



BALLAST POINT®

DEDICATED TO THE CRAFT

LITTLE ITALY

PLATES TO SHARE

Pretzel Bites (vg) 10

Sculpin beer cheese, Piper Down beer mustard

Salsa and Guacamole (vg) 9

Fire-grilled salsa, chunky guacamole, pickled onion, cilantro, and fresh tortilla chips

House Pickled Vegetables (vg) 6

Farmers market asparagus and heirloom carrots

Duck Poutine 16

Duck confit, duck gravy, fried cheese curds, fries, chives

Truffle Fries (vg) 9

French fries topped with white truffle oil and truffle powder

Sweet Potato Fries 9

Sweet potato fries served with house made remoulade

BP Wings 14

Choose your style:

Truffalo: black truffle infused buffalo sauce with truffle ranch

Smoked Pepper – Smoked black pepper- garlic dry rub, Alabama white BBQ sauce

Ahi Poke 17

Black garlic plum ponzu, furikake, wakame, prawn crackers

Blue Cheese Duck Nachos 15

Blue cheese sauce, duck confit, pickled onion, arugula, blue cheese crumbles and blackberry Sour Wench reduction

SALADS

Add grilled chicken (\$6), catch of the day (\$6), avocado (\$2), or bacon (\$2)

Cobb Salad 16

Grilled chicken breast, Hobb's natural bacon, gem lettuce, boiled egg, avocado, cherry tomato, blue cheese, and tarragon vinaigrette

Farmers Market Salad (vg) 15

Bib & baby lettuce mix, sliced apple, roasted sweet potato, grilled radicchio, toasted walnuts, pickled onion and Wahoo White beer vinaigrette

FLATBREADS

French Onion Flatbread 17

Caramelized onion sauce, braised short rib, swiss cheese, chive, red wine vinegar

Smoked Salmon Flatbread 17

Smoked Salmon Flatbread: Shallot, everything spice, dill cream cheese, cherry tomato, capers, house smoked salmon, arugula

DAILY SPECIAL

Cuban Torta 15

Mortadella, pulled pork, pickles, beer mustard, swiss cheese, on a telera bun. Choice of side.

MAINS

Each served with choice of side salad, fries, or upgrade to truffle or sweet potato fries (\$2), add avocado (\$2), or bacon (\$2). (*no side option)

Ballast Point Burger 14

All-natural Kobe beef blend, choice of American or blue cheese, lettuce, tomato, onion on a brioche bun

Reuben Burger 17

All-natural Kobe beef blend, swiss cheese, sauerkraut, Manta Ray IPA pickles, remoulade, on an onion bun

The Beyond Burger (v) 18

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, Manta Ray double IPA pickles on a pretzel bun

Al Pastor Chicken Sandwich 14

Adobo marinated chicken breast, grilled pineapple, Anaheim chili pepper and red onion, with cilantro chili aioli, on a brioche bun

Wahoo Steamed Mussels 17

Ginger, jalapeno, garlic, onion, Spanish chorizo, Wahoo White Witbier and shishito peppers*

Grilled Fish Sandwich 16

Catch of the day with house-made tartar sauce, lemon, tomato, onion, lettuce on a toasted artisan sourdough

Fish Tacos (2) 14

Catch of the day, grilled (gf) or fried, served with cabbage, guacamole, pickled onion, cilantro and lime crema in corn tortillas

DESSERT

Tiramisu 10

Mascarpone mousse, espresso-soaked lady fingers, cocoa powder

Chocolate Mousse 10

Victory at Sea cherry coulis, caramel malt pearls, plum powder

Vanilla Citrus Crème Brûlée 10

Toasted hazelnuts and basil crystals

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