



BALLAST POINT

DEDICATED TO THE CRAFT

Miramar

SHARE-ABLES

French Fries (veg).....10
garlic & parmesan +2
truffle herb parmesan +2

Pretzel Bites (veg).....12
with house-made beer mustard
Add Beer Cheese +1

**Roasted Poblano
Cheese & Chips**.....12
Topped with roasted jalapenos
and served with crispy tortilla chips
Add Guacamole +4

Crispy Brussel Sprouts.....12
Garlic, Parmesan Cheese, Herbs,
Balsamic Reduction, Scallions

Buffalo Chicken Tenders.....16
five boneless tenders, tossed in Sculpin
wing sauce & served with French fries

Ballast Point Wings (8).....18
choice of Sculpin hot sauce, Calico BBQ Glaze,
Roasted Pineapple Habanero or Lemon Maple

BRICK OVEN PIZZAS

Add pepperoni or sausage +2
Substitute gluten-free
cauliflower-based crust +4

Meat Lover's Pizza.....20
mozzarella, salami, sausage,
pepperoni, bacon

Hot Honey Pizza (veg) 18
mozzarella, ricotta, mushrooms, arugula,
roasted garlic, house-made spicy honey
drizzle

Old Reliable Pizza(veg) 18
tomato sauce, fresh mozzarella, basil,
California olive oil, sea salt

Calico BBQ Chicken Pizza...19
Calico BBQ sauce, chicken breast,
red onion, mozzarella cheese, cilantro

SALADS

Garden Salad (veg/v/gf).....10
mixed greens, tomato, cucumber, white
balsamic vinaigrette

Caesar Salad (gf).....14
chopped romaine, homemade Caesar
dressing, Parmesan Reggiano shaved cheese,
anchovies

**Heirloom Tomato & Burrata
Salad**(veg & gf).....18
Heirloom tomatoes, burrata cheese, wild
arugula, pesto, candied walnuts, balsamic
reduction

Pork Belly Wedge 18
Honey glazed crispy pork belly, iceberg,
gorgonzola crumbles, diced tomato, avocado,
crispy onions, bleu cheese dressing

ADD A PROTEIN!

Grilled Chicken.....7
Sautéed Salmon.....10
Lemon Glazed Shrimp.....10

SPECIALS

LUNCH

Angus Griddle Burger, Buttermilk-Fried
Chicken Sandwich, Baja Fish Tacos or
Slow-braised Tri-Tip Birria Tacos with your
choice of side and a soft drink for
\$18

Upgrade to a Pint of Sculpin for \$5
Available until 4pm.

FOOD

BP Calamari - \$17

Breaded calamari, spicy tomato sauce,
crispy capers, fresh scallions, served w/
bread & butter pickles

DRINKS

\$5 Pint of Nitro Sculpin
\$20 Bucket of Grapefruit Sculpin
4-16oz Cans to be consumed on
site or
\$20 Bucket of Assorted Beer
6-12oz Cans to be consumed on
site
(Bucket not included)

MAINS

Poke Nachos.....17
Ahi Tuna, fried wonton chips, ponzu, sriracha aioli, furikake,
sliced jalapenos, wakame salad
add avocado +2

Fish & Chips 18
Battered cod, French fries, house made tartar sauce, crispy
capers, grilled lemon

Herb Crusted Local Halibut (gf) 20
Garlic and herb seasoned Halibut, garlic and white truffle
mashed potatoes, broccolini, beurre blanc sauce

Pan-Seared Branzino.....20
Seared Branzino filets, crispy brussel sprouts, chipotle lime
cream sauce, fried leeks

Kalbi Grilled Short Ribs 20
House marinated grilled shorts ribs, rice vinegar steamed rice,
pickled vegetables, Gochujang BBQ sauce

Baja Fish Tacos 17
choice of grilled or battered cod, herb and citrus cabbage slaw,
roasted jalapeno crema, pickled onions, jicama sticks

Slow-braised Tri-tip Birria Tacos.....17
braised in California Kolsch, served with fresh cilantro, white onion,
salsa tatemada, beef consommé

Buttermilk-Fried Chicken Sandwich.....19
chicken breast marinated overnight, kale slaw with honey mustard
glaze, dill cucumber, Sculpin hot sauce on a brioche bun

Angus Griddle Burger 18
shredded lettuce, tomato, white American cheese (cheddar or swiss
available upon request), BP special sauce, pepperoncini, sesame bun
Sub Impossible patty +4

Sandwiches & Burgers come with French fries or Side salad. Upgrade to
garlic & parmesan fries +2, truffle herb parmesan +2 or Caesar Salad +4
Add avocado +2, egg +3, bacon +3, mushrooms +2

DESSERTS

Cheesecake (veg).....12
Berry compote, strawberry, fresh mint

Chocolate Cake (veg).....12
Mandarin marmalade, cinnamon wafer,
chocolate sauce

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

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.

**A 20% gratuity will be applied to all parties of 8 or more and to any tabs left open at the close of business.
Maximum of 4 separate checks per table.**