



# BALLAST POINT®

DEDICATED TO THE CRAFT

## DAILY SPECIAL

**Chicken & Mushroom mac & cheese 15**  
*Cremini mushrooms, truffle oil and parsley.*

## Cheers to The Perfect Event

We've got a variety of event spaces for rent to accommodate your needs and we are here to help with all the details.

For more information, send us an email to [littleitalyevents@ballastpoint.com](mailto:littleitalyevents@ballastpoint.com) or inquire within.

## PLATES TO SHARE

**Pretzel Bites (vg) 8**  
*Served with Bonito 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 Waffle 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

**Hefeweizen Steamed Mussels 15**  
*Ginger, jalapeno, garlic, onion, Spanish chorizo, R&D Eszett, and shishito peppers*

**Blue Cheese Duck Nachos 15**  
*Blue cheese sauce, duck confit, pickled onion, arugula, blue cheese crumbles and blackberry Sour Wench reduction*

## LOCAL FAVORITES

**Fish Tacos (2) (gluten free tortillas optional) 13**  
*Catch of the day. Grilled (gf) or fried, served with cabbage, guacamole, pickled onion, cilantro, and lime crema*

**Tempeh al Pastor (2) 13**  
*Adobo tempeh, smoked pineapple, guacamole, jalapeno, onion, and cilantro*

**Chicken Tinga Tostadas (2) 14**  
*Tomato-chipotle braised chicken thigh, black bean puree, shredded lettuce, radish, lime crema, avocado and queso fresco*

## SOUP & SALAD

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

**Blue Crab Salad 15**  
*Arugula, fennel, shaved radish, shallot, dried cranberries, peppadew peppers, pine nuts, and basil vinaigrette*

**Farmers Market Salad (vg) 13**  
*Baby lettuces, roasted delicata squash, pear, pickled onion, spiced pecans, and Wahoo vinaigrette*

**Baby Kale Salad 13**  
*Grilled chorizo, roasted fennel, shaved radish, sourdough breadcrumbs, pine nuts, and pomegranate vinaigrette*

**Roasted Squash Soup 9**  
*Togarashi and fried quinoa*

## 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 jalapeno 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, peppadew peppers, marinated olives, smoked provolone, arugula, on toasted artisan focaccia*

**Smoked Chicken Sandwich 14**  
*Smoked chicken thigh, pepper jack cheese, Big Eye pickles, carrot slaw, on an onion bun*

**Icelandic Cod Fish & Chips 18**  
*Icelandic Cod fried in our California Amber beer batter, served with Big Eye IPA pickle slices and tartar sauce*

## DESSERTS

**Goat Cheese Tart 9**  
*Salted caramel, spiced apples and pears*

**Chocolate Ice Cream Sandwich 9**  
*Gianduja chocolate gelato, candied orange peel, orange reduction, pomegranate seeds, toasted hazelnuts*

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