

RESTAURANT WEEK

JANUARY 20—27, 2019



\$20 THREE COURSES

+ \$10 BEER PAIRING

BALLAST POINT TASTING MENU



HOUSE MADE BBQ CHIPS

Paired With: Made in SD Kolsch

NASON'S SLIDERS

Certified Angus Beef, American Cheese,
Chopped Romaine, Secret Sauce, Brioche Bun

Paired With: Big Eye IPA

BALL PARK PUDDING

Cake Crumble, Chocolate Pudding, Salted
Caramel, Pretzels, Peanuts, Whipped Cream

Paired With: Cali Amber

CORONADO BREWING TASTING MENU



HOUSE MADE PRETZEL STICKS

Paired With: Orange Wit

CHOPPED SALAD

Romaine & Arugula, Tomato, Corn,
Tortilla Strips, Cheddar, Chipotle Ranch

Paired With: Seacoast Pilsner

S'MORES CAKE

House Made Graham Cracker,
Toasted Marshmallow Ganache,
Toasted Marshmallow, Caramel Sauce

Paired With: Berried at Sea

SAINT ARCHER TASTING MENU



HOUSE MADE BEER NUTS

Paired With: White Ale

BAJA FISH TACOS

Battered, Local Catch, Cabbage,
Cilantro Crema, Lime, Flour Tortilla

Paired With: Mexican Lager

HOUSE MADE CHURROS

Cinnamon Sugar Churros,
Chocolate Churro Sauce

Paired With: Citra IPA