



BALLAST POINT®

DEDICATED TO THE CRAFT
ANAHEIM

PUB SNACKS

Bavarian Pretzel Bites (vg) 12
Sculpin IPA beer cheese & Fathom IPA beer mustard

Ahi Poke 18
Hawaiian marinated Ahi tuna, avocado, ginger vinaigrette, sriracha aioli, kelp, macadamia nuts, wonton chips

BP Wings 16
Choose one:
Spicy Sculpin buffalo glaze with blue cheese sauce
Crispy Lemon Pepper with Southern comeback sauce
Aloha w/pineapple and Coca-Cola glaze with macadamia nuts, micro cilantro, and ranch

Wahoo Steamed Mussels 20
P.E.I. black mussels, chorizo, bell pepper, blistered tomato, ginger, Wahoo Witbier, parsley, shishito pepper, grilled baguette

Short Rib Poutine 18
Sous vide short rib, potato wedges, cheese curds, beer cheese, Irish cheddar, cremini mushroom, Victory @ Sea au jus, pickled onion, chive

Impossible Lettuce Cups (vg) 17
"Impossible" protein, peppers, garlic, lime, pickled Fresno chilis, hydroponic lettuce, served with hoisin & sriracha

Cheese Flatbread 12
Mozzarella cheese, garlic oil, marinara, basil
*add pepperoni \$2

Fries (vg) 10
House seasoning or parmesan & garlic

SALADS & WRAPS

Add grilled chicken breast (\$6) or seared Ahi (\$8) 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, crisp 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 Pumpkin
Down 6-packs!

MAINS

Ballast Point Burger 18
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)

Double Bacon Burger 19
8oz Kobe & Chuck blend patty, smoked applewood bacon, whiskey bacon jam, blue cheese, crispy onions, watercress, garlic aioli, toasted brioche bread, served with fries

Junkyard Chili Dog 18
Footlong all-beef frank, house-made Wee Gus chili, shoestring fries, jack & cheddar blend, chopped white onion on a hoagie roll

Chicken Pesto Sandwich 18
Grilled chicken breast, basil pesto, roasted red peppers, arugula, caramelized onions, mozzarella, Barrel Aged Victory at Sea balsamic reduction on warm focaccia, served with fries

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)

Soyrizo & Roasted Cauliflower Tacos (vg) 16
Hand pressed corn-flour tortillas, avocado, chipotle tofu aioli, pickled veg, cilantro, served with chips & salsa

DESSERT

Pumpkin Down Beer Float 14
Pumpkin Down Scottish Ale, Vanilla bean ice cream, waffle sugar cone, with a sugar and pumpkin spice rim.
(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