



BALLAST POINT

DEDICATED TO THE CRAFT

PLEASE TAKE A MENU | ORDER FROM THE BAR | FIND A SEAT AND ENJOY!

Food will be delivered to your table "as ready"

SMALL PLATES

Roasted Carrots (vg/gf)..... 13

Seasonal roasted carrots, carrot top chimichurri, feta cheese, pickled red onion, cashew

Salsa and Guacamole (vg)..... 11

Fire-grilled salsa, guacamole, pico de gallo, fresh tortilla chips

Ahi Tuna Poke..... 18

House made hoisin, cucumber, seaweed, green onion, 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, consomé

Ballast Point Wings..... 18

Choice of: Buffalo sauce, Calico BBQ or dry rub lemon pepper. Side of ranch, carrots, and celery.

Truffle Fries (vg) 13

Truffle oil, parmesan, truffle aioli
Regular Fry \$10

Sucio Fries 16

Longfin Lager beer cheese, pico de gallo, house made bacon, pickled jalapeños, green onion

Upgrade your sucio fries with birria +6

DAILY SPECIAL

LUNCH SPECIAL..... 18

Ballast Point Burger, Al Pastor Chicken Sandwich, Portabella Mushroom Sandwich or Pork Belly Mac n Cheese with your choice of side and a soft drink. Available until 2pm.

Upgrade to a Sculpin for \$6!

MAINS

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

SEASON SPECIAL: Bacon Wrapped Hot Dog..... 17

All beef hot dog (4oz), smoked bacon, Monterey jack cheese, garlic aioli, pico de gallo, salsa roja, rustic roll, choice of side

Ballast Point Burger..... 18

Smashed Certified Angus patty, choice of American or pepper jack cheese, shredded lettuce, onion, pickles, remoulade, brioche bun

Grilled Portabella Sandwich (v)..... 18

Balsamic marinated portabella mushrooms, 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..... 22

Locally caught fish, panko crusted, garlic mashed potatoes, roasted carrots, brown butter caper sauce

Pork Belly Mac & Cheese..... 18

Crispy house-made bacon, campanelle pasta, caramelized onions, green onion, (no side option)

SALADS

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

BP Kale Caesar 18

Chopped kale, house marinade chicken, avocado, croutons, parmesan cheese, Caesar dressing

Cobb (gf)..... 18

Grilled house marinated chicken breast, house-made bacon, romaine lettuce, boiled egg, avocado, cherry tomato, blue cheese, tarragon vinaigrette

Mixed Greens (vg)..... 13

Spring lettuce, sliced cucumber, shredded carrot, radish, cherry tomato, beer vinaigrette

DESSERT

Baked Chocolate Lava Cake..... 10

Blueberry compote, whipped cream, mint, powdered sugar

Mango Michelada Float..... 9

Our speedboat salt & lime blonde, clamato, chamoy and tajin rim with mango sorbet

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.