



# 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
- Guacamole & Chicharrones**..... 13  
fresh-made guacamole, house-fried chicharrones, lime slices, tajin seasoning
- 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
- Rockfish Ceviche** ..... 17  
Fresh local rockfish, Habanero citrus cured carrots, shaved red onion, cucumber, micro cilantro, home made spiced tostadas

## SALADS

- Caesar Salad (gf)**..... 14  
shaved crispy Brussels sprouts, parmesan Reggiano
- Garden Salad (veg/v)**..... 10  
mixed greens, tomato, cucumber, California Kolsch vinaigrette
- Can't be Beet! (veg)**..... 14  
Crisp root super slaw, red beets, dried cherries, candied walnuts, beer-battered goat cheese croquettes, orange blossom vinaigrette
- Add a protein!**
- Grilled Chicken ..... 7
- Falafel (v) ..... 7
- Sautéed Salmon..... 10
- Lemon Glazed Shrimp..... 10

**16oz Speedboat Blonde & a Ballpark Dog!..... 14**

All-beef hot dog, diced green tomato salsa, chorizo aioli, brioche bun

**Upgrade to house-made Speedboat Michelada +3**

## MAINS

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

- Quinoa Falafel Wrap (veg)** .....(California Kolsch)..... 16  
chickpeas, spinach tortilla, arugula, roasted tomatoes, pickled red onion, marinated cucumbers, tzatziki sauce, jicama
- 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
- 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
- Angus Smash Burger**.....(Sculpin IPA) ..... 17  
shredded lettuce, tomato, white American cheese (cheddar or swiss available upon request), BP special sauce, pepperoncini, sesame bun
- Cuban Sandwich**.....(Aloha Sculpin)..... 18  
slow-roasted pork shoulder, sliced ham, Swiss cheese, pickles, mustard aioli on Telera bread
- 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
- Ahi Poke Bowl**.....(Wahoo White)..... 23  
lite soy marinated Ahi, warm coconut rice, seaweed salad, crispy onions, snap peas, carrots, sriracha aioli

## DESSERTS for two...

**Strawberry Shortcake** ..... 12  
Homestyle cake, strawberry sauce, topped with whipped cream

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

(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.*