



BALLAST POINT®

DEDICATED TO THE CRAFT

PLATES TO SHARE

Pretzel Bites (vg) 8*

Sculpin beer cheese, California Amber beer mustard

Salsa & Guacamole (vg) 9*

House made chips

Fries (vg) 8*

White truffle

Sweet Potato Waffle Fries (vg) 9*

House made curry ketchup

Buffalo Cauliflower Bites (vg) 9*

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

Duck Nachos 15

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

Roasted Poblano & Sweet Corn Hummus (vg) 13

Heirloom crudité, spiced tostada, queso cotija, crispy garbanzo beans, corn, poblano peppers

Ballast Point Wings 13*

Choose one of three styles:

Sculpin Hot Wings – blue cheese dressing

Barrel Aged Piper Down BBQ – ranch dressing

Pineapple Chipotle Wings – ranch dressing

“Wahoo” Beer Steamed Mussels 16

Spanish chorizo, shishito peppers, ginger, jalapeno, garlic, shallots

Charcuterie Board 19

Chefs selection of meats and cheese, California Amber beer mustard, honeycomb, seasonal jam, olives, crostini

SALADS

Add grilled chicken or catch of the day \$6

Niçoise Salad 17

Choice of flat iron steak or seared ahi, crisp greens, boiled egg, olives, tomatoes, green beans, roasted potato, white balsamic and California Kolsch vinaigrette

Harvest Salad 16

Grilled chicken, Manchego, pink lady apples, candied walnuts, croutons, petite greens, maple vinaigrette

Organic Kale (vg) 13

Avocado, feta, pickled onion, hominy, savory granola, chipotle lime vinaigrette

DESSERTS

Flourless Chocolate Cake (gf) 8

Chocolate syrup, fresh berries, mint

Salted Caramel Cheesecake 8

Vanilla anglaise, candied walnuts, gooseberry

Vanilla Bean Brulee Cake 8

Anglaise sauce and berry compote

MAINS

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

Ballast Point Burger 14*

Wagyu beef patty, cheddar or blue, lettuce, tomato, onion, bread & butter pickles, brioche bun, remoulade

West Coast Griddle Burger 16*

Double Patty, American cheese, tomato, shredded lettuce, California amber caramelized onions, remoulade

Mushroom and Brie Burger 16*

Wagyu beef patty, wild mushrooms, brie cheese, lettuce, tomato, onion, bread & butter pickles

“Impossible” Veggie Burger (vg) 19*

Impossible patty, lettuce, tomato, pickled red onion, bread & butter pickles, cheddar, brioche bun, remoulade

California “Kolsch” Steak Burrito 14*

Santa Maria dry rub, guacamole, Pico de Gallo, cheddar cheese, fries, flour tortilla, chips & salsa

Grilled Vegetable Wrap (vg) 14

Baby spinach, avocado, fire roasted bell peppers, mushrooms, grilled yellow squash, zucchini, citrus-tarragon aioli, sun-dried tomato tortilla
Add grilled chicken or catch of the day \$6

“Point Loma” Grilled Fish Sandwich 17*

Tartar sauce, lemon, lettuce, tomato, red onion, ciabatta

Buffalo Sculpin Chicken Sandwich 16*

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

Spicy Shrimp Tacos 15*

Cabbage slaw, pico de gallo, cilantro, avocado, crema

Baja Fish Tacos 13*

Cabbage slaw, pickled onion, cilantro & crema

Pan Seared Salmon 21

Confit fingerling potatoes, shaved baby fennel and Brussel sprouts, mushroom marsala cream sauce

Steak Frites 24

Grilled marinated steak, green beans, rosemary and sage “frites”, garlic-herb compound butter, sour wench reduction

BRICK FIRE PIZZAS

Pork Pie 16*

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

Garlic Chicken Pesto Pizza 16*

House made basil pesto, roasted chicken breast, heirloom tomatoes, red onion, mozzarella, goat cheese, fresh garlic chiffonade basil

Forest Mushroom & Truffle Pizza (vg) 15*

Wild mushrooms, mozzarella, ricotta, roasted garlic bechamel, truffle oil

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 | vg:vegetarian | gf:gluten free

Sales tax will be added to the price of all food items served | 20% gratuity is automatically added for parties of 8+

*Late night menu offerings from 10p-11p Friday - Saturday