



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

Buffalo Cauliflower (vg) 13

Served with ranch dressing, shaved carrot and celery

BP Wings 13

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

Wahoo Beer Steamed Mussels 15

Ginger, jalapeno, garlic, onion, Spanish chorizo and shishito peppers

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

All Natural-Kobe beef blend, 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

Crab and Shrimp Linguine 16

Tomato cream sauce, shallot, parsley and saffron

SOUP OF THE DAY

Tortilla Soup 8

Chicken, sour cream, cotija, tortilla strips and avocado

TACOS

Fish Tacos (2) (gluten free optional) 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)

Blue Crab Salad 15

Arugula, fennel, shaved radish, shallot, strawberries, peppadew peppers, pine nuts and basil vinaigrette

Farmers Market Salad (vg) 13

Hydroponic lettuce, grilled asparagus, grilled zucchini, cherry tomato, piquillo peppers, pea shoots, spring herbs, and dates. Served with Wahoo White Vinaigrette.

Organic Kale Salad (vg) 13

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

Spinach Quinoa Salad 14

Almond slivers, snap peas, blackberries, goat cheese, crispy chickpeas, cherry tomatoes, balsamic 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