



# BALLAST POINT®

DEDICATED TO THE CRAFT

Miramar

## PLATES TO SHARE

### Pretzel Bites (vg) 9

Sculpin beer cheese, California Amber mustard

### Ballast Point Wings 15

Choose your style:

**Sculpin Hot Wings:** blue cheese dressing

**Barrel Aged Piper Down BBQ:** ranch dressing

### Duck Nachos 16

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

### Buffalo Cauliflower Bites (vg) 10

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

### Fries (vg) 8

White truffle

### Sweet Potato Fries (vg) 10

House made curry ketchup

### Salsa and Guacamole (vg) 9

House made tortilla chips

## SALADS

Add chicken or catch of the day \$6

### Salmon & Beet 18

Local spring mixed greens, avocado, roasted beets, toasted almonds, mandarin oranges, goat cheese, sourdough croutons, white balsamic vinaigrette

### BBQ Chicken 16

Local spring mixed greens, bacon, rotisserie chicken, black bean & corn relish, cheddar cheese, diced tomatoes, tortilla strips, Piper Down BBQ ranch dressing

## DAILY SPECIAL

**\$5 Pints of Swingin' Friar Ale during every Padre game**

## 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 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 \$5*

### Ballast Point Smokestack Burger 17

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

### Smoked Barbacoa Burrito 15

House smoked beef barbacoa, guacamole, Pico de Gallo, cheddar cheese, fries, flour tortilla, chips & salsa

### Baja Fish Tacos 14

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

### Ballast Point Smoked Turkey Sandwich 14

Sliced smoked turkey, bacon, swiss cheese, lettuce, tomato, onion, garlic aioli, griddled sourdough bread

### Hazy IPA Steamed Mussels 17

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

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