

CRISP & BRIGHT

MUP Wahoo White | 4.5% | 16 oz. | \$7
Witbier style, unfiltered with orange peel and coriander.

HOPS & MORE HOPS

MUP Sculpin IPA | 7% | 16 oz. | \$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 Hazy Sculpin IPA | 7% | 8oz \$5.50 | 16 oz. | \$9
An East Coast take on our Classic West Coast IPA. Haze and the addition of Galaxy and Nelson hops set this Sculpin brew apart from the rest.

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

FRUIT & SPICE

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

MUP Watermelon Dorado | 10% | 8 oz. | \$6.50
Our Watermelon Dorado Double IPA is not one to back down from big flavors. Mash, kettle, and dry hopping blend to create a huge hop profile that is balanced with a blast of watermelon. The result is a refreshing brew that is all sunshine and no seeds.

RICH & MALTY

MUP Calico | 5.5% | 16oz | \$7
Rich copper ale; bold and complex with a nod to traditional ESBs. American hops and four types of malts create a ruby-red beer with hints of toasted caramel, citrus, and spice

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

BARREL AGED

M+ Trade Street #2 | 10.5% | 8oz | \$10
Imperial Porter, Doppelbock, Weizenbock aged in brandy and red wine barrels

M+ Trade Street #4 | 11.4% | 8oz | \$10
Imperial Porter, bock & doppelbock aged in Brandy and Rye Whiskey barrels 13 months

M+ Trade Street #7 | 10% | 8oz | \$10
Bock, Belgian Quad, Commodore American Stout & Victory at Sea aged in High West Bourbon & Rye & Paul Masson Brandy barrels with lavender - Aged 10 months

M+ Trade Street #9 | 11.11% | 8oz | \$10
Bourbon Barrel aged blend of our dark beers with notes of mint & vanilla – 11 months

M+ Trade Street #11 | 11.11% | 8oz | \$10
Aged 11 months, tangerine peel, rosemary and vanilla flavors.

M+ BA Calico Amber Ale | 12% | 8oz | \$10
Our Calico Amber Ale aged in Rum Barrels to provide an extra flavor boost to the already-favorite classic Ballast Point staple.

M+ BA Rye Chocolate Bock | 12% | 8oz | \$10
Rye bock with strong notes of chocolate and intense malt-driven flavor. Aged 13 months.

M High West BA Victory at Sea | 12% | 8oz | \$10
Victory at Sea Imperial Porter aged in High West Bourbon Barrels - our signature strong and dark Imperial Porter with an extra kick of whiskey flavor.

KINGS & CONVICTS

“We don’t let facts get in the way of a good story”

MUP Kings & Convicts | Daishō Lager | 4.4% | 8 oz. \$5.50 | 16 oz. \$8.25
A super easy-drinking Japanese-style lager using German pilsner malts and British flaked rice to give it a crispy body and flavor. From 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. From Kings & Convicts

MUP Crouchback King | 5% | 16 oz. | \$9
A 100% Citra pale ale that utilizes this amazing hop in different forms to enhance the beer in all sorts of ways. Starting off with a crisp, citrus-like mild bitterness, this beer starts to unfold, sip after sip, into a delectable myriad of flavors including rich tangerine, grapefruit zest, ripe stone fruit and guava.

MUP Kings & Convicts IPA | 6.8% | 16 oz. | \$8
A refreshing IPA with a juice, tropical nose. From Kings & Convicts.

ROOTS TO BOOTS

M Reef Rye – American Rye Brown Ale | 6.9% | \$9
Floral, spicy brown ale with coriander and CTZ hops

M Amgaivze | 5.8% | \$9
A complex pale lager brewed with corn and agave

UP Ginger Big Eye | 7.1% | \$9
Legacy favorite Big Eye cranked up with spicy, aromatic fresh ginger

M Caliginosity | 7.5% | \$9
Black IPA with bright, fresh citrus notes backed by a very light chocolate/coffee aroma.

M Indra Kunindra -Curry Export Stout | 7.1% | \$9
Rich but dry and roasty export stout loaded with curry spices, coconut, and kaffir lime

M Stout Adjacent – American Black Ale | 7% | \$9
Not quite a stout in terms of intensity of roast or body, but with stout-ish flavors and a delicate citrusy hop note.

LOCAL CRAFT

MUP Ballast Point Michelada | 4.2% | \$9
Longfin, Tajin Rim, Sangre De Tigre Michelada Blend

MUP Schilling Excelsior Imperial Cider | 8.5% | 16oz | \$8.50
This heirloom beauty dares to go where no cider has gone before. Complex, yet crushable and tantalizingly tart, this apple-forward elixir will launch your taste buds into an uncharted galaxy. From Schilling.

MUP Mexican Lollipop Hard Cider | 8% | \$8.50
Watermelon & habanero combine for a perfect balance of fruit & spice. From Honest Abe Cider House.

MUP Purple Haze Hard Kombucha | 7.2% | \$8.50
Blueberry & Ginger is a combination which offers a tasty antioxidant boost that goes down smooth any time of day and night. From Local Roots.

MUP P.O.G. Hard Kombucha | 6% | \$8.50
A signature hard kombucha with a fresh twist on an island staple- featuring real passion fruit, orange and guava. From Juneshine.

