

CRISP & BRIGHT

MUP California Kölsch | 5.2% | 16 oz. \$8

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 Speedboat | 4.3% | 16 oz. | \$8

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 Bikini Blonde Lager | 4.8% | 16 oz. | \$9

A clean, crisp & refreshing Helles Lager perfect any time. From Maui Brewing Co.

MUP Pineapple Mana Wheat | 5.5% | 16 oz. | \$9

Classic American Hefeweizen brewed with organic wheat, malted barley and fresh locally grown Maui Gold pineapple. From Maui Brewing Co.

MUP Wahoo White | 4.5% | 16 oz. | \$8

Witbier style, unfiltered with orange peel and coriander

HOPS & MORE HOPS

MUP Sculpin | 7% | 16oz. \$8.50

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. \$8.50

Hazy IPA with tropical flavors from hops and yeast. With 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 | \$8.50

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

MUP Run Wild IPA (Non-Alcoholic) | 16oz. \$9

The ultimate sessionable IPA hop