



# BALLAST POINT

DEDICATED TO THE CRAFT

## Downtown Disney

### Seasonal Special

### SHAREABLES

<b>Fries</b> (veg) ..... 13 House Seasoning <i>Garlic/ Parm/ Parsley +2</i>	<b>Steak Nachos</b> ..... 22 Marinated Asada/ BP Cheese Sauce/ Queso Fresco/ Avocado Salsa/ Sautéed Bell Peppers and Onion/ Chili Lime Seasoned Tortilla Chips/ Micro Cilantro	<b>Cheese Flatbread</b> (veg) ..... 20 Marinara/ Mozzarella Cheese <i>GF Cauliflower Crust +4</i>
<b>Sourdough Pretzel</b> (veg) ..... 15 Fathom Beer Mustard/ BP Cheese Sauce	<b>Fried Calamari</b> ..... 22 <b>NEW</b> Crispy Fried Calamari Rings/ Tomato Basil Relish/ Parmesan/ Served with Spicy Calabrian Marinara and Lemon	<b>Pepperoni Flatbread</b> ..... 22 Pepperoni/ Marinara/ Mozzarella Cheese <i>GF Cauliflower Crust +4</i>
<b>Fried Brussels Sprouts</b> ..... 20 Brussels Sprouts/ Crispy Pancetta/ Sambal Pomegranate Glaze	<b>BP Chicken Wings</b> ..... 19 Buffalo Wings or Sweet Thai Chili Glazed Wings/ Served with Ranch	<b>Carne Asada Flatbread</b> ..... 23 Marinated Asada/ Cheddar Jack/ Mozzarella/ Poblano Salsa/ Shaved Radish/ Garlic Cream Sauce
<b>Shrimp Aguachile</b> ..... 20 Citrus Brined Shrimp/ Tamarind Jalapeno Marinade/ Cucumber/ Red Onions Avocado/ Cilantro/ Served with Tortilla Chips		

### MAINS

*Burgers & Sandwiches Served with House Salad or Fries, Sub Garlic Parm Fries +2, Sub Fries on Tacos +4 Add Bacon +2, Egg +2, Avocado +4, Impossible Patty +6*

<b>BP Burger</b> ..... 23 ½ lb. Patty/ American Cheese/ Shredded Lettuce/ Tomato/ Ballast Point Special Sauce/ Brioche Bun/ Pickle Spear	
<b>Fried Chicken Sandwich</b> ..... 23 7oz Chicken Breast/ Tossed in Chili Oil/ Tomato/ Shredded Lettuce/ Pickle Spear/ Honey Sriracha Aioli/ Toasted Brioche Bun	
<b>Baja Style Fish Tacos</b> ..... 21 Ballast Point Beer Battered Cod Loins/ Blended Tortilla/ Red Cabbage Slaw/ Chipotle Crema/ Side of Tortilla Chips and Roasted Salsa	
<b>NEW Birria Quesatacos</b> ..... 22 Angus Beef/ Blended Tortilla/ Oaxaca Cheese/ Onions/ Cilantro/ Avocado Salsa Verde/ Consommé/ Side of Tortilla Chips and Roasted Salsa	
<b>Poke Bowl</b> ..... 25 Marinated Ahi with Onion and Sesame/ Rice/ Carrots/ Cucumber/ Avocado/ Wakame Salad/ Sriracha Aioli/ Crispy Rice Strips	
<b>Fish &amp; Chips</b> ..... 26 Ballast Point Beer Battered Cod Loins/ 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/ White Balsamic Vinaigrette	
<b>Caesar</b> ..... 21 Blend of Romaine, Red Romaine, and Kale/ Garlic Croutons/ Parmesan/ Caesar Dressing	

### SWEETS

<b>New York Cheesecake</b> ..... 15 Cheesecake/ Bourbon Vanilla/ Sponge Cake Base/ Raspberry Drizzle/ Mint	
<b>NEW Chocolate Mousse</b> ..... 15 Dark Chocolate/ Milk Chocolate/ White Chocolate/ Hazelnut Crunch/ Mint	
<b>Guava Mango Flute</b> ..... 15 Guava Gelato/ Sweet Mango Sauce	

(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.