



# BALLAST POINT®

DEDICATED TO THE CRAFT

MIRAMAR

## FOOD TO-GO

Each menu item comes with your choice of one 12oz can of beer or fountain drink

## PLATES TO SHARE

### Pretzel Bites (vg) 8

Sculpin beer cheese, California Amber beer mustard

### Soup of the Day (vg) 8

Chef's Whim

### 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

### Roasted Beet & Red Quinoa 14

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

Add grilled chicken, salmon or shrimp for \$6

### Asian Chicken Salad 16

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

Add grilled chicken, salmon or shrimp for \$6

## BRICK FIRE PIZZAS

### Pork Pie 16

Marinara, pork meatball, fennel sausage, pepperoni, mozzarella and fontina cheese

### Pesto Pizza (vg) 15

Fresh Roma tomatoes, pesto, mozzarella cheese blend

Add grilled chicken, salmon or shrimp for \$6

## FOUNTAIN DRINKS

Pepsi

Diet Pepsi

Sierra Mist

Cream Soda

Tropicana Lemonade

Unsweetened Iced Tea

Arnold Palmer

## MAINS

Burgers and sandwiches come with your choice of regular, truffle 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, 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

### Spicy Guajillo Shrimp Tacos 14

Sautéed shrimp tossed in a house made Guajillo chili sauce, shredded cabbage, fresh avocado, cotija cheese

### Ballast Point Turkey Club Sandwich 13

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

### Bruschetta BLT 13

Balsamic marinated Roma tomatoes, baby arugula, applewood smoked bacon, garlic aioli, California Amber beer mustard, choice of cheddar, swiss or blue cheese

## BEER BY THE CAN

Sculpin IPA | 7%

Grapefruit Sculpin IPA | 7%

Longfin Lager | 4.5%

Passing Haze | 4.2%

Fathom IPA | 6%

Aloha Sculpin IPA | 7%

Swingin' Friar Ale | 5.5%

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