



BALLAST POINT

DEDICATED TO THE CRAFT



HAPPY HOUR SPECIALS 4-6PM

Tuesday – 2 Grilled Chicken Tacos – salsa roja, queso fresco, red onion, cilantro, and a beer \$14

Wednesday – Single patty smash burger and a beer \$12

Thursday – Wings (Sculpin or lemon pepper) and a beer \$12

BAR SNACKS & SHAREABLES

Seasoned Fries 10	Spinach Artichoke 16
Bowl of lightly seasoned fries	Smoked gouda, parmesan Reggiano, pretzel bun crostini
Garlic Parmesan Fries 12	Falafel Bites 16
Add truffle oil 2	Sumac labneh, green olive chimichurri, citrus-soaked raisins
Pan Roasted Romanesco Cauliflower 13	Crispy Parmesan Chicken Sliders (3) 16
Brown butter curry, lemon juice, chives	Fresh mozzarella, tomato basil, extra virgin olive oil, brioche bun
Fried Wisconsin Cheese Curds 13	BP Chicken Wings 17
Made with real Wisconsin cheese, sundried tomato pesto	Crispy Thai Mango
Broiled Deviled Eggs (gf) 14	Shrimp Ceviche 17
Broiled, 'Nduja prosciutto, Manchego, chimichurri, garlic chips	Agua Chile Negro, cucumber, cherry tomato, mango
Belgian Pretzel Bites 15	Smoked Demons on Horseback 19
Wahoo White, Thai Bird's Eye chili cheese sauce	Pancetta wrapped prawns, Calabrian remoulade, cucumber

SEASONAL FAVORITES

Spicy Garlic Udon Noodles 15
Toasted garlic, scallions, black sesame seeds
Cuban Sandwich 18
Virginia ham, mojo pork, gruyere cheese, pickled onions and pickles, mustard, aioli garlic, with your choice of chips or side salad.
Prime Rib French Dip 19
Gruyere cheese, crispy onions, arugula, horseradish cream, with au jus, house chips
House Baked Flatbread - Pesto & Italian Sausage 19
Herb pesto & Italian sausage. Nut free pesto, smoked gouda, Castelvetrano olives, pickled red onions, and cherry tomatoes
House Baked Flatbread – Bbq Chicken 19
BP BBQ sauce, chicken, pickled jalapenos, red onions, smoked gouda, bacon, arugula
Steak & Frites 23
Poor man's filet, hand cut french fries, olive blue cheese butter, grilled romaine

USUAL SUSPECTS

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
Gyro 17
House made pita, feta cheese, hummus, labneh, cucumber, red onion, and tomato relish.
Choice of beef or falafel. choice of fries, salad, or chips.
Fried Chicken Thigh Sando 18
Cajun aioli, Sculpin hot sauce, collard greens slaw, pickles, brioche bun, seasoned fries
Add: bacon 3 avocado 3
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 3
Baja Fish Tacos 18
Choice of beer-battered or grilled fish, pickled red onions, blended tortillas, charred jalapeno crema, slaw, jicama

SWEETS

House Made Twinkie 7
Sponge cake, marshmallow, with, vanilla bean whip cream
Buttermilk Shortcake 8
Macerated seasonal berries, with vanilla whipped cream
Dark Chocolate Molten Crunch Cake 9
Fiorello's vanilla gelato smoked pistachio toffee

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. A 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.