



# BALLAST POINT

DEDICATED TO THE CRAFT

Downtown Disney

## Seasonal Special

**Marinated Octopus** – heirloom cherry tomato/shaved onion and garlic/sliced radish/balsamic vinaigrette/tortilla chips.....25

## SHAREABLES

<b>Fries</b> (veg)..... 13 house seasoning garlic/parm/parsley +	<b>Pork Nachos</b> ..... 21 shredded pork/black beans/beer cheese/ cotija/cilantro crema/mango pico de gallo/pickled jalapeño/micro cilantro	<b>Cheese Flatbread</b> (veg)..... 20 marinara/mozzarella cheese gf cauliflower crust +4
<b>Pretzel Sticks (3)</b> (veg)..... 17 fathom beer mustard/ california kolsch beer cheese	<b>BP Chicken Wings (8)</b> ..... 19 spicy sculpin buffalo or lemon pepper rub	<b>Pepperoni Flatbread</b> ..... 22 pepperoni/marinara/mozzarella cheese gf cauliflower crust +4
		<b>Carne Asada Flatbread</b> ..... 23 <i>Limited Offering for Hispanic Heritage Month</i> marinated asada/cheddar jack/mozzarella/poblano salsa/shaved radish/garlic cream sauce

## MAINS

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

<b>BP Smash Burger</b> ..... 23 7oz. patty/american cheese/shredded lettuce/tomato/grilled onions/bp special sauce/sesame bun	<b>Buffalo Fried Chicken Sandwich</b> ..... 23 house made buffalo sauce/pickles, slaw/brioche bun
<b>Pulled Pork Sandwich</b> ..... 25 bbq pulled pork/apple slaw/pickle/brioche bun	<b>Black Garlic Alfredo Pasta</b> <i>Spooky Season Special</i> ..... 26 mussels/squid ink pasta/black garlic/alfredo sauce
<b>Baja Style Fish Tacos</b> ..... 21 longfin battered mahi mahi/blended tortilla/cabbage/pico/cotija/cilantro crema/seasoned jicama sticks	<b>Blackened Fish Tacos</b> ..... 21 blackened mahi mahi/blended tortilla/cabbage/pico/cotija/cilantro crema/seasoned jicama sticks
<b>Poke Bowl</b> ..... 25 marinated ahi/sushi rice/edamame/carrots/cucumber/avocado/wakame salad/sriracha aioli/unagi sauce/nori rice strips	<b>Fish &amp; Chips</b> ..... 26 longfin battered haddock/fries/house made tartar sauce

## SALADS

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

<b>House</b> (v/gf)..... 15 romaine/cucumber/carrots/tomato/house made vinaigrette	<b>Caesar</b> ..... 21 romaine/garlic croutons/parmesan/caesar dressing
<b>Seasonal Fruit &amp; Manchego</b> (veg) ..... 21 baby spinach/macadamia nuts/pomegranate red wine vinaigrette	

## SWEETS

<b>Espresso Crème Brulé</b> ..... 15 fresh strawberry	<b>Pumpkin Cheesecake</b> <i>Spooky Season Special</i> ..... 15 caramel sauce/crumble topping
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(veg) vegetarian (v) vegan (gf) gluten free

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. 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