

## CRISP & BRIGHT

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

**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*

**MUP Catamaran** | 8.5% | 16 oz | \$9  
*A warm, summery, tropical blastoff double IPA. A complex array of mango, peach, pineapple, and melon aromas burst from the glass.*

## 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.*

**MUP Calico Amber** | 5.5% | \$7  
*The very first beer brewed on the original 15-barrel brew house. A rich, copper ale with hints of toasted caramel, citrus, and spice*

## LOCAL CRAFT

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

**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 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.*

**MUP Ballast Point Michelada** | 4.3% | 12oz | \$9  
*Speedboat, Tajin Rim, Sangre De Tigre Blend*

**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. Beach towel not included Served with tajin rim*

## KINGS & CONVICTS

*"We don't let facts get in the way of a good story"*

**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 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.*

**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.*

## ROOTS TO BOOTS

**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 Sextant** | 5.7% | \$9  
*Rich and flavorful but dry oatmeal stout*

**M Oatpaque** 7.7% | \$9  
*An intense, complex strong oatmeal stout with notes of dark bread, dark fruit, chocolate, espresso, and light smoke*

**M PumperZwickel - Rye Zwickelbier** | 4.8% | 16 oz. | \$8  
*A Zwickelbier or also referred to as a Kellerbier, was traditionally a German lager served young and unfiltered. For this iteration, a good portion of rye malt was added which serves up an ever so light spiciness on the palate. The rye serves as a balance to the pilsner malt that is adding delicate notes of white bread, honey and water cracker. A clean bitterness sits through the beer and while subtly crisp.*

**M Toss Up** | 7.8% | \$9  
*A bright, crisp IPA with notes of peach, mango, papaya, and citrus zest from Talus, Galaxy, and Simcoe hops*

**M Iterum** | 7.2% | \$9  
*A light, refreshing IPA with notes of berry, melon, citrus, and light tropical fruit from citra, cashmere, and Eureka hops*

**M Crystal Pier** | 9.7% | \$9  
*A double IPA based on the recipe that evolved into Dorado, featuring woody, earthy, bright Crystal hops*

## BARREL AGED

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

**M+ Trade Street #7** | 10.5% | 8oz | \$10  
*Imperial Porter, smooth caramel and roasted chocolate notes from barrel ageing; 10 months.*

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

**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+ Devil's Share Barrel Aged Victory at Sea** | 13% | 8oz | \$10  
*Victory at Sea Imperial Porter aged in bourbon barrels for 12 months- our signature strong, coffee and vanilla Imperial Porter with an extra kick*

**M+ Red Wine Russian Imperial Stout** | 9.3% | 8oz | \$10  
*Imperial stout aged in Cabernet Sauvignon barrels*

**M+ Red Wine Barrel Aged 3 Sheets Barley Wine** | 10.5% | 8oz | \$10  
*Barley wine aged 12 months in Cabernet Sauvignon barrels*

## 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

## 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



# BALLAST POINT

DEDICATED TO THE CRAFT

## Long Beach

### SMALL BITES

<b>French Fries</b> (veg).....8 Garlic & parmesan +3	<b>Lumpia</b> ..... 14 Filipino style fried spring roll, marinated pork, carrots, onion, cilantro – served with habanero sweet and sour sauce and Toyomansi.
<b>Pretzel Bites</b> (veg).....12 California Amber beer mustard and Sculpin beer cheese.	<b>Chorizo Queso</b> ..... 12 Queso infused with Mexican chorizo, pinto beans, Oaxaca cheese, queso fresco, pickled jalapeno, cactus escabeche, served with house made tortilla chips.
<b>Ballast Point Wings</b> .....17 Buffalo -or- Roasted Garlic Pepper -or- <small>NEW</small> Smackin Habanero	<b>Aguachile</b> .....18 Shrimp and scallops lightly cured in lime juice, serrano pepper marinade, avocado, cucumber onion, cilantro, served with house made tortilla chips.
<b>BP Steak Nachos</b> for two.....18 Sculpin cheese sauce, grilled onions, peppers, roasted corn, queso fresco, mole sauce, cilantro.	
<b>Black Pepper Calamari</b> for two.....20 Fried black pepper seasoned calamari, blistered Shishito peppers, Yuzu-Kosho aioli.	

### SALADS

Add grilled chicken +6

<b>Caesar Salad</b> .....14 Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing.	<b>Farmers Market Salad</b> .....16 Mixed baby lettuce, Mizuna greens, Tricolor quinoa, roasted seasonal vegetables: thumb carrots, red beets, baby squash, zucchini, Brussel sprouts. feta cheese crumbles tossed with a lemon oregano vinaigrette.
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### ROMAN STYLE PIZZAS

<b>Margherita</b> (veg) .....17 California Amber tomato sauce, mozzarella, cherry tomatoes, basil.	<b>Prosciutto Funghi</b> .....19 Herb Prosciutto cotto, roasted wild mushrooms, rocket arugula, pecorino romano, creamed parmesan.
<b>Pepperoni</b> .....19 Pecorino, Calico tomato sauce, DiStefano mozzarella.	<b>Spicy Sausage and Rosemary Potato</b> .....19 Parmesan, Nduja & Pork sausage DiStefano mozzarella, rosemary, roasted potatoes, creamed parmesan

### MAINS

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

<b>Ballast Point Burger</b> .....17 American Angus beef, cheddar cheese, lettuce, tomato, pickle spear, BP house sauce.
<b>Beyond "Veggie" Burger</b> (v)..... 17 Grilled Beyond patty, lettuce, tomato, spicy sun-dried tomato aioli.
<b>Buttermilk Fried Chicken Sandwich</b> .....17 Lettuce, tomato, chili oil, sriracha, honey aioli, toasted brioche bun.
<b>Vegan Tinga Tostadas</b> (v) .....15 Chik'n tinga, fried bean spread, cabbage, ancho sauce, baked tostada.
<b>Yellow Curry Mussels</b> .....20 Corn, onions, garlic, chorizo, fresh herbs, coconut milk and toasted baguette.
<b>Bisaya Style Pork Ribs</b> .....22 Filipino inspired BBQ ribs, steamed rice, grilled bok choy, sweet soy BBQ sauce.
<b>Fish &amp; Chips</b> .....19 Wahoo beer battered Alaskan cod, crispy fries, tartar sauce.

### WEEKDAY SPECIALS

\*Exclusions may apply\*

**Burger Monday**.....17  
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, or Carnitas 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.*

### TACOS

**Birria Quesatacos**.....17  
Traditional beef birria, queso Oaxaca, onions, cilantro, avocado salsa.

**Baja Fish Tacos** .....17  
Wahoo beer batter Alaskan Cod, cabbage, lime jalapeno crema, pineapple jicama relish, on a hybrid tortilla.

### DESSERTS for two...

**Tiramisu**.....12  
Sponge cake soaked in espresso, topped with mascarpone cream, cocoa powder.

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

(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.