



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 16

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 17

Choose your style:
Buffalo
Roasted Garlic Pepper
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

Prosecco Mimosas 30

Bottle (750ml) of La Vigna di Sarah Prosecco Choice of Orange or Guava Juice

Sabe' Bloody Mary Cure 12

Spicy or mild mix, celery, olives, pickled cucumber

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.