



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Smoked Pepper- Garlic Wings 13

Black peppercorn dry rub, celery, carrot, Alabama white BBQ sauce

PLATES TO SHARE

Everything Spice New York Pretzel (vg) 4

Served with Dill-caper cream cheese

House Pickled Vegetables (vg) 5

Farmers market wax beans and heirloom carrots

Pretzel Bites (vg) 8

Served with Sculpin beer cheese, and California Amber mustard

Salsa & Guacamole (vg) 9

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

Ahi Poke 15

Black garlic plum ponzu, furikake, wakame, prawn crackers

Truffle Fries (vg) 8

French fries topped with white truffle oil and truffle powder

Sweet Potato Wedge Fries 8

Sweet potato fries served with house made remoulade

BP Wings 13

Choose your style:

Truffalo – black truffle infused buffalo sauce with truffle ranch

Ichiban – nori, black-garlic glaze with spicy Japanese mayo

Wahoo Steamed Mussels 15

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

Blue Cheese Duck Nachos 15

Blue cheese sauce, duck confit, pickled onion, arugula, blue cheese crumbles and blackberry Sour Wench reduction

SALADS

Add grilled chicken (\$6) or catch of the day (\$6)

Blue Crab Salad 15

Arugula, fennel, shaved radish, shallot, peppadew peppers, local strawberry, pine nuts, and basil vinaigrette

Farmers Market Salad (vg) 13

Baby lettuce, local stone fruit, pickled onion, walnuts, and Wahoo vinaigrette

Baby Kale Salad 13

Watermelon, feta, pistachios, and pomegranate vinaigrette

LOCAL FAVORITES

Fish Tacos (2) 13

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

Chicken Tinga Tostadas (2) 14

Tomato-chipotle braised chicken thigh, black bean puree, shredded lettuce, radish, lime crema, avocado and queso fresco

Smoked Mushroom Tacos (vg/gf) 13

Forrest mushrooms, avocado, chipotle crema, queso fresco, walnut pico de gallo

MAINS

Each served with choice of side salad, fries, or upgrade to truffle or sweet potato fries (\$2) add avocado (\$2) bacon (\$2)

Ballast Point Burger 14

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

West Coast Griddle Burger 16

Two 4oz angus beef patties, American cheese, shredded lettuce, tomato, California Amber caramelized onions & house remoulade, on a brioche bun

The Spicy Goods Burger 16

All natural-kobe beef blend, pickled jalapeño slaw, habanero aioli, poblano cheese, on an onion bun

The Beyond Burger (V) 17

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

Grilled Fish Sandwich 15

Catch of the day with house-made tartar sauce, lemon, tomato, onion, lettuce, on toasted artisan sourdough

Grilled Vegetable Muffuletta (vg) 13

Eggplant, marinated olives, peppadew peppers, smoked provolone, arugula, on toasted artisan focaccia

Fried Chicken Sandwich 14

Karaage-style chicken thigh, pickled daikon, spicy- yuzu slaw, toasted onion bun

DESSERT

Hazelnut Chocolate Brownie 9

caramel gelato, toasted hazelnuts, cranberry crystals

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