



BALLAST POINT

DEDICATED TO THE CRAFT

Please Take a Menu | Order from the Bar | Find a seat and enjoy!

You may also order from QR code at table Food will be delivered to your table "as ready"

SMALL PLATES

- Roasted Carrots (vg/gf)**..... 12
Seasonal roasted carrots, carrot top chimichurri, feta cheese, pickled red onion, cashew
- Salsa and Guacamole (vg)**..... 10
Fire-grilled salsa, guacamole, pico de gallo, fresh tortilla chips
- Ahi Tuna Poke** 18
House made hoisin, cucumber, seaweed, green onion, garlic crisps, cilantro, pickled red onion, sesame seeds, wonton chips
- Pretzel Bites (vg)**..... 12
Longfin Lager beer cheese, CA Kolsch beer mustard
- Braised Short Rib Nachos**..... 18
Braised short rib, beer cheese, pickled red onions, feta cheese, cilantro, fresh tortilla chips
- Birria Street Tacos (3) (gf)** 14
Braised Short Rib, Jack & cheddar cheese, pickled cabbage, cilantro, pickled onion, lime, consommé
- Ballast Point Wings**..... 17
Choice of: truffle infused buffalo sauce, sweet chili glaze or dry rub lemon pepper. Side of ranch, carrots, and celery
- Truffle Fries (vg)** 12
Truffle oil, parmesan, truffle aioli
Regular Fry \$10
- Sucio Fries**..... 15
Longfin Lager beer cheese, pico de gallo, house made bacon, pickled jalapeños, green onion

DAILY SPECIAL

- Birria Grilled Cheese Add a pint of Calico Amber for \$5**..... 14
Thick-cut toast, pepper jack cheese, house-made birria, caramelized onion w/ choice of side

MAINS

Burgers & sandwiches served with choice of side salad, fries, or truffle fries \$2, add avocado \$3, house-made bacon \$5, sub *grilled onions* \$1

- Ballast Point Burger**..... 18
Smashed Certified Angus patty, choice of American or pepper jack cheese, shredded lettuce, onion, pickles, remoulade, brioche bun
- The Beyond Burger (v)**..... 19
All vegan patty, vegan cheddar cheese, vegan mayo, lettuce, tomato, onion, pickles, vegan brioche bun
- Calico BBQ Burger**..... 19
Smashed Certified Angus patty, American cheese, Calico BBQ sauce, crispy house-made bacon, crispy onions, pickles, brioche bun
- The Original Goods Burger**..... 18
Smashed Certified Angus patty, brie cheese, mushroom compote, roasted tomatoes, arugula, truffle aioli, brioche bun
- Al Pastor Chicken Sandwich**..... 17
Adobo marinated chicken breast, pineapple pico de gallo, pepper jack cheese, pickled slaw, green onion, chili-cilantro aioli, brioche bun
- Seared Ahi Tuna Sandwich**..... 22
Blackened Ahi Tuna, sesame seeds, house made tartar sauce, pickled slaw, cilantro, green onion, pickled red onion, brioche bun
- Catch of the Day**..... 20
Locally caught fish, panko crusted, garlic mashed potatoes, roasted carrots, brown butter caper sauce
- Pork Belly Mac & Cheese**..... 17
Crispy house-made bacon, campanelle pasta, caramelized onions, green onion, (no side option)

SALADS

Add seared Ahi tuna \$11, grilled chicken \$7, avocado \$3, house-made bacon \$5

- Seasonal Kale (vg)** 16
Feta cheese, avocado, roasted beets, butternut squash, pickled onion, chipotle vinaigrette
- Cobb (gf)**..... 17
Grilled chicken breast, house-made bacon, romaine lettuce, boiled egg, avocado, cherry tomato, blue cheese, tarragon vinaigrette
- Mixed Greens (vg)**..... 12
Spring lettuce, sliced cucumber, shredded carrot, radish, cherry tomato, beer vinaigrette

DESSERT

- Baked Chocolate Lave Cake**..... 10
Blueberry compote, whipped cream, mint, powdered sugar
- Real Beer Float**..... 9
Choose one: Piper Down Scottish Ale with vanilla bean ice cream OR Aloha Sculpin IPA with pineapple gelato
- Chocolate Hazelnut Brownie**..... 10
Toasted hazelnuts, powdered sugar, vanilla bean ice cream

(vg) vegetarian (v) vegan (gf) gluten free

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. A 20% gratuity will be applied to all parties of 8 or more and to any tabs left open at the close of business. 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.