



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.

DAILY SPECIAL

Chef's Whim

PLATES TO SHARE

Pretzel Bites (vg) 8

Served with Sculpin beer cheese, California Amber mustard

Salsa & Guacamole (vg) 9

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

Seared Octopus 13

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

Truffle Fries (vg) 8

French Fries topped with white truffle oil and truffle powder

BP Wings 13

Choice of Piper Down wing sauce or Zaatar spiced dry rub, served with ranch dressing, shaved carrot, and celery

Wahoo Steamed Mussels 15

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

Big Eye Tuna Crudo 15

Bean sprouts, cucumber, jalapeno, edamame, shallot, cabbage, nouc cham vinaigrette

Blue Cheese Duck Nachos 15

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

SALADS

Add grilled chicken (\$6), catch of the day (\$6), or lobster (\$8)

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, dates, and 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, and balsamic vinaigrette

LOCAL FAVORITES

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) (V) 13

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

Lobster Tostadas (2) 17

English pea puree, tajin, cabbage, cilantro, and jalapeno

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 American or blue cheese, lettuce, tomato, onion, on a brioche bun

The Spicy Goods Burger 16

Kobe beef patty, pickled jalapeno slaw, habanero aioli, poblano cheese, on an onion bun

The Beyond Burger (V) 17

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, Big Eye IPA pickles, on a pretzel bun

Grilled Fish Sandwich 15

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

Local Heirloom Tomato Sandwich (vg) 13

Be Wise Ranch heirloom tomatoes, Cypress Grove Humboldt Fog, basil, dill, mint, bib lettuce, whole grain mustard aioli, sunflower seeds, on grilled artisan sourdough

Smoked Chicken Sandwich 14

Smoked chicken thigh, pepper jack cheese, Big Eye pickles, carrot slaw, on an onion bun

Halibut Fish & Chips 18

Fresh halibut fried in our California Amber beer batter, served with Big Eye IPA pickle slices and our house-made tartar sauce

DESSERTS

Tart Peach Kolsch Popsicle 4

Tart Peach Kolsch, Pineapple Sculpin, Bonito Blonde, honey powder, and summer berries (Contains Alcohol)

Tropical Ice Cream Sandwich 9

Fresh diced mango, passionfruit sauce, and strawberries

Imperial Stout Chocolate Tart 9

Whipped cream, seasonal berries, Imperial Porter reduction

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