



# BALLAST POINT®

DEDICATED TO THE CRAFT  
ANAHEIM

## PUB SNACKS

### Bavarian Pretzel Bites (vg) 12

California Kolsch beer cheese & Fathom IPA beer mustard

### Carne Asada Nachos 20

Carne Asada, beer cheese, pico de gallo, queso fresco, pickled jalapenos, micro cilantro

### BP Wings 18 (Choose one)

Spicy Sculpin Buffalo glaze with blue cheese sauce

Orange Zing sweet Thai chili, orange, garlic

Lemon Pepper\* with ranch \*add garlic parmesan \$2

Mango Habanero glaze served with ranch

Ghost Pepper Strawberry served with ranch

### Ahi Poke 22

Hawaiian marinated Ahi tuna, avocado, ginger vinaigrette, sriracha aioli, kelp, macadamia nuts, wonton chips

### Impossible Lettuce Cups (v) 19

"Impossible" protein, peppers, garlic, lime, pickled Fresno chilis, hydroponic lettuce, served with hoisin & sriracha

### Steak & Pecorino Flatbread 19

Marinated skirt steak, Pecorino Romano, Mozzarella, bechamel, red onion, arugula, rosemary oil

### Cheese Flatbread 15 (vg)

Mozzarella cheese, garlic oil, marinara  
\*add pepperoni \$2

### Fries (vg) 12

House seasoning or parmesan & garlic

## SALADS

Add grilled chicken breast (\$6) or seared Ahi (\$8) to any salad

### Caesar Salad (vg) 17

Crisp romaine hearts, roasted garlic focaccia croutons, parmesan crisps, Caesar dressing

### Cobb Salad 18

Crisp romaine hearts, applewood smoked bacon, crumbled blue cheese, egg, avocado, grape tomatoes, crispy onions, served with blue cheese dressing

## DESSERTS

### Ice Cream Cookie Sandwich 12

White chocolate macadamia nut cookie, strawberry ice cream, topped with fruity pebbles \*Nut Allergy\*

### Vegan Cheesecake 15

Vegan cheesecake made with cashews, oat milk, served with a Bludacris compote.  
\*Nut Allergy\*

## Ask about our Food and Wine Festival Specials!

## SANDWICHES & MORE

### BP Smash Burger 20

Two 4oz Patties smashed and grilled to form a crust, topped with American cheese, secret BP Sauce and caramelized onions on a potato bun served with fries (add avo \$4) (add bacon \$2)

### Buffalo Fried Chicken Sandwich 22

Tossed in buffalo sauce, served on a brioche bun with pickles and coleslaw served with fries

### Reuben Sandwich 23

Corned beef, sauerkraut, special sauce, white American cheese, marbled rye served with fries

### Junkyard Chili Dog 18

Footlong all-beef frank, house-made chili, shoestring fries, jack & cheddar blend, chopped white onion on a hoagie roll

## ENTREES

### Fish & Chips 23

Longfin beer battered fish & chips served with house made tartar sauce.

### Cali Kolsch Burrito 20

Flour tortilla, cheese mix, carne asada, fries, California Kolsch beer cheese & guacamole served with chips & salsa

### Baja Style Fish Tacos 19

Hand pressed corn tortillas, Longfin beer battered fish of the day, cabbage, cilantro crema, pico de gallo, queso fresco, served with chips & salsa (*substitute Blackened Fish add \$2*)

### Soyrizo & Roasted Cauliflower Tacos (v) 19

Hand pressed corn tortillas, avocado, chipotle tofu aioli, pickled veggies, cilantro, served with chips & salsa

### Linguine and Clams 30

Manilla Clams, fresh Fresno chilies, lemon juice, garlic, parmesan, white wine, butter

### Cajun Shrimp Pasta 28

Pan seared shrimp tossed with tri color peppers and Parpadelle. Smothered with our special Cajun cream sauce.

### Steak Frites 55

14oz grilled center cut Rib Eye topped with chimichurri, chard asparagus, French fries

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