

CRISP & BRIGHT

MUP Longfin Lager | 4.5% | 16 oz. \$7.50

Solidly balanced helles that finishes clean with a hint of hops, it would easily fit in at any German beer garden.

MUP Wahoo White | 4.5% | 16 oz. | \$7.50

Witbier style, unfiltered with orange peel and coriander.

MUP Speedboat | 4.3% | 16 oz. | \$7.50

Bright and brilliant blonde ale modeled after Kölsch-style ales, this beer is lightly hopped with citrusy, floral Noble hops and finished off with a touch of Himalayan sea salt.

MUP California Kölsch | 5.2% | 16 oz. \$7.50

Our original California Kölsch is a rich golden brew, crafted with aromatic German hops and rounded out with a blend of American and Munich malts.

MUP Collin's Pilsner | 4.4% | 16oz \$8

Perfect blend between old & new worlds, a well-balanced Pilsner using Citra & Cascade hops. – from BUZZROCK Brewing Co.

M Munich Helles | 5.3% | 16oz \$9

Refreshing German lager with a clean, crisp malt profile.

HOPS & MORE HOPS

MUP Sculpin | 7% | 16oz. \$8

The Sculpin IPA is a testament to our humble beginnings as Home Brew Mart. Inspired by our customers, employees and brewers, the Sculpin IPA is bright with aromas of apricot, peach, mango and lemon.

MUP Aloha Sculpin | 7% | 16oz. \$8

Hazy IPA with tropical flavors from hops and yeast. No fruit added, hints of pineapple and guava create a hazy paradise in the palm of your hands.

MUP Hazy Sculpin | 7% | 16oz. \$9

Our flagship IPA gets a hazy twist in this reimagined version of our most famous IPA.

MUP Grunion | 5.5% | 16oz | \$8

A hoppy pale ale with strong yet balanced summer melon aromas and herbal flavors, while a soft caramel finish holds it all together.

M Fathom | 6% | 16oz. \$8

Crisp, clean brew with a touch of malt and zesty orange & piney hops.

M Manta Ray | 8.5% | 16oz. \$9

2017 GABF Gold Medal winner for Imperial IPA. The tried-and-true Citra & Simcoe hop combination bursts with notes of citrus, melon and pine, with a delightfully dry base making it both incredibly drinkable & deceptively strong.

UP Sculpin *NITRO* | 7% | 16oz. \$8

Our gold medal winning IPA with bright floral hop flavors of apricot, mango, and lemon. Served on NITRO.

FRUIT & SPICE

MUP Watermelon Dorado | 10% | 8oz. \$6.50

Our hoppy double IPA with watermelon.

MUP Pineapple Sculpin | 7% | 16oz. \$9

Our signature IPA gets a semi-sweet pineapple twist that complements the bitterness from the base recipe.

MUP Grapefruit Sculpin | 7% | 16oz. \$8

Our Grapefruit Sculpin is the latest take on our signature IPA. Some may say there are few ways to improve Sculpin's unique flavor, but the tart freshness of grapefruit perfectly complements our IPA's citrusy hop character.

KINGS & CONVICTS

MUP Daishō | 4.4% | 16 oz. \$9

A super easy-drinking Japanese-style lager using German pilsner malts and British flaked rice to give it a crispy body and flavor.

MUP Haze in the Park | 6.2% | 16 oz | \$9

This hazy IPA boasts serious juicy qualities, giving off an inviting look at first glance with its light orange color. A combo of malted barley, wheat, and oats gives it a fuller body which works harmoniously with the super tropical and stone fruit hop notes, showcasing an enjoyable juice-like hazy IPA.

RICH & MALTY

MUP Calico | 5.5% | 16oz. \$8

The very first beer brewed on the original 15-barrel brew house. A rich, amber ale with hints of toasted caramel, citrus, and spice.

UP Calm Before the Storm | 5.5% | 16oz. \$9

A coffee vanilla cream ale.

M Schwarzbier | 5.6% | 16oz. \$9

A cleanly malty, very lightly roasty, and highly drinkable German-style black lager.

