



BALLAST POINT

DEDICATED TO THE CRAFT

Miramar

SHARE-ABLES

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

Pretzel Breadsticks (veg) 12
with house-made beer mustard
add **Beer Cheese** +.50

Buffalo Chicken Tenders 16
five boneless tenders, tossed in Sculpin
wing sauce, served w/ fries

Ballast Point Wings (8) 16
choice of Sculpin hot sauce, lemon
maple, or Calico BBQ glaze

Local Rockfish Ceviche 17
Fresh local rockfish, Habanero citrus
cured carrots, shaved red onion,
cucumber, micro cilantro, home made
spiced tostadas

New!

Roasted Poblano Cheese & Chips 12
Topped with Roasted jalapenos and
served with crispy tortilla chips add
Guacamole +4

SALADS

Caesar Salad (gf) 14
Artisan Romaine lettuce spears,
homemade Caesar dressing, Parmesan
Reggiano shaved cheese, anchovies

Can't be Beet! (veg) 14
Crisp root super slaw, red beets,
dried cherries, candied walnuts,
beer-battered goat cheese
croquettes, orange blossom
vinaigrette

Garden Salad (veg/v) 10
mixed greens, tomato, cucumber,
California Kolsch vinaigrette

Fall Pear Salad (veg) 14
lightly roasted pears, baby spinach,
crumble feta cheese, dried cranberries,
candied pumpkin seeds, pomegranate
vinegar

BRICK OVEN PIZZAS

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

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

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

Old Reliable (veg) 17
tomato sauce, fresh mozzarella,
basil, California olive oil, sea salt

Add a protein!

Grilled Chicken 7
Falafel (v) 7
Sautéed Salmon 10
Lemon Glazed Shrimp 10

It's BÜRGER MONDAY!

Angus Griddle Burger (\$17) or "Impossible" Veggie burger (\$21) – includes a pint of your choice and French fries or Side Salad... substitute truffle-herb-parmesan, garlic-parmesan fries (+\$2) or Caesar Salad (+\$4)

SANDWICHES & BURGERS

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

Buttermilk-Fried Chicken Sandwich (Swingin' Friar) 17
skin-on breast marinated overnight, kale slaw with honey mustard glaze, dill cucumber, Sculpin hot sauce on a brioche bun

Angus Griddle Burger (Sculpin IPA) 17
shredded lettuce, tomato, white American cheese (cheddar or swiss available upon request), BP special sauce, pepperoncini, sesame bun

New!

BBQ Pulled Pork Sandwich (Piper Down Scottish Ale) 18
house made calico amber ale bbq sauce, jalapeno slaw, crispy onions, pickles, ciabatta bun

Prime Rib French Dip (Calico Amber Ale) 18
Slow roasted prime rib of beef, garlic aioli, Swiss cheese, au jus, pickle spear, fries or side salad

Impossible Burger (veg) (Daishō Lager) 21
shredded lettuce, tomato, white American cheese (cheddar or swiss available upon request), BP special sauce, pepperoncini, potato bun

MAINS

Quinoa Falafel Wrap (veg) (California Kolsch) 16
chickpeas, spinach tortilla, arugula, roasted tomatoes, pickled red onion, marinated cucumbers, tzatziki sauce, jicama

Baja Fish Tacos (Speedboat Blonde) 17
Choice of grilled or beer-battered Mahi Mahi, herb and citrus cabbage slaw, roasted jalapeno crema, pickled onions, jicama

Slow-braised Tri-tip Birria Tacos (Fathom IPA) 17
Braised in California Kolsch, served with fresh cilantro, white onion, salsa tatemada, beef consommé

Ahi Poke Bowl (Wahoo White) 23
lite soy marinated Ahi, warm coconut rice, seaweed salad, crispy onions, snap peas, carrots, sriracha aioli

New!

Longfin Steamed Mussels (Longfin Lager) 19
spanish chorizo, jalapenos, shallots, garlic, butter broth, garlic bread

BOW-WOW TREATS

Bow-Wow Bacon Strips (3) 4

Bow-Wow Burger Patty 6

Bow-Wow Chicken Breast 7

DESSERTS for two...

Chocolate Cake (veg) 12
Mandarin marmalade, cinnamon wafer,
Victory at Sea chocolate sauce

New!

Warm Monkey Bites 10
Cinnamon pie spice, salted caramel salt
sauce, add ice cream +3

(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.

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge, please ask to speak to a manager.