



# 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!

## PLATES TO SHARE

#### Pretzel Bites (vg) 10

Sculpin beer cheese, Piper Down beer mustard

#### Salsa and Guacamole (vg) 9

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

#### House Pickled Vegetables (vg) 7

Farmers market asparagus and heirloom carrots

#### French Fries (vg) 7

Make it sucio +\$5

(beer cheese, salsa, bacon, jalapeño, & green onion)

#### Truffle Fries (vg) 9

French fries topped with white truffle oil and parsley

#### Truffalo Cauliflower 13

Black truffle infused buffalo sauce & truffle ranch

#### Ahi Poke 17

Black garlic plum ponzu, furikake, wakame, shrimp chips

## SALADS

Add grilled chicken (\$6), catch of the day (\$6), avocado (\$2), or bacon (\$2)

#### Cobb Salad 16

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

#### Farmers Market Salad (vg) 15

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

## PUMPKIN DOWN SCOTTISH ALE & VICTORY AT SEA CANS AVAILABLE FOR TAKE-OUT AT THE BAR

## Sunset Trivia

Every Tuesday at 8pm

Bring Friends & Win Prizes!

## MAINS

Each served with choice of side salad, fries, or upgrade to truffle, add avocado (\$2), or bacon (\$2). (\*no side option)

#### Ballast Point Burger 16

All-natural Kobe beef blend, choice of American or blue cheese, lettuce, tomato, onion on a brioche bun

#### Reuben Burger 17

All-natural Kobe beef blend, Swiss cheese, sauerkraut, Manta Ray IPA pickles, remoulade, on brioche bun

#### The Beyond Burger (v) 18

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

#### Al Pastor Chicken Sandwich 14

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

#### Beer Steamed Mussels 18

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

#### Grilled Fish Sandwich 16

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

#### Fish Tacos (2) 14

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

## DESSERT

#### Victory at Sea Gelato Trio 9

From our friends at Gelato Vero. Cinnamon, caramel balsamic, and hazelnut gelato.

#### Victory at Sea Gelato Beer Float Trio 12

Cinnamon gelato with Mexican Hot Chocolate Victory, Caramel Balsamic gelato with Premium Select Reserve Victory, and Hazelnut gelato with O.G. Victory at Sea.  
(Beer substitutions not available)

*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*