



BALLAST POINT®

DEDICATED TO THE CRAFT
ANAHEIM

PUB SNACKS

Bavarian Pretzel Bites (vg) 10

Sculpin IPA beer cheese & Fathom IPA beer mustard

Wahoo Steamed Mussels 18

P.E.I. black mussels, ginger, jalapeno, Spanish chorizo, shishito peppers, Wahoo White Witbier

Poutine 14

Braised beef, Wisconsin breaded cheese curds, tater tots, bacon bits, pickled onions, mushroom demi

Duck Nachos 18

Blue Cheese sauce, duck confit, pickled onion, arugula, blue cheese crumbles, Blackberry Sour Wench Reduction

Southwestern Dip 14

Corn, spinach, roasted hatch chile peppers, served in a bread bowl with smoked paprika corn chips

BP Wings 15

Choose one:

Spicy Sculpin buffalo glaze with blue cheese sauce
Crispy dry rub with southern style comeback sauce
Crispy dry rub with southern style Coconut Red Curry

Chop-Mac Sliders 16

Herb breaded pork chop, pub mac n cheese, pickled jalapenos, brioche buns

Impossible Lettuce Cups (vg) 17

“Impossible” protein, peppers, hoisin, sriracha, garlic, lime, pickled Fresno chilis, hydroponic lettuce

Ahi Poke 18

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

Fries (vg) 9

House seasoning or parmesan & garlic

SALADS & WRAPS

Add grilled chicken breast (\$6) or seared Ahi (\$10) to any salad

Caesar Salad (vg) 14

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

Cobb Salad 15

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

Thai Crunch Chicken Wrap 16

Shredded chicken thigh, Asian slaw, Asian pear, pickled carrots, thin cucumber, cilantro, wonton strips, fresh avocado, ginger vinaigrette, served with cashew satay dipping sauce and fries

DAILY SPECIAL

Check out our new
Habanero Sculpin 6-packs!

MAINS

Ballast Point Burger 17

8 oz Kobe & chuck blend patty, sharp cheddar, lettuce, tomato, red onion, B&B pickles, Ballast Point remoulade on a brioche bun, served with fries (Substitute Impossible meat add \$2)

Bacon Fig Burger 18

8 oz Kobe and Chuck blend patty, fig & caramelized onion jam, smoked applewood bacon, goat cheese, arugula, garlic aioli on a brioche bun, served with fries

Chicken Pesto Sandwich 17

Grilled chicken breast, basil pesto, roasted red peppers, arugula, caramelized onions, mozzarella, Victory at Sea balsamic reduction on warm focaccia, served with fries

Short Rib Sandwich 20

Victory @ Sea braised short rib, swiss, garlic aioli, beer mustard, pretzel bun served with fries

Soyrizo & Roasted Cauliflower Tacos (vg) 14

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

Baja Style Fish Tacos 18

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

DESSERT

Warm Waffle 12

Vanilla bean ice cream, pearl sugar waffle, crumbled chocolate cover wafers, Victory at Sea Chocolate Sauce, candied walnuts, fresh berries

Spiked Peanut Butter Chocolate Milk Shake 14

Victory at Sea, Vanilla ice cream, peanut butter, chocolate, whip
(MUST BE 21 YEARS OF AGE)

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