

CRISP & BRIGHT

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

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

MUP Speedboat | 4.3% | 16 oz. | \$7
Bright and brilliant blonde ale modeled after Kolsch-Style ales, this beer is lightly hopped with citrusy, floral noble hops and finished off with a touch of Himalayan sea salt & lime.

MUP California Kölsch | 5.2% | 16 oz. | \$7
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

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

MUP Manta Ray | 8.9% | 8 oz. | \$6.50
Aromas of fresh, citrusy tangerine, melon and light pine leap from the beer and linger over a dry finish

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

LOCAL CRAFT

MUP Ballast Point Michelada | 4.2% | \$9
Speedboat, 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.

MUP 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. Gold Medal Winner at the 2022 U.S. Open Hard Seltzer Championship, from Maui Hard Seltzer

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.

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. \$9
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.

BARREL AGED

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

M+ Trade Street #3 | 10.5% | 8oz | \$10
Belgian Fleet Admiral Tripel; aged in Brandy, Gin and White Wine barrels for 10 months

M+ Trade Street #5 | 11.5% | 8oz | \$10
Belgian Quad & Bock with cinnamon; aged in Rye whiskey barrels for 9 months

M+ Trade Street #7 | 10.4% | 8oz | \$10
Imperial Porter; smooth caramel and roasted chocolate notes from barrel ageing 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+ Red Wine Barrel Aged 3 Sheets Barleywine | 10.5% | 8oz | \$10
Barleywine aged 12 months in Cabernet Sauvignon barrels

M+ Navigator | 9.9% | 8oz | \$10
Doppelbock Ale, Neutral Red Wine, aged 17 months. Batch #15

M+ Navigator | 9.9% | 8oz | \$10
Doppelbock Ale, Heaven Hills/Wooford Bourbon aged 13 months

M+ Piper Down | 9% | 8oz | \$10
Scottish Ale, Willett Bourbon aged 12 months. Batch #41

M+ Heaven Hills Rye Victory at Sea | 13.3% | 8oz | \$10
Imperial Porter with coffee & vanilla, aged 13 months. Batch #94

M+ Commodor Victory at Sea | 11.4% | 8oz | \$10
American Stout / Imperial Porter with coffee and vanilla. Heaven Hills/Woodford Bourbon; aged 16 month

M+ Sour Wench | 6.6% | 8oz | \$10
Raspberry Ale aged in bourbon barrels with Brett aged 4 months

M High West Barrel Aged Victory at Sea | 12% | 4 oz. \$5.50 | 8 oz. \$10
High West Bourbon/Rye Blend aged for 7 months. Layers of complexity emerge with notes of soft caramel and smoky oak over a dark chocolate and roasted almond body.

ROOTS TO BOOTS

M Satin Walnut | 6% | \$9
American Amber, dry, highly drinkable American pale ale with notes of melon, peach, coconut, and citrus from Talus, Chinook, and Mosaic hops

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.

M Boundary Post | 5.9% | \$9
Dry, highly drinkable American pale ale with notes of melon, peach, coconut, and citrus from Talus, Chinook, and Mosaic hops

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

SMALL BITES

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| French Fries (veg).....8 Garlic & parmesan +3 | Lumpia 14 Filipino style fried spring roll, marinated pork, carrots, onion, cilantro – served with habanero sweet and sour sauce and Toyomansi. |
| Pretzel Bites (veg).....12 California Amber beer mustard and Sculpin beer cheese. | Chorizo Queso 12 Queso infused with Mexican chorizo, pinto beans, Oaxaca cheese, queso fresco, pickled jalapeno, cactus escabeche, served with house made tortilla chips. |
| Ballast Point Wings17 Buffalo -or- Mango-Gochujang -or- Roasted Garlic Pepper. | Aguachile18 Shrimp and scallops lightly cured in lime juice, serrano pepper marinade, avocado, cucumber onion, cilantro, served with house made tortilla chips. |
| BP Steak Nachos <i>for two</i>18 Sculpin cheese sauce, grilled onions, peppers, roasted corn, queso fresco, mole sauce, cilantro. | |
| Black Pepper Calamari <i>for two</i>20 Fried black pepper seasoned calamari, blistered Shishito peppers, Yuzu-Kosho aioli. | |

SALADS

Add grilled chicken +6

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| Caesar Salad14 Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing. | Farmers Market Salad16 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. |
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ROMAN STYLE PIZZAS

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| Margherita (veg)17 California Amber tomato sauce, mozzarella, cherry tomatoes, basil. | Prosciutto Funghi19 Herb Prosciutto cotto, roasted wild mushrooms, rocket arugula, pecorino romano, creamed parmesan. |
| Pepperoni19 Pecorino, Calico tomato sauce, DiStefano mozzarella. | Spicy Sausage and Rosemary Potato19 Beer braised pulled pork, pineapple, smoked mozzarella, pickled red onion, cilantro, teriyaki glaze. |

MAINS

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

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| Ballast Point Burger17 American Angus beef, cheddar cheese, lettuce, tomato, pickle spear, BP house sauce. |
| Beyond "Veggie" Burger (v).....17 Grilled Beyond patty, lettuce, tomato, spicy sun-dried tomato aioli. |
| Spicy Patty Melt16 American Angus beef, pepper-jack cheese, Calico-caramelized onion, pepperoncini peppers, Calabrian pepper honey aioli. |
| Buttermilk Fried Chicken Sandwich17 Lettuce, tomato, chili oil, sriracha, honey aioli, toasted brioche bun. |
| Vegan Tinga Tostadas (v)15 Chik'n tinga, fried bean spread, cabbage, ancho sauce, baked tostada. |
| Yellow Curry Mussels20 Corn, onions, garlic, chorizo, fresh herbs, coconut milk and toasted baguette. |
| Bisaya Style Pork Ribs22 Filipino inspired BBQ ribs, steamed rice, grilled bok choy, sweet soy BBQ sauce. |
| Fish & Chips19 Wahoo beer battered Alaskan cod, crispy fries, tartar sauce. |

WEEKDAY SPECIALS

Exclusions may apply

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| Burger Monday16 100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce. <i>*Includes your choice of a 16oz pour of any Main Production beer currently on tap.</i> |
| Taco Tuesday9 Choice of three street tacos: Carne Asada, Al Pastor, Grilled Chicken, or Carnitas with cilantro, radish, salsa. |
| Steak Wednesday22 7oz marinated NY Strip, steak fries with pecorino cheese, onion mushroom demi glaze. <i>*Includes your choice of an 8oz pour of any Main Production beer currently on tap.</i> |

TACOS

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| Birria Quesatacos17 Traditional beef birria, queso Oaxaca, onions, cilantro, avocado salsa. |
| Baja Fish Tacos17 Wahoo beer batter Alaskan Cod, cabbage, lime jalapeno crema, pineapple jicama relish, on a hybrid tortilla. |

DESSERTS *for two...*

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| Tiramisu12 Sponge cake soaked in espresso, topped with mascarpone cream, cocoa powder. |
| Old Fashion Chocolate Cake12 Layers of rich fudgy cake and smooth chocolate butter cream covered with chocolate shavings. |
| Molten Ganache Cake14 Chocolate cake with molten milk chocolate center, topped with caramel sauce and V@S ice cream (from The Mashup Ice Cream Co.). |

(veg) vegetarian (v) 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.

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.