



BALLAST POINT

DEDICATED TO THE CRAFT

Miramar

KITCHEN HOURS: 11am-9pm, daily
(Sunday brunch specials 11am-2pm)

SMALL BITES

- French Fries** (gf/veg) 8
garlic & parmesan +2
truffle herb parmesan +2
- Pretzel Breadsticks** (veg) 10
choice of Sculpin beer cheese
and/or mustard
- Romaine Heart Wedges** 11
ranch hummus, everything
bagel spice, potato crunchies
(veg/v)
- Whipped Goat Cheese** (veg) 12
seeded lavash cracker,
strawberries, California olive oil,
cumin spiced honey

- Beef and Cheddar**
- Hand Pies (2)** 16
smoked brisket, cheddar cheese, potato,
choice of chimichurri or horseradish cream
sauce
- Ballast Point Wings (8)** 16
choice of Sculpin hot sauce, lemon maple
glaze or strawberry ghost pepper glaze
- "Bar Jar"** 16
smoked trout dip with dill, lemon, sour
cream, raw heirloom carrots, cucumber,
sweet baby peppers, grilled ciabatta bread
- Shrimp Aguachile** 18
red onion, avocado, cilantro, serrano chiles,
cucumbers, corn tostadas

PIZZAS

- Margherita** (veg) 16
tomato sauce, fresh mozzarella, basil,
California olive oil, sea salt Add
pepperoni +2
- Hot Honey** (veg) 17
mozzarella, ricotta, mushrooms, arugula,
roasted garlic, house-made spicy honey
drizzle
- Hawai'i Five-O** 18
hoisin BBQ brisket, pineapple, smoked
mozzarella, pickled red onions, cilantro
- Italian Stallion** 19
ham, pepperoni, salami, prosciutto,
mozzarella, tomatoes, pepperoncini
relish

Substitute gluten-free cauliflower-based crust +2

MAINS

- Sandwiches & Burgers come with French fries. Upgrade to garlic & parmesan fries +2 or truffle herb parmesan +2 Add avocado +2, egg +3, bacon +3, mushrooms +2*
- Quinoa Falafel Wrap** (veg/v) 16
chickpeas, spinach tortilla, arugula, roasted tomatoes, pickled red onion, marinated cucumbers, tzatziki sauce, watermelon slice
 - Buttermilk-fried Chicken Sandwich** 16
skin-on breast marinated overnight, kale slaw with honey mustard glaze, dill cucumber, Sculpin hot sauce on a brioche bun
 - Cuban Sandwich** 17
slow-roasted pork shoulder, sliced ham, Swiss cheese, pickles, mustard aioli on Telera bread
 - Baja Fish Tacos** 17
beer-battered Mahi Mahi, herb and citrus cabbage slaw, chipotle tomato crema, pickled onions, jicama
 - Grilled Fish Tacos** 17
grilled Mahi Mahi, herb and citrus cabbage slaw, chipotle tomato crema, pickled onions, jicama
 - Double-Stack Angus Smash Burger** 17
shredded lettuce, tomato, white American cheese (cheddar or swiss available upon request), BP special sauce, pepperoncini, sesame bun
 - Impossible Burger** (veg) 21
shredded lettuce, tomato, white American cheese (cheddar or swiss available upon request), BP special sauce, pepperoncini, potato bun
 - Ahi Poke Bowl** 21
lite soy marinated Ahi, warm coconut rice, seaweed salad, crispy onions, snap peas, carrots, sriracha aioli
 - Coconut Curry Mussels** 22
shiitake mushrooms, onions, garlic, ginger, basil, cilantro, toasted ciabatta, chili oil

SALADS

- Baja Beet** (veg) 14
baby kale, edamame, pressed
farmers cheese, Victory at Sea mole crema,
lime chimichurri
- Island Crunch** (veg/v) 14
pineapple, mango, cabbage, carrots, bok
choy, bean sprouts, cashews, Thai basil,
mint, sesame soy ginger vinaigrette
- Garden Salad** (veg/v) 10
mixed greens, tomato, cucumber, California
Kolsch vinaigrette
- Add a protein!**
- Grilled Chicken 7
- Falafel (v) 7
- Sautéed Salmon 10
- Lemon Glazed Shrimp 10

DESSERTS

- Warm Chocolate Cigar** 9
smoked sea salt caramel,
beer-soaked dried cherries(veg)
- Strawberry Waffle** (veg) 9
cornbread, local strawberries,
vanilla ice cream with strawberry
sugar crunch

(veg) vegetarian (v) vegan (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 20% gratuity will be applied to all parties of 8 or more. Sales tax will be added to the price of all food items served.