



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Truffle Fries 8

White Truffle Oil and White Truffle Powder

Nachos 15

Roasted Poblano & White Cheddar Sauce, Carne Asada, Mexican Chorizo, Pickled Corn, Black Beans, Pico de Gallo & Micro Cilantro

Grilled Bread & Pimento Cheese 7

Grilled Artisanal Bread Served with House Made Pimento Cheese

Fried Brussels Sprouts 10

Fried Fingerling Potatoes, Tossed in a Whole Grain Honey Mustard

Ballast Point Wings 14

Choice of:

Alabama White BBQ Sauce

Spicy Sculpin Buffalo Sauce

TACOS

Served with Tortilla Chips and House Made Salsa

Baja Style Fish Tacos 14

Grilled Blackened Mahi-Mahi, Chipotle Crema, Mixed Cabbage tossed in fresh lemon juice, Pickled Red Onion, Red Radish Slices, Micro Cilantro.

Pollo Verde Street Tacos 12

Chipotle Crema, Pickled Red Onion, Red Radish Slices, Micro Cilantro.

Roasted Cauliflower Street Tacos 14

Chipotle Crema, Pickled Red Onion, Red Radish Slices, Micro Cilantro.

Salads

*Add grilled chicken, shrimp or fish of the day \$6

Organic Kale 11

Sliced Avocado, Feta Cheese, Pickled Onion, Hominy, Granola & Chipotle-Lime Vinaigrette

Summer Berry Salad 12

Tri-Colored Quinoa, All Green Mix, Blackberries, Blueberries, Clementine's, Strawberry Mint Vinaigrette.

DESSERT

Add A Scoop of Country Rich Vanilla Ice-Cream \$3

Flourless Chocolate Tarte with a Scoop of Ice Cream 10

Topped with a dusting of powder sugar & garnished with Strawberries

Mango Guava Cheesecake 10

A wonderful combination of light, rich, and creamy tropical cheesecake with a graham cracker crumble crust. It is topped with sliced almonds and coconut syrup drizzle.

Peanut Butter Explosion 10

An explosive combination of fudge brownies, layered in velvety smooth peanut butter mousse, rich chocolate ganache & finished with brownie chunks, peanut butter chips & drizzled in Chocolate

Brunch 10am-3pm

Choice of Plain or Everything Bagel 5

Plain bagel with choice of plain cream cheese or scallion cream cheese

West Coast Bagel

Everything bagel, scallion cream cheese, sliced avocado, sliced tomato, lemon pepper, served with a side salad

House Made Biscuit and Chorizo Gravy 10

Large Biscuit Smothered in House Made Chorizo Gravy Topped with Fresh Scallions

Breakfast Sando 12

Choice of Bacon or Sausage. English Muffin, Fried Egg, Cheddar Cheese, Our Signature Westie Sauce. Served with Torn Baked Potatoes

Cali Breakfast Burrito 13

Chorizo, Fries, Salsa, Pico De Gallo, White Cheddar, Scrambled Eggs, Served with Chips and Salsa

Sides

Sausage 4

Bacon 4

Two Eggs (Fried or Scrambled) 3

Bloody Butcher Grits 3

Toast (White or Wheat) 3

Specialty Drinks

Michelada 8

Beer Mimosa 7

Mimosa 5

French Wench 8

Orange Juice 4

Coffee 3

MAINS

Ballast Point Burger 13

American or Cheddar Cheese, Lettuce, Tomato & Red Onion on a Brioche Bun. Served with Fries

West Coast Griddle Burger 12

American Cheese, Caramelized Onions, Lettuce, Tomato, and "Wonder Sauce". Served with Fries

Beyond "Veggie" Burger 16

All Vegan Burger Patty, American or Cheddar Cheese, Lettuce, Tomato, Pickles, & "Wonder Sauce". Served with fries

The "Doug" California Style Steak Burrito 14

Marinated Steak, Pico de Gallo, Fries, White Cheddar Cheese, Guacamole Wrapped in a Flour Tortilla. Served with Tortilla Chips and House Made Salsa

Mediterranean Chicken Wrap 14

Spinach Wrap, Hummus, Grilled Chicken, Kalamata Olive, Red Onion, Cucumber, Feta Cheese, Mixed Greens and Charred Spring Onion Vinaigrette. Served with a Side Salad

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.