M Smokepoint | 7.2% | 16oz. \$9

An inspired malty and robustly smoky amber/brown lager with the strength of a bock.

M Common Home *NITRO* | 6% | 16oz. \$9

A clean, malty, moderately bitter but well-balanced California common style popularized by Anchor Steam's beer. Served on NITRO.

M Victory at Sea | 10% | 8oz. \$7

Imperial porter with coffee & vanilla.

M Calm Before the Storm *NITRO* | 5.5% | 16oz. \$9

A coffee vanilla ale with a touch of cream. Served on NITRO.

LOCAL CRAFT

MUP Ballast Point Michelada | 4.5% | 16oz. \$9

Tajin rim, lime, Sangre De Tigre Blend. Choice of spicy or mild.

MUP Mint & Lime Mojito | 14% | 8.5oz. \$12

Our Mojito has a freshly picked mint aroma, tartness from lime, and sweetness from cane sugar enhanced with bubbles. From Sabe.

MUP Mango Margarita | 13.9% | 6oz. \$12

Sweet, tangy and gloriously tropical, every sip of this mango margarita is like giving your taste buds two first class tickets to paradise. (GF)

MUP Peach Hard Tea | 7% | 16oz. \$9

Each satisfying sip delivers a perfectly peachy punch that pleases like no iced tea that came before. From Jiant. (GF/VG)

MUP Moon Berries Hard Cider | 6% | 16oz. \$9

Bursting with juicy blackberries and tart blueberries, this cider is guaranteed to put you on cloud nine! From Schilling. (GF/VG)

MUP Nice & Dry Hard Apple Cider | 6% | 16oz. \$9

Dry, crisp, and effervescent. Your classic, go-to, any time of the day, super refreshing, dry cider. From Coronado. (GF/VG)

MUP Lavender Hibiscus Hard Kombucha | 6% | 16oz. \$9

Experience the tantalizing combination of fragrant lavender and tart hibiscus. Refreshingly crisp, perfectly balanced, and easy to drink. From Nova. (GF/VG)

MUP Baja Hard Kombucha | 6% | 16oz. \$9

Inspired by the Baja California desert and the Mexican Culture, this refreshing blend of prickly pear, agave, and fresh jalapeño will calm your thirst and enhance your day with its kick of sweet and spicy flavors. From Nova. (GF/VG)

MUP Snugglebug Sour | 4.4% | 16oz. \$10

The light and refreshing pinkish purple of this sour grabs your attention while the tart Boysenberries keep it. From Smog City.

MP Underberg: The Rheinberg Herbal Digestive | 44% | 20ml \$3.50

A single-dose digestive meant to be 'unwrapped' and enjoyed as a crowning finale to excellent meals or hearty snacks.

WHITE WINE & ROSE

Banfi Pinot Grigio | Italy | \$11 Glass | \$44 Bottle

Ruffino Moscato | Italy | \$12 Glass | \$48 Bottle

Echo Bay Sauvignon Blanc | New Zealand | \$12 Glass | \$48 Bottle

SeaGlass Riesling | Monterey County | \$11 Glass | \$44 Bottle

Ferrari-Carano Chardonnay | Sonoma County | \$14 Glass | \$56 Bottle

Chiarletto di Bardolino Rose | Italy | \$12 Glass | \$48 Bottle

SPARKLING WINE

Ruffino Prosecco | Italy | Split \$12 (187ml) | \$48 Bottle (750ml)

RED WINE

Firestone Merlot | California | \$10 Glass | \$40 Bottle

Unshackled Red Blend | California | \$16 Glass | \$64 Bottle

DAOU Cabernet Sauvignon | California | \$14 Glass | \$56 Bottle

Complicated Pinot Noir | New Zealand | \$12 Glass | \$48 Bottle



BALLAST POINT

DEDICATED TO THE CRAFT

Long Beach

SMALL BITES

French Fries (v)..... 9
Garlic & parmesan +3

Ballast Point Wings.....17
Buffalo 🌶️ -or- Roasted Garlic Pepper

Fried Calamari.....20
Hand breaded calamari rings, tomato basil relish, Calabrian tomato sauce.

