



BALLAST POINT®

DEDICATED TO THE CRAFT

LITTLE ITALY

WEEKLY EVENTS

Burger Monday - \$2 off any burger plus add a select pint for \$1 more
Trivia Tuesday – Starting at 8pm. Bring friends, win prizes
New Tap Thursday – Enjoy fresh beer brewed on our 5-barrel system

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, pico de gallo, fresh tortilla chips

Pretzel Bites (vg) 11

Sculpin beer cheese, CA Kolsch beer mustard

French Fries (vg) 10

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), 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), 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)

Pork Belly Mac & Cheese* 16

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

Al Pastor Chicken Sandwich 17

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

BBQ Bacon Burger 18

Certified Angus beef blend, American cheese, crispy onions, IPA pickles, BBQ sauce, house made bacon, shredded lettuce, on a brioche bun, with choice of side

DESSERT

Gelato Trio 10

From our friends at Gelato Vero. Caramel, espresso, and pineapple gelato

Real Beer Float 9

Rye Barrel Aged Piper Down | Caramel gelato & pirouette cookie
Aloha Sculpin | pineapple sorbet & dried pineapple

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