



# BALLAST POINT®

⇒ DEDICATED TO THE CRAFT ⇐

## Weekend Brunch Menu

### BP French Toast 16

Thick sliced brioche, apple compote, candied walnuts, cinnamon butter, served with Vermont Maple Syrup

### BP Breakfast Sandwich 16

Fried eggs, smoked bacon, arugula salad, roasted tomatoes, avocado, cheddar cheese, served with potatoes

### Smoked Salmon Flat Bread 17

Herb cream cheese spread, sliced red onion, tomato, hardboiled egg, smoked salmon, micro greens, everything bagel seasoning

### Green Grunion Chilaquiles 15

House made chips smothered in salsa verde, shredded chicken, Oaxacan cheese, cilantro, chipotle cream, served with two fried eggs.

### Chicken N' Waffles 17

House made Belgian waffle, crispy buttermilk chicken, fried egg, traditional hollandaise, maple syrup

### Grilled Avocado Toast 15

Mashed Avocado, baby cilantro, watermelon radish, hardboiled egg

Add fried egg +2 | Add bacon +2

## Lunch Specials

### Ballast Point Burger 17

100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce

### Pretzel Bites 11

Sculpin beer cheese, California Amber beer mustard

### Ballast Point Wings 16

Choose your style:  
Buffalo  
Garlic Parmesan  
Thai Ginger

### Salsa & Guacamole 11

Homemade chips

## Specialty Sips

### Ballast Point Michelada 8.5

Longfin Lager, Tajin Rim, Cutwater Bloody Mary Mix, Tamarind candy stick

### Booch Mosa Hard Kombucha 7.5

6% | 16 oz  
Organic orange, organic ginger, organic turmeric from Local Roots

### Prosecco Mimosas 25

Bottle (750ml) of Ruffino Prosecco Choice of Orange or Guava Juice

### Hot Coffee or Tea 4

Thunderking Brewing Co.  
or Art of Tea

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken, & hormone free beef whenever possible.

Ballast Point Brewing Co., Please Explore Responsibly.™ San Diego, CA.