Spinach Artichoke Dip.....14
Creamy spinach artichoke dip, parmesan cheese, served with seasoned tortilla chips.

Sourdough Pretzel.....12
Ballast Point cheese sauce, Fathom beer mustard

Aguachile en Tamarindo (gf).....18
Citrus cured shrimp, tamarind marinade, avocado, cucumber, red onion, served with tostadas. 🌶️

St. Louis KBBQ Ribs18
Grilled St. Louis ribs, glazed with a Korean BBQ glaze, topped kimchi and chives.

NEW Carne Asada Nachos.....18
Citrus marinated steak, Sculpin beer cheese, Pico, Queso fresco, Avocado salsa on seasoned chips. (Add Avocado +\$2.00)

SALADS

Add grilled chicken +6

Caesar Salad.....14
Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing.

House Salad (vg/gf)10
Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, red onions, house vinaigrette.

Ahi Noodle Salad.....16
Ahi tuna, rice noodles, edamame, cucumbers, chili onion crunch, tossed in a citrus sesame dressing. 🌶️

ROMAN STYLE PIZZAS

Pizza Pomodoro (v)15
San Marzano tomato sauce, Distefano Mozzarella, heirloom cherry tomatoes, basil grated pecorino, Calabrian pepper flakes.

Peperonata & Sausage Pizza (v)17
San Marzano tomato sauce, Distefano Mozzarella, braised peppers, caramelized onions, plant-based Italian sausage.

Carnivore19
San Marzano tomato sauce, Distefano Mozzarella, pepperoni, Italian sausage, bacon, grated parmesan cheese.

WEEKDAY SPECIALS

Exclusions may apply

Burger Monday.....18
100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce.

*Includes your choice of a 16oz pour of any Main Production beer currently on tap.

Taco Tuesday9
Choice of three street tacos: Carne Asada, Al Pastor, Grilled Chicken with cilantro, radish, salsa.

Steak Wednesday22
7oz marinated NY Strip, steak fries with pecorino cheese, onion mushroom demi glaze.

*Includes your choice of an 8oz pour of any Main Production beer currently on tap.

MAINS

Sandwiches & Burgers come with French fries or Side salad.

Upgrade to garlic & parmesan fries +2

Add avocado +2, egg +2, bacon +3

Ballast Point Burger17
8oz American Angus beef patty, shredded lettuce, tomato, BP sauce, aged cheddar cheese, on a toasted brioche bun.

Beyond "Veggie" Burger (vg).....17
Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun.

Smoked Brisket Torta.....19
12-hour hickory smoked brisket, shredded lettuce, tomato, refried beans, pepper jack cheese, roasted jalapeno aioli.

Fried Chicken Sandwich.....17
7oz chicken breast, tomato, shredded lettuce, honey sriracha aioli, toasted brioche bun.

NEW Baja Fish Tacos.....17
Longfin battered cod loins, red cabbage slaw, chipotle crema, served with tortilla chips & roasted salsa.

NEW Grilled Cauliflower Tacos16
Herb marinated cauliflower, vegan lemon chipotle aioli, corn tortilla, red cabbage slaw. Served with chips & salsa. (vg)

Birria Quesatacos19
Angus chuck beef braised with guajillo peppers, cilantro, onions, Oaxaca cheese, avocado salsa verde, served with side of chicharrones and roasted salsa.

Pork Belly Sisig.....18
Citrus marinated pork belly, peppers, onions, garlic truffle oil, over-easy fried egg.

NEW Fish & Chips21
Longfin battered cod loins, crispy seasoned fries, served with house made tartar sauce, ketchup, & lemons

DESSERTS for two...

Limoncello Gelato Flute.....12
Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.

Mixed Berry Gelato Flute12
Mixed berry gelato swirled with raspberry sauce.

NEW Churro Uncrustable.....11
Cinnamon sugar, piper down glaze, **Mashup Ice Cream Co.** Horchata ice cream. *Contains nuts

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.

(v) vegetarian (vg) vegan (gf) gluten free

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. A 20% gratuity will be applied to all parties of 8 or more. Sales tax will be added to the price of all food items served.