



BALLAST POINT

DEDICATED TO THE CRAFT



SPECIAL FOR THE NIGHT! WHOLE ROASTED DUNGENESS CRAB \$36 Calabrian chili, garlic, yuzu juice

HAPPY HOUR SPECIALS 4-6PM

Tuesday – Two Chicken Tinga Tacos – salsa roja, shredded lettuce, and queso fresco \$14

Wednesday – Single patty smash burger with BP special sauce and a beer \$10

Thursday – Wings (Sculpin hot sauce) and a beer \$10

BAR SNACKS & SHAREABLES

Belgian Pretzel Bites 15 Wahoo White, Thai Bird's Eye chili cheese sauce	Falafel Bites 16 Sumac labneh, green olive chimichurri, citrus-soaked raisins
BP Chicken Wings 17 Sculpin hot sauce or Crispy Thai Mango	Seasoned Fries 10
Pan Roasted Romanesco Cauliflower 13 Brown butter curry, lemon juice, chives	Garlic Parmesan Fries 12 Add truffle oil 2
Broiled Deviled Eggs (gf) 14 Broiled, 'Nduja prosciutto, Manchego, chimichurri, garlic chips	Broiled Blue Crab Dip 15 Gruyere cheese, smoked artichokes, aromata lemon oil
Chili Cheese Dog 16 All Beef hotdog, brioche bun, shredded cheddar cheese, red onions, Angus beef chili, with a side of fries or chips	Lollypop Lambchops 18 Achiote, sun choke puree, charred onion sea salt, lime juice

SEASONAL FAVORITES

Kimchi Fried Farro 16 Shitake mushroom, edamame, scallion, garlic, and a fried egg Add a protein: ribeye cap steak 14 grilled chicken breast 7 tofu 6	
Pork Schnitzel 22 Panko-breaded, house sauerkraut, warm German potato salad	
Prime Rib French Dip 19 Gruyere cheese, crispy onions, arugula, horseradish cream with au jus, house chips	
House Baked Flatbread 18 Mozzarella, onion soubise, Italian sausage, shitake mushroom, truffle oil, arugula	

USUAL SUSPECTS

Fried Chicken Thigh Sando 18 Cajun aioli, Sculpin hot sauce, collard greens slaw, pickles, brioche bun, seasoned fries	
Double Stack Smash Burger 18 Tomatoes, shredded lettuce, pickled banana peppers, garlic aioli, BP special sauce, brioche bun, melted American cheese, seasoned fries Add: bacon 3 avocado	
Baja Fish Tacos 18 Choice of beer-battered or grilled mahi mahi, pickled red onions, blended tortillas, charred jalapeno crema, slaw, jicama	
BP Caesar 14 Chopped romaine, Tuscan kale, grilled potatoes, creamy lemon anchovy dressing, Parmigiano Reggiano Add a protein: grilled chicken breast 7 crispy falafel 6 boiled egg 3	
House Mixed Cobb Salad 15 Mixed greens, bacon, crumbled egg, tomato, cucumber, blue cheese crumbles Choice of Dressing: Ranch, Blue Cheese, or Italian Add Protein: Ribeye Cap Steak 14 Grilled Chicken Breast 7 Crispy Falafel 6	

SWEETS

Baked Oregon Zinfandel Cherry Cobbler 9 Caramelized sugar top, Alfajor cookie	
Victory at Sea Cream Brulee 9 Fiorello's vanilla gelato	
White Chocolate Peanut Butter Bites 6 Hazelnuts, and smoked sea salt	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 20% gratuity will be applied to all parties of 8 or more and any tabs left open at close of business will be closed to the card on file. Sales tax will be added to the price of all food items served.

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge, please ask to speak to a manager.