



BALLAST POINT

DEDICATED TO THE CRAFT

Downtown Disney

Seasonal Special

Kalbi Short Ribs – Kalbi short ribs served with bok choy, white rice, kimchi, garnished with sesame seeds and green onions.....

SHAREABLES

Fries (veg).....13 house seasoning <i>garlic/parm/parsley +</i>	Pork Nachos 21 shredded pork/black beans/beer cheese/ cotija/cilantro crema/mango pico de gallo/pickled jalapeño/micro cilantro	Cheese Flatbread (veg)..... 20 marinara/mozzarella cheese <i>gf cauliflower crust +4</i>
Pretzel Sticks (3) (veg).....17 fathom beer mustard/ california kolsch beer cheese	BP Chicken Wings (8) 19 nashville hot wings or sweet thai chili glazed wings/ served with ranch	Pepperoni Flatbread 22 pepperoni/marinara/mozzarella cheese <i>gf cauliflower crust +4</i>
Fried Brussel Sprouts20 brussel sprouts/crispy pancetta/sambal pomegranate glaze	Wahoo Steamed Mussels 24 mussels/Spanish chorizo/Calabrian chilies/butter/shallots/garlic/Wahoo	Carne Asada Flatbread 23 marinated asada/cheddar jack/mozzarella/poblano salsa/shaved radish/garlic cream sauce
Marinated Octopus25 heirloom cherry tomato/shaved onion and garlic/sliced radish/balsamic vinaigrette/tortilla chips		

MAINS

*Burgers & sandwiches served with house salad or fries, sub garlic parm fries +2
Add bacon +2, egg +2, avocado +4, impossible patty +6*

BP Smash Burger23 7oz. patty/american cheese/shredded lettuce/tomato/grilled onions/bp special sauce/sesame bun	
Honey-Miso Chicken Sandwich23 panko crusted chicken thigh/honey-miso butter glaze/ pickled cucumber/Asian slaw	
Baja Style Fish Tacos21 longfin battered mahi mahi/blended tortilla/cabbage/pico/cotija/cilantro crema/seasoned jicama sticks	
Blackened Fish Tacos21 blackened mahi mahi/blended tortilla/cabbage/pico/cotija/cilantro crema/seasoned jicama sticks	
Poke Bowl25 marinated ahi/sushi rice/edamame/carrots/cucumber/avocado/wakame salad/sriracha aioli/unagi sauce/nori rice strips	
Fish & Chips26 longfin battered haddock/fries/house made tartar sauce	
Poblano Mac & Cheese22 cavatappi pasta/house made poblano cheese sauce/mozzarella/crispy panko	

SALADS

Add on avocado +4, grilled chicken +6, seared ahi +8

House (v/gf).....15 romaine/cucumber/carrots/tomato/house made vinaigrette	
Caesar21 romaine/garlic croutons/parmesan/caesar dressing	
Pear and Goat Cheese Salad21 spring mix/champagne vinaigrette/red pear/goat cheese/candied walnut/ crispy prosciutto	

SWEETS

Bananas Foster Bread Pudding15 brown butter bread pudding/vanilla ice cream/calico caramel sauce/bananas	
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(veg) vegetarian (v) vegan (gf) gluten free

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. A 20% gratuity will be applied to all parties of 8 or more and to any tabs left open at the close of business. Sales tax will be added to the price of all food items served. While we are happy to prepare any item vegetarian, vegan, or gluten free, we are not a completely gluten free or vegan environment. Therefore, there will always be an inherent risk of cross contamination.