



BALLAST POINT®

DEDICATED TO THE CRAFT

DAILY SPECIAL

Chef's Whim

NEW RELEASES

Moscow Mule Ale

Our take on the classic & refreshing cocktail, with zesty ginger and tart lime in a light, sour beer

STAY UP TO DATE

Follow us on Social Media for upcoming releases and special events
FB: facebook.com/ballastpointchicago
IG: @ballastpointchicago

SALADS

Add grilled chicken or catch of the day - 6

Chopped Kale (gf) 14

Pickled onion, hominy, avocado, feta, savory granola crunch, chipotle lime vinaigrette

North Green St. 15

Chopped romaine, deviled egg, crispy Benton's ham, dilly beans, crispy onion, cucumber, ranchovy dressing

Roasted Beet (gf) 15

Strawberries, candied pecans, blue cheese, tarragon California Amber beer mustard vinaigrette

SIDES

House Fries or Truffle Fries 6 / 9

Ballast Point Fried Pickles 7

Deviled Eggs with House Relish (gf) 8

Pork Rinds with Esquite (gf) 7

DESSERTS

Victory at Cereal Panna Cotta 9

Chocolate, vanilla, espresso, Victory at Sea infused custard

Strawberry Shortcake 9

Lemon olive oil cake, strawberries, broken merengue, pistachio, crème fraiche

PLATES TO SHARE

Ballast Point Bavarian Pretzel 8

Sculpin IPA beer cheese and California Amber beer mustard

Peel and Eat Shrimp (gf) 15

Full dozen, spiced shrimp, Old Bay Aioli, grilled lemon, served chilled

Grilled Octopus (gf) 16

Heirloom tomatoes, Kalamata olives, pistachio, charred romesco sauce

Crispy Pork Ribs (gf) 14

Smoked & spiced Heritage Farm pork ribs, Black Marlin Porter BBQ, candied black beans

Crispy Oyster Toast 15

West Coast oysters, smoked trout roe, cabbage and radish slaw, country bread

Charred Salsa & Guacamole (gf) 9

House made tortilla chips

Bonito Blonde Ceviche

Blanco Nachos (gf) 15
Pink snapper, avocado, red onion, jalapeño, cilantro aioli, house made tortilla chips

Thai Chili Wahoo Steamed

PEI Mussels 16
Spanish chorizo, blistered shishito peppers, ginger, serrano chili, garlic

Ballast Point Wings (gf) 14

Choose your style:
Dry Rub with comeback sauce
Sorghum BBQ with crispy garlic
PB & J with buttermilk ranch

MAINS

All burgers and sandwiches come with fries

Ballast Point Burger 16

Aged cheddar, lettuce, tomato, red onion, malt vinegar tuile, remoulade, garlic aioli, brioche bun

West Coast Griddle Burger 15

American cheese, lettuce, tomato, caramelized onion, "wonder sauce", brioche bun

The "Impossible" Veggie Burger 16

Lettuce, tomato, pickled red onion, aged cheddar, remoulade, garlic aioli, brioche bun

Habanero Sculpin Bratwurst 15

Red cabbage kraut, Sculpin IPA beer cheese, beer mustard, hoagie bun, fries

Baja Style Fish Tacos 15

Fried in California Kölsch beer batter, corn tortillas, lime crema, pickled onion, red cabbage, cilantro, burnt tomato salsa

BBQ Pulled Pork Biscuit 14

Tongue Buckler braised pork shoulder, bread & butter pickles, celery root & green apple slaw, buttermilk biscuit

Fried Chicken Monte Cristo 14

Buttermilk fried chicken, Benton's country ham, gruyere cheese, icebox pickles California Amber mustard, brioche bun

The "Doug" California Burrito 14

Marinated steak, Pico de Gallo, fries, cheese, guacamole, served with chips

NC Soft Shell Crab 18

Served crispy, squid ink, Anson Mills Carolina gold rice, housemade kimchi citrus butter, sunny egg

Pan Seared Vermillion Snapper 22

Scallion cakes, asparagus, Benton's ham, beurre blanc

Santa Maria California Style Tri Tip 24

Fingerling potato, Mexican street corn chimichurri, lime

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.