



BALLAST POINT®

DEDICATED TO THE CRAFT
ANAHEIM

PUB SNACKS

Fries (vg) 12

House seasoning or parmesan & garlic

Bavarian Pretzel Sticks (vg) 16

Three Bavarian pretzel sticks served with Fathom beer mustard and a California Kolsch beer cheese.

Carne Asada Nachos 20

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

*sub fries \$2 *add avocado \$4

BP Wings 18 (Choose one)

Spicy Sculpin Buffalo glaze with blue cheese sauce

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

Cheese Flatbread (vg) 15

Mozzarella cheese, garlic oil, marinara

*add pepperoni \$2

Romaine Heart Wedges (vg) 16

romaine hearts, green goddess hummus, watermelon radish and everything bagel spice

Whipped Goat Cheese (vg) 12

whipped goat cheese, lavash crackers, strawberries, black berries, olive oil and honey

SALADS

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

Island Crunch Salad (vg) 20

pineapple, cashews, lettuce bok choy, shredded carrots, beansprouts, sesame ginger soy vinaigrette.

Baja Beet Salad (vg) 20

sliced beets, edamame, kale slaw, mole crema, lime chimichurri, queso fresco

DESSERTS

Vegan Cheesecake (v) 15

Cheesecake made with cashews, oat milk, served with Bludacris cyder compote *nut allergy*

Don't forget to Check
out our merchandise
and beer to-go!

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)

Reuben Sandwich 23

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

(Not available during brunch)

Buffalo Fried Chicken Sandwich 22

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

Ahi Poke 22

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

ENTREES

Fish & Chips 23

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

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*)

Cajun Shrimp Pasta 28

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

Ribeye Steak Frites 55

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

(Not available during brunch)

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