

## CRISP & BRIGHT

**M 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.**

**MUP Longfin Lager** | 4.5% | 16 oz. \$7  
Solidly balanced helles that finishes clean with a hint of hops, it would easily fit in at any German beer garden

## HOPS & MORE HOPS

**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 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.

**UP Sculpin \*NITRO\*** | 7% | 16oz. \$8  
Our gold medal winning IPA with bright floral hop flavors of apricot, mango, and lemon served on NITRO

**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.

## FRUIT & SPICE

**MUP Watermelon Dorado** | 10% | 8oz. \$6.50  
Our hoppy double IPA with watermelon.

**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.

## SMALL BATCH

**M Taming of the Brew** | 6.1% | 16oz \$9  
A traditional English brown ale with complex malty notes of deep nuttiness, toasted rye, and delicate chocolate/coffee grain.

**M 10 Guinea** | 7.7% | 16oz \$9  
A richly powerful and intense malt bomb of a Wee Heavy.

**M Calm Before the Storm (NITRO)** | 5.5% | 16oz. \$9  
Cream Ale with coffee & vanilla.

**M Smoke and Beerers** | 7.9% | 16oz. \$9  
Smoked Wee Heavy – Robustly malty and smoky wee heavy (strong Scottish ale) with notes of graham cracker and dark fruit.

**M Call it Square** | 4.9% | 16oz \$9  
A hoppy lager featuring classic C-Hops (Cascade, CTZ, and Chinook) inspired by the West Coast pale ale style.

**M Intentional Blunder** | 7.1% | 16oz \$9  
A cross between Big Eye (base beer) and Sculpin (hop profile)- a malty, robust IPA with notes of citrus (grapefruit and orange) and pine

**M Tryecycle** | 5.7% | 16oz \$9  
Bready/biscuit red ale made with three different types of rye malt

## KINGS & CONVICTS

**MUP Haze in the Park** | 6.2% | 16 oz. \$9  
Giving off an inviting look at first glance with a light orange color, this hazy IPA boasts serious juicy qualities. 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 to showcase an enjoyable juice-like hazy IPA.

**MUP Daishō** | 4.4% | 8 oz. \$5.50 | 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.

## 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

**Kung Fu Girl Riesling** | Washington State | \$11 Glass | \$44 Bottle

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

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

## 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.

**M+ Extra Premium Select Victory at Sea** | 10% | 8oz. \$7  
Little Italy's one-off small batch of Victory at Sea.

**MUP Piper Down** | 5.8% | 16oz. \$9  
Low hopped, malty ale for the band to enjoy using UK Maris Otter malt, roasted barley, UK hops and low fermentation temperatures. Full of roasted caramel flavor, it's a pub classic with Ballast Point personality

**MUP Calm Before the Storm** | 5.3% | 16oz. \$9  
A coffee ale with a touch of cream.

**M Victory at Sea** | 10% | 8oz | \$6  
Imperial porter with coffee & vanilla.

**M Victory at Sea \*NITRO\*** | 10% | 8oz. \$7  
Imperial porter with coffee & vanilla, served on NITRO

**M+ Chai Victory at Sea** | 10% | 8 oz. \$10 | 4 oz. \$5  
Our classic Victory at Sea Imperial Porter infused with the warm, rich flavors of masala chai, with aromatic notes of black tea, cinnamon, cardamom, cloves, ginger, and black pepper.

## LOCAL CRAFT

**MUP Ballast Point Michelada** | 4.5% | 16oz. \$9  
Tajin rim, lime, Sangre De Tigre Blend. Choice of spicy or mild.

**MUP Moscow Mule Hard Seltzer** | 7% | 16oz. \$9  
A classic Moscow Mule recipe and a refreshing seltzer twist dovetail nicely to bring you a new favorite anytime sipper. From Wahoo

**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.

**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.

**MUP Moon Berries Hard Cider** | 5.2% | 16oz. \$9  
Bursting with juicy blackberries and tart blueberries, this cider is guaranteed to put you on cloud nine! From Schilling.

**MUP Desert Cooler Hard Kombucha** | 6% | 16oz. \$9  
Seasonal flavor including tangerine, lime, dragon fruit & green tea. From Juneshine.

**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.

**MUP Pineapple Jalapeño Margarita** | 13.9% | 6oz. \$12  
Pineapple and jalapeno pair perfectly for a tropical margarita that is sweet, tart and full of spice. A refreshing and satisfying addition to taco night. From Rancho la Gloria

**MUP Grapefruit Paloma** | 14% | 8.5oz. \$12  
Tangy grapefruit and a touch of sweetness from cane sugar mingle with roasted agave is brought to life with bubbles. From Sabe.

**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 Snugglebug Sour** | 4.4% | 16oz. \$10  
The light & refreshing pinkish purple of this sour grabs your attention & the tart Boysenberries keep it. From Smog City

## SPARKLING WINE

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

## RED WINE

**Kim Crawford Pinot Noir** | California | \$12 Glass | \$48 Bottle

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

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

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



# BALLAST POINT

DEDICATED TO THE CRAFT

## Long Beach

### SMALL BITES

- French Fries (v)**..... 8  
Garlic & parmesan +3, Chowder +5
- Ballast Point Wings**.....17  
Buffalo 🌶️ -or- Roasted Garlic Pepper
- Fried Calamari**.....20  
Hand breaded calamari rings, tomato basil relish, Calabrian tomato sauce
- BBQ Shrimp**.....15  
New Orleans style seasoned shrimp, Longfin butter sauce, grilled country sour dough
- Aguachile en Tamarindo (gf)**.....18  
Citrus cured scallops and shrimp, tamarind marinade, mango, cucumber, red onion, served with tostadas 🌶️
- NEW St. Louis KBBQ Ribs** .....18  
Grilled St. Louis ribs, glazed with a Korean BBQ glaze, topped kimchi and chives.

### SALADS

Add grilled chicken +6  
Add shrimp +10

- 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.
- Carnivore** .....19  
San Marzano tomato sauce, Distefano Mozzarella, pepperoni, Italian sausage, bacon, grated parmesan cheese.

### MAINS

Sandwiches & Burgers come with French fries or Side salad.  
Upgrade to garlic & parmesan fries +2, clam chowder +3  
Add avocado +2, egg +2, bacon +3

- Ballast Point Burger** .....17  
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.
- Baja Shrimp Tacos**.....17  
Crispy battered shrimp, red cabbage Pico, Chipotle crema, corn tortillas. Served with a side of chicharrones and roasted salsa.
- NEW Seaside Sandwich** .....20  
Herb and lemon marinated swordfish steak, feta cheese, cabbage cucumber slaw, house remoulade
- Pork Belly Sisig**.....18  
Citrus marinated pork belly, peppers, onions, garlic truffle oil, over-easy fried egg.
- Asparagus Ravioli (vg)**.....19  
Asparagus and white bean stuffed ravioli, sautéed mushrooms in a pine nut infused alfredo sauce.
- NEW Birria Quesatacos** .....19  
Angus chuck beef braised with guajillo peppers, cilantro, onions, Oaxaca cheese, avocado salsa verde, served with side of chicharrones and roasted salsa.

### 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 Tuesday** .....9  
Choice of three street tacos: Carne Asada, Al Pastor, Grilled Chicken with cilantro, radish, salsa.

**Steak Wednesday** .....22  
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.

### DESSERTS for two...

**Old Fashion Chocolate Cake**... 12  
Layers of rich fudgy cake and smooth chocolate butter cream covered with chocolate shavings.

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

**Mixed Berry Gelato Flute** .....12  
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.