M Kiwi Strawberry Hard Tea | 7% | \$8.50
Brewed with Keemun black tea and yerba mate, savor the soulful and satisfying combination of juicy strawberry and tropical kiwi. Gluten free, Vegan. From Jiant.

MUP Lemonade Hard Seltzer | 5% | \$8.50
Spiked sparkling Lemonade with a hint of sweetness. From Maui Brewing Company

MUP Sabe Mint & Lime Mojito | 13% | \$12
Freshly picked mint aroma, tartness from lime and sweetness from cane sugar enhanced with bubbles. GF/Vegan. From Sabe.

MUP Fiero + Tonic | 12% | 12oz | \$9
A blend of citrus and bittersweet drink; a perfect aperitif.

SPARKLING WINE

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

RED WINE

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

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

Cape D’Or Cabernet Sauvignon | South Africa | \$14 Glass | \$56 Bottle

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

WHITE WINE & ROSE

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

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

Cape D’Or Sauvignon Blanc | South Africa | \$12 Glass | \$48 Bottle

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

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

Gorgo Rose | Italy | \$12 Glass | \$48 Bottle



BALLAST POINT®

DEDICATED TO THE CRAFT

Long Beach

PLATES TO SHARE

Chorizo Queso 12

Queso infused with Mexican chorizo, pinto beans, Oaxaca cheese, queso fresco, pickled jalapeno, cactus escabeche, served with house made tortilla chips

Aguachile 18

Shrimp and scallops lightly cured in lime juice, serrano pepper marinate, avocado, cucumber, onion, cilantro, served with house made tortilla chips

Pretzel Bites (vg) 11

Sculpin beer cheese, California Amber beer mustard

Garlic Fries 11

Garlic confit, butter, parmesan cheese, parsley

Ballast Point Wings 17

Buffalo -or- Mango-Gochujang -or- Roasted Garlic Pepper

BP Steak Nachos 16

Sculpin cheese sauce, grilled onions, peppers, roasted corn, queso fresco, mole sauce, cilantro

Lumpia 13

Filipino style fried spring roll, marinated pork, carrots, onion, cilantro - served with habanero sweet and sour sauce and Toyomansi

TACOS

Birria Quesatacos 15

Traditional beef birria, queso Oaxaca, onions, cilantro, avocado salsa

Baja Fish Tacos 15

Wahoo beer batter Alaskan Cod, cabbage, lime jalapeno crema, pineapple jicama relish, on a hybrid tortilla

SALADS

Add Chicken for \$6

Classic Caesar Salad 14

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

Farmers Market Salad 16

Mixed baby lettuce, Mizuna greens, Tricolor quinoa, roasted seasonal vegetables: thumb carrots, red beets, baby squash, zucchini, Brussel sprouts. Crispy pancetta, feta cheese crumbles, tossed with a lemon oregano vinaigrette

Margherita Pizza (vg) 15

California Amber tomato sauce, mozzarella, cherry tomatoes, basil

Pepperoni Pizza 16

Pecorino, Calico tomato sauce, DiStefano mozzarella

Prosciutto Funghi 17

Herb Prosciutto cotto, roasted wild mushrooms, rocket arugula, pecorino romano, creamed parmesan

Spicy Sausage and Rosemary Potato Pizza 17

Parmesan, Nduja & pork sausage DiStefano mozzarella, rosemary roasted potatoes, creamed parmesan.

SPECIALS OF THE DAY

MONDAY, TUESDAY, & WEDNESDAY!

**ask your beertender for details*

MAINS

Burgers and sandwiches come with your choice of regular fries or house salad. Upgrade to garlic fries (\$2) add avocado (\$2), egg (\$2), bacon (\$3)

Ballast Point Burger 16

American Angus beef, cheddar cheese, lettuce, tomato, pickle spear, BP house sauce

Beyond "Veggie" Burger (vg) 17

Grilled Beyond patty, lettuce, tomato, spicy sun-dried tomato aioli

Spicy Patty Melt 16

American Angus beef, pepper-jack cheese, Calico-caramelized onion, pepperoncini peppers, Calabrian pepper honey aioli

Buttermilk Fried Chicken Sandwich 16

Lettuce, tomato, chili oil, siracha honey aioli, toasted brioche bun

Vegan Tinga Tostadas (v) 15

Chik'n tinga, fried bean spread, cabbage, ancho sauce, baked tostada

Yellow Curry Mussels 20

Corn, onions, garlic, chorizo, fresh herbs, coconut milk and toasted baguette

Bisaya Style Pork Ribs 22

Filipino inspired BBQ ribs, steamed rice, grilled bok choy, sweet soy BBQ sauce

Fish & Chips 18

Wahoo beer battered Alaskan cod, crispy fries, tartar sauce

DESSERTS

Tiramisu 10

Sponge cake soaked in espresso, topped with mascarpone cream, cocoa powder

Old Fashion Chocolate Fudge Cake 10

Layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings

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, or eggs may increase your risk of food-borne illness.

Sales tax will be added to the price of all food items served.

v:vegan | vg: vegetarian | gf: gluten free

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.