



# BALLAST POINT®

DEDICATED TO THE CRAFT

LITTLE ITALY

## WEEKLY EVENTS

Monday – \$2 off any burger & add a select pint for \$1 more  
Tuesday – 8pm Sunset Trivia. Bring friends & win prizes  
Thursday – New small batch beer releases

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

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

## PLATES TO SHARE

### House Pickled Vegetables (v) 8

Farmers market asparagus, heirloom carrots

### Salsa and Guacamole (vg) 10

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

### Whipped Feta (vg) 13

Aleppo pepper honey, za'atar, grapes, cucumber, lavash cracker

### Curry Falafel (vg) 14

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

### Pretzel Bites (vg) 11

Sculpin beer cheese, CA Kolsch beer mustard

### French Fries (vg) 8

Truffle +\$2 | Truffle oil, parmesan, parsley

Sucio +\$5 | Beer cheese, salsa, house made bacon, jalapeño, green onion

### Mango Shrimp Ceviche 17

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

### Ballast Point Wings 16

Truffalo | Truffle infused buffalo sauce with ranch  
Smoked Pepper | Smoked dry rub wing with ranch

### Beet Salad (vg) 16

Roasted beets, shredded kale, edamame, cotija cheese, pepitas, chipotle vinaigrette

Add grilled chicken (\$7), catch of the day (\$9), avocado (\$3), or house made bacon (\$5)

### Island Crunch Salad (v) 16

Pineapple, bok choy, cabbage, carrot, cashews, coconut lime vinaigrette

Add grilled chicken (\$7), catch of the day (\$9), avocado (\$3), or house made bacon (\$5)

## MAINS

Burgers & sandwiches served with choice of side salad, fries, or upgrade to truffle fries (\$2), add avocado (\$3), or house made bacon (\$5). (\*no side option)

### Fish Tacos\* (2) 16

Catch of the day, grilled (gf) or fried, served with cabbage, guacamole, cilantro chili sauce, pico de gallo, corn tortillas

### Beer Steamed Mussels\* 19

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

### Pork Belly Mac & Cheese\* 15

Crispy house smoked bacon, campanelle pasta, caramelized onion and green onion

### House Smoked Ribs\* 20

Half-rack, adobo BBQ sauce, green papaya slaw, green onion

### 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, with choice of side

### Carolina Style Pulled Pork Sandwich 17

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

### Ballast Point Burger 17

Smashed Certified Angus patty, choice of American or pepper jack, shredded lettuce, onion, IPA pickles, remoulade, on a sesame bun, with choice of side | Add avocado (\$3), house made bacon (\$5), or sub grilled onions (\$1)

### The Beyond Burger (v) 19

All vegan patty, vegan cheddar, vegan mayo, lettuce, tomato, onion, IPA pickles, on a vegan sesame bun, with choice of side

### KimCheese Burger 18

Certified Angus beef blend, American cheese, kimchi, smoked pear, charred scallion aioli, house made bacon, on a sesame bun, with choice of side

## DESSERT

### Gelato Trio 10

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 10

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*