



# BALLAST POINT®

DEDICATED TO THE CRAFT

LITTLE ITALY

## PLEASE TAKE A MENU

### ORDER FROM THE BAR

You may also order through the QR codes from your phone

### FIND A SEAT AND ENJOY!

Food will be delivered to your table "as ready"

## PLATES TO SHARE

### Pretzel Bites (vg) 10

Sculpin beer cheese, CA Kolsch beer mustard

### Salsa and Guacamole (vg) 9

Fire-grilled salsa, chunky guacamole, pickled onion, cilantro, fresh tortilla chips

### Curry Falafel (vg) 13

Chickpea, English peas, sumac raita, mint, cilantro chutney

### House Pickled Vegetables (v) 8

Farmers market asparagus, heirloom carrots

### Ballast Point Wings 15

Choose style:

Truffalo - truffle infused buffalo sauce with ranch  
Smoked Pepper – Smoked dry rub wing with ranch

### French Fries (vg) 7

Make it sucio +\$5

Beer cheese, salsa, bacon, jalapeño, green onion

### Truffle Fries (vg) 9

Truffle oil, parmesan, parsley

### Grapefruit Shrimp Ceviche 16

Rice paddy herbs, nuoc cham, cucumber, serrano peppers, grapefruit, radish, fresh tortilla chips

### Clam Chowder Gnocchi 17

Potato gnocchi, Little Neck clams, bacon, celery, radish, chowder sauce, oyster cracker crumble

## SALADS

Add grilled chicken (\$7), catch of the day (\$9), avocado (\$2), or bacon (\$2)

### Cobb Salad 17

Grilled chicken breast, Hobb's natural bacon, gem lettuce, boiled egg, avocado, cherry tomato, blue cheese, tarragon vinaigrette

### Farmers Market Salad (vg) 16

Bib & baby lettuce mix, sliced apple, roasted sweet potato, grilled radicchio, toasted walnuts, pickled onion, Wahoo White beer vinaigrette

**LIMITED  
WATERMELON DORADO CANS  
AVAILABLE FOR TAKE-OUT  
AT THE BAR**

**SUNSET TRIVIA  
EVERY TUESDAY  
AT 8PM  
BRING FRIENDS  
WIN PRIZES**

## MAINS

Burgers & sandwiches 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

Certified Angus beef blend, choice of American or blue cheese, lettuce, tomato, onion, on a brioche bun

### KimCheese Burger 17

Certified Angus beef blend, American cheese, kimchi, smoked pear, charred scallion aioli, thick cut bacon, on a brioche bun

### The Beyond Burger (v) 18

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, IPA pickles, on a pretzel bun

### Al Pastor Chicken Sandwich 16

Adobo marinated chicken breast, grilled pineapple, Anaheim chili pepper and red onion, with cilantro chili aioli, on a brioche bun

### Carolina Style Pulled Pork Sandwich 17

Smoked pork shoulder, IPA pickles, Hazy Sculpin mustard sauce, dill pickle slaw, on a brioche bun

### Beer Steamed Mussels 18

Ginger, jalapeño, garlic, onion, Spanish chorizo, Wahoo White, shishito peppers\*

### Grilled Fish Sandwich 17

Catch of the day with house-made tartar sauce, lemon, tomato, onion, lettuce, on a locally made Telera roll

### Fish Tacos (2) 16

Catch of the day, grilled (gf) or fried, served with cabbage, guacamole, pickled onion, cilantro, lime crema, corn tortillas\*

## DESSERT

### Gelato Trio 9

Make it a beer float trio +\$3

(Rye Whiskey Piper Down, High West Victory at Sea, & Aloha Sculpin\*)  
From our friends at Gelato Vero. Caramel, espresso, and pineapple gelato. \*Beer substitutions not available

### Chocolate Hazelnut Brownie 9

Toasted hazelnuts, powdered sugar, espresso gelato

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