

#### The Goods Burger 16

Black Marlin mushroom jam, Taleggio cheese, confit tomato, arugula, truffle aioli, and brioche bun

#### The Impossible Burger (V) 17

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, Big Eye pickles, and pretzel bun

#### Grilled Fish Sandwich 15

Catch of the day with house-made tartar sauce, lemon, tomato, onion, lettuce, and sourdough

#### Aloha Chicken Sandwich 13

Aloha Sculpin huli-huli glaze, smoked pineapple and jalapeño relish, nori aioli, green onions, swiss cheese, and brioche bun

#### The Cuban Sandwich 14

Pickle-brined all-natural pork loin, Big Eye pickles, Cali Amber beer mustard, Swiss cheese on an Amoroso roll

### DAILY SPECIAL

#### Chicken Tinga Tostada 14

Black bean spread, shredded lettuce, cotija and crema

### SOUP OF THE DAY

#### Cauliflower Curry 8

w/ whipped curry, crispy onions and parsley

### TACOS

#### Fish Tacos (2) (gf) option available 13

Catch of the day. Grilled (gf) or fried, served with cabbage, guacamole, pickled onion, cilantro, and lime crema

#### Tempeh al Pastor (2) (vg) 13

Adobo tempeh, smoked pineapple, guacamole, jalapeno, onion, and cilantro

#### Guajillo Shrimp Tacos (2) 13

Argentinian red shrimp, epazote-corn pico, black beans, cotija cheese, and radish

### SALADS

Add grilled chicken (\$6), shrimp (\$6), or catch of the day (\$6)

#### Wedge Salad (gf) 14

Iceberg lettuce, crispy Guancia, sliced apple, cave aged blue cheese, cherry tomato, and blue cheese dressing

#### Smoked Beet Salad (vg) 13

Burrata cheese, arugula, Castelvetrano olives, almonds and lavender-balsamic vinaigrette

#### Farmers Market Salad (vg) 13

Radicchio, bibb lettuce, sliced apples, pickled onions, cherry heirloom tomatoes, shredded carrots, roasted butternut squash, and beer vinaigrette

#### Organic Kale Salad (vg) 13

Feta cheese, avocado, savory granola, pickled onion, hominy, and chipotle vinaigrette

### DESSERTS

#### Victory at Sea Beer Float 8

Caramel and chocolate drizzle. Served in a pint glass with gelato \*Contains alcohol

#### Victory at Sea Bread Pudding 8

Caramel sauce, gelato

#### Cold Brew Coffee 6

Our friends at Lofty Coffee provide our "Kyoto style" cold brew coffee served on ice

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.

V: vegan | vg: vegetarian | gf: gluten free