BALLAST POINT
DEDICATED TO THE CRAFT
ANAHEIM

SHARE PLATES

French Fries (vg) 12
House seasoning/*garlic parm +2* **our fries contain gluten*

Bavarian Pretzel Sticks (3) (vg) 16
Fathom beer mustard/California Kolsch beer cheese

Carne Asada Nachos 21
Black beans/beer cheese/queso fresco/cilantro crema/pico/pickled jalapeño/micro cilantro *sub fries +2 avo +4*

Ballast Point Wings (8) 18
Choice of either spicy Sculpin Buffalo glaze w/bleu cheese or lemon pepper w/ranch *garlic parm +2*

Shrimp Aguachiles 20
Avocado/cucumber/red onion/serrano chili/micro cilantro/tortilla chips

Whipped Goat Cheese (vg) 14
Strawberries/blackberries/herb mix/honey & olive oil drizzle/lavash crackers

Birria Empanadas (2) (vg) 18
Oyster mushroom birria/vegan mozzarella/pickled onion/consommé

Ahi Poke 24
Marinated ahi and onion/avocado/seaweed salad/macadamia nuts/ginger vinaigrette/sriracha aioli/wonton chips

SALADS/FLATBREADS/MAINS

Burgers/sandwiches come w/ fries or house salad/sub garlic parm fries +2/bacon +2/egg +2/avo +4/Impossible patty +6
Salad add on: avo +4/grilled chicken +6/seared ahi +8

House Salad 12
Romaine/cucumber/carrots/tomato/house made vinaigrette

Caesar Salad 20
Romaine/roasted garlic croutons/parm crisps/Caesar dressing

Island Crunch Salad 20
Cabbage/Bok choy/carrots/beansprouts/pineapple/macadamia nuts/sesame ginger soy vinaigrette

Cheese Flatbread 19
Marinara/mozzarella/garlic oil *pepperoni +2/ gf cauliflower crust +4*

Hot Honey Flatbread 21
Mozzarella/ricotta cream/sauteed mushroom/pickled Fresno chili/arugula/herb oil/hot honey drizzle *gf cauliflower crust +4*

Fish and Chips 25
Longfin battered fish/fries/house made tartar sauce

Buffalo Fried Chicken Sandwich 22
House made buffalo sauce/pickles/slaw/brioche bun

Baja Or Blackened Fish Tacos (gf option) 20
Longfin battered fish of the day/corn & flour mix tortillas/cabbage/pico/queso fresco/cilantro crema/side of jicama/*avo+4*

BP Smash Burger 22
7oz. patty/American cheese/shredded lettuce/tomato/grilled onions/BP special sauce/sesame bun

BBQ Brisket Sandwich 25
Tossed in house made BBQ sauce/gouda cheese/slaw/pretzel bun

Acai Bowl (vg) 19
Hemp seed granola/almond butter/coconut/banana/mixed berries/Greek yogurt/honey drizzle

DESSERTS

Fudge Brownie (vg) 15
Vegan brownie/whipped cream/raspberry coulis/mixed berries/powdered sugar

(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

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge, please ask to speak to a manager