



BALLAST POINT®

DEDICATED TO THE CRAFT

Miramar

KITCHEN HOURS:

Mon - 11am-8pm

Tues - Sat - 11am-9pm

Sun- 10am-8pm (Brunch specials 10am-2pm)

PLATES TO SHARE

House-made Tortilla Chips & Salsa (vg) 7
add guacamole +3

French Fries (vg) 8
⇒ white truffle +2
⇒ garlic & parmesan +2

Pretzel Bites (vg) 9
choose beer cheese & mustard,
or cinnamon & sugar

Cauliflower Bites (vg) 11
choice of:
⇒ Sculpin Hot Sauce (w/bleu)
⇒ BA Piper Down BBQ Sauce(w/ranch)

BP Shrimp Ceviche 18
Guajillo & lime-cured shrimp, avocado, cucumber,
tomato, cilantro, red onion, served with house
tortilla chips

Ahi Poke Nachos 18
Poke-style Ahi, seaweed salad, fried wonton chips,
sriracha aioli, topped with furikake and blistered
shishito peppers

(8) Ballast Point Wings 14
choice of:
⇒ Sculpin Hot Sauce (w/bleu)
⇒ BA Piper Down BBQ Sauce (w/ranch)

Duck Nachos 17
Crispy duck leg, blue cheese sauce, pickled onions,
arugula, Sour Wench reduction

SALADS

Add chicken or salmon \$6

Side Salad 6
Mixed Greens, tomato, cucumber, California Kolsch
Vinaigrette

Salmon & Beet 18
Local spring mixed greens, avocado, roasted beets, toasted
almonds, mandarin oranges, goat cheese, sourdough
croutons, white balsamic vinaigrette

Tomato Burrata 15
Heirloom tomatoes, wild arugula, toasted almond, burrata
cheese, pomegranate seeds, black balsamic reduction

Pizzas

Pork Pie 16
Prosciutto, pepperoni, roasted sausage, marinara,
mozzarella cheese, topped with fresh parsley

Portobello Mushroom 16
Portobello mushroom, roasted garlic cream sauce, goat
cheese, mozzarella, topped with white truffle oil and
micro arugula

MAINS

Burgers come with original fries, upgrade to garlic & parmesan or
truffle fries (\$2), add avocado (\$2), egg (\$3), bacon (\$2), mushrooms
(\$2) or pickled onions (\$1) to any dish

Ballast Point Burger 16
Wagyu beef patty, choice of cheddar, swiss or blue cheese,
lettuce, tomato, onion, bread & butter pickles, remoulade on
a brioche bun
Sub Impossible Patty \$3

Buttermilk-fried Chicken Sandwich 16
Chicken thighs marinated overnight,
smoked green cabbage slaw with Fresno peppers, pickles,
creamy dill sauce, and tomatoes on a brioche bun.

Baja Fish Tacos 15
Beer battered locally sourced halibut, Cilantro-citrus slaw,
pickled onion, crema, micro cilantro, chips & salsa

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