



BALLAST POINT®

DEDICATED TO THE CRAFT

Miramar

NEW Kitchen Hours

Sunday/Monday 11am-7pm

Tuesday-Saturday

Lunch 11am-3pm, Dinner 5pm-9pm

w/ a selection of small bites from 3pm-5pm

PLATES TO SHARE

House-made Tortilla Chips & Salsa (vg) 7
add guacamole +3

French Fries (vg) 7
w/ white truffle +2
add garlic/parmesan +2

Cauliflower Bites (vg) 10
choice of:
Sculpin Hot Sauce (w/bleu) -or-
BA Piper Down BBQ Sauce(w/ranch)

1# Ballast Point Wings 10
choice of:
Sculpin Hot Sauce (w/bleu) -or-
BA Piper Down BBQ Sauce(w/ranch)

Duck Nachos 16
Crispy duck leg, blue cheese sauce, pickled onions, arugula, Sour Wench reduction

(9) Pretzel Bites (vg) 8
choose Sweet or Savory

Mains

Burgers come with original fries, upgrade to garlic/parmesan or truffle fries (\$2), add avocado (\$2), egg (\$3), bacon (\$2), mushrooms (\$2) or pickled onions (\$1) to any dish

Ballast Point Burger 15
Angus chuck patty, choice of cheddar, swiss or blue cheese, lettuce, tomato, onion, bread & butter pickles, remoulade on a brioche bun
Sub Impossible Patty \$3

Ballast Point Smokestack Burger 18
Angus chuck patty, pepper jack cheese, California Amber beer battered onion ring, house pickles, shoulder bacon, lettuce, tomato, remoulade on a brioche bun

Baja Fish Tacos 14
Beer battered Alaskan Cod, Cilantro-citrus slaw, pickled onion, crema, micro cilantro, chips & salsa

Limited Release

25th Anniversary Mix Pack Available to go
\$20.99

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