



BALLAST POINT®

DEDICATED TO THE CRAFT

LITTLE ITALY

**NEW 25TH ANNIVERSARY
MIXED 12 PACKS AVAILABLE
FOR TAKE OUT AT THE BAR**

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) 7

Farmers market asparagus and heirloom carrots

French Fries (vg) 7

Make it sucio +\$5

(beer cheese, salsa, bacon, jalapeno, & green onion)

Truffle Fries (vg) 9

French fries topped with white truffle oil and parsley

Truffalo Cauliflower 13

Black truffle infused buffalo sauce & truffle ranch

Ahi Poke 17

Black garlic plum ponzu, furikake, wakame, prawn crackers

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

LIMITED AMERICAN

PILSNER 6-PACKS

AVAILABLE

DAILY SPECIAL

Pulled Pork Torta 17

Adobo braised pork, chipotle aioli, lettuce, tomato, onion, swiss cheese, avocado spread, on a torta roll, with choice of side

MAINS

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

Ballast Point Burger 16

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 18

Ginger, jalapeño, 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 locally made Telera roll

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

Gelato Trio 9

From our friends at Gelato Vero. Champagne-peach sorbetto, rum-raisin, and peanut-butter cup.

Gelato Beer Float Trio 12

Champagne-peach sorbetto and California Kolsch, rum-raisin and Sextant, peanut-butter cup and Victory at Sea. (Beer substitutions not available)

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