



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Soup Du Jour 8

Cream of mushroom with celery, onion and carrots served with house made Sculpin IPA biscuits

PLATES TO SHARE

Duck Nachos 15

Crispy duck leg, blue cheese sauce, pickled onions, arugula, red wine reduction

Buffalo Cauliflower Bites (vg) 9

House made Sculpin hot sauce, blue cheese crumbles, ranch dipping sauce

Ballast Point Wings 13

Choose your style:

Sculpin Hot Wings: blue cheese dressing
Barrel Aged Piper Down BBQ: ranch dressing

Fries (vg) 8

White truffle

Sweet Potato Fries (vg) 9

House made curry ketchup

Pretzel Bites (vg) 8

Sculpin beer cheese, California Amber beer mustard

Salsa and Guacamole (vg) 9

House made tortilla chips

SALADS

Add chicken, shrimp or catch of the day \$6

Salmon & Red Quinoa 18

Local spring mixed greens, avocado, quinoa, toasted almonds, mandarin oranges, blue cheese, sour dough croutons, white balsamic vinaigrette

Asian Chicken Salad 16

Napa cabbage, roasted red peppers, shredded carrots, bean sprouts, green onions, sesame seeds, fried rice noodles, chili soy vinaigrette

MAINS

Burgers and sandwiches come with your choice of regular, truffle fries (\$2), sweet potato waffle fries (\$2), add avocado (\$2), egg (\$3), bacon (\$2), mushrooms (\$2) or pickled onions (\$1) to any dish

Ballast Point Burger 14

Angus Chuck patty, choice of American or blue cheese, lettuce, tomato, onion, bread & butter pickles, remoulade on a brioche bun

Sub Impossible Patty \$5

Buffalo Sculpin Chicken Sandwich 16

Breaded chicken breast, Sculpin buffalo sauce, blue cheese, tomato, lettuce, red onion on a brioche bun

Barbacoa "Cali" Burrito 15

Beer braised beef barbacoa, guacamole, Pico de Gallo, cheddar cheese, fries, flour tortilla, chips & salsa

Baja Fish Tacos 13

Cabbage, pickled onion, cilantro, crema

Surf & Turf Tacos 16

Santa Maria marinated carne asada, sautéed garlic shrimp, avocado crema, Pico de Gallo, cotija, cilantro

Ballast Point Turkey Club Sandwich 13

Sliced turkey breast, bacon, swiss cheese, lettuce, tomato, onion, garlic aioli, toasted sour dough bread

Hazy IPA Steamed Mussels 16

Locally sourced mussels, hazy guajillo chili sauce, chorizo, shaved fennel, toasted baguette

BRICK FIRE PIZZAS

Pork Pie 16

Marinara, pork meatball, fennel sausage, pepperoni, mozzarella blend

Pesto Pizza (vg) 15

Pesto, fresh roma tomatoes, mozzarella blend

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