



BALLAST POINT

DEDICATED TO THE CRAFT

Downtown Disney

SHAREABLES

Fries (v) 13 house seasoning/ <i>garlic parm</i> +2 *our fries contain gluten*	Tomato & Burrata 20 grape tomato/shallot/garlic/parsley/red wine vinegar/olive oil/maldon salt/burrata cheese	Cheese Flatbread (v) 20 marinara/mozzarella cheese/garlic oil <i>gf cauliflower crust</i> +4
Pretzel Sticks (3) (vg) 17 fathom beer mustard/california kolsch beer cheese	Aguachiles Negros 21 marinated shrimp/sweet black garlic/charred serrano/pico/cucumber/avocado/tortilla chips	Pepperoni Flatbread 22 pepperoni/marinara/mozzarella cheese/garlic oil / <i>gf cauliflower crust</i> +4
BP Chicken Wings (8) 19 spicy sculpin buffalo or house made bbq	Al Pastor Nachos 21 pork al pastor/black beans/beer cheese/queso fresco/cilantro crema/pico/pickled jalapeño/micro cilantro	BBQ Flatbread 22 bbq marinated chicken/cheddar jack/mozzarella/bacon/red onion/scallion/ <i>gf cauliflower crust</i> +4

Mains

Burgers & sandwiches come w/ fries or house salad/sub garlic parm fries +2/bacon +2/egg +2/avo +4/impossible patty +6

Vegan Cauliflower Tacos 20 cauliflower/soyrizo/garlic/shallot/pickled red onion/pickled fresno chili/tofu aioli <i>avo</i> +4	Orange Chicken Wrap 20 zesty chicken bites/bok choy/pickled carrot/cucumber/bean sprout/ spicy ginger vinaigrette
Baja Fish Tacos 21 blackened or longfin battered fish of the day/blended tortilla/cabbage/pico/queso fresco/cilantro crema/jicama sticks <i>avo</i> +4	BP Smash Burger 23 7oz. patty/american cheese/shredded lettuce/tomato/grilled onions/bp special sauce/sesame bun
Buffalo Fried Chicken Sandwich 23 house made buffalo sauce/pickles/slaw/brioche bun	Vegan Mushroom Sandwich 23 crispy oyster mushroom/gochujang chili sauce/kimchi slaw/kimchi tofu spread/ vegan brioche bun/house salad
Poke Bowl 25 marinated ahi/sushi rice/edamame/cucumber/ avocado/wakame salad/sriracha aioli/ avocado wasabi/unagi sauce/ furikake/nori rice strips	Pulled Pork Sandwich 25 bbq pulled pork/apple slaw/pickle/brioche bun
Fish & Chips 26 longfin battered fish of the day/fries/house made tartar sauce	

SALADS

Salad add on: avo +4/grilled chicken +6/seared ahi +8

House (v/gf) 13 romaine/cucumber/carrots/tomato/house made vinaigrette	Caesar (v) 21 romaine/garlic croutons/parmesan/caesar dressing
Kale (v) 21 baby kale/crispy quinoa/feta/red onion/lemon vinaigrette	Smoked Trout Avocado & Beet (gf) 22 avocado/roasted beet/arugula/ruby red grapefruit/lemon juice/parmesan

SWEETS

Vegan Brownie Sundae 15 vegan fudge brownie/cashew-based ice cream/chocolate syrup/macadamia nut/raspberry
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(vg) vegetarian (v) vegan (gf) gluten free

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

Our kitchen prioritizes local and sustainable food practices, including line caught fish, 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. Sales tax will be added to the price of all items served