



BALLAST POINT

DEDICATED TO THE CRAFT



HAPPY HOUR SPECIALS 4-6PM | LIMIT ONE PER GUEST

Tuesday – 2 Chicken Tacos – Salsa Verde, and a beer \$14

Wednesday – Single patty smash burger- Garlic mayo, American cheese, lettuce, tomato, pickles, and a beer \$12

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

BAR SNACKS & SHAREABLES

Seasoned Fries	10	Spinach & Artichoke Dip	16
Garlic Parmesan Fries	12	Smoked gouda, parmesan Reggiano, pretzel bun crostini	
Add truffle oil \$2		Falafel Bites	16
Fried Wisconsin Cheese Curds	13	Sumac labneh, green olive chimichurri, citrus-soaked raisins	
Made with real Wisconsin cheese, basil pesto		BP Chicken Wings	17
Char Grilled Delta Asparagus	14	Crispy Guava, Sculpin Buffalo, or lemon pepper	
Lemon olive oil, parmesan Reggiano, truffle oil		Hawaiian Coconut Prawns	18
Smoked Broiled Deviled Eggs (gf).....	14	Papaya slaw, mango sauce, mint, and cilantro.	
Virginia country ham, pickled jalapeno, Manchego, chimichurri		Po Boy Oyster Sliders (3)	18
Belgian Pretzel Bites	15	Panko fried fresh pacific oysters, remoulade sauce, pickled onions, lettuce, and brioche bun	
Wahoo White, Thai Bird's Eye chili cheese sauce			

SEASONAL FAVORITES

Spring Green Garlic Risotto	18
Delta asparagus, English peas and shoots, truffle oil and parmesan Reggiano.	
Cuban Sandwich	18
Virginia ham, mojo pork, gruyere cheese, pickled onions and pickles, mustard, aioli garlic, with your choice of chips or side salad.	
Choice of fries, salad, or chips. [Garlic Fries \$2] Add: bacon 3 avocado 3	
House Baked Flatbread – Spicy BBQ Chicken	19
BP BBQ sauce, chicken, pickled jalapenos, red onions, smoked gouda, bacon, arugula	
House Baked Flatbread – Veggie Flatbread	20
Mozzarella, Roma tomatoes, shishito peppers, red onions, and olives	
House Baked Flatbread – Zoe's Pepperoni Flatbread	20
Castelvetro olives, smoked gouda, fresh mozzarella cheese, Sicilian tomato sauce and hot honey drizzle	
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 a protein: Ribeye cap Steak 14 Grilled chicken breast 7 Crispy falafel 6	
Gyro	17
Pita, feta cheese, hummus, labneh, cucumber, red onion, and tomato relish.	
Choice of beef or falafel. Choice of fries, salad, or chips. [Garlic Fries \$2]	
Rueban Sando	18
Corned beef, house sauerkraut, gruyere cheese, thousand island on marble rye bread.	
Choice of fries, salad, or chips. [Garlic Fries \$2] Add: bacon 3 avocado 3	
Fried Chicken Thigh Sando	18
Cajun aioli, Sculpin hot sauce, collard greens slaw, pickles, brioche bun.	
Choice of fries, salad, or chips. [Garlic Fries \$2] 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.	
Choice of fries, salad, or chips. [Garlic Fries \$2] Add: bacon 3 avocado 3	
Shrimp Tacos	18
Grilled shrimp, pickled red onions, blended tortillas, charred, avocado tomatillo salsa, slaw, jicama	

SWEETS

Lemon Chamomile Sorbet	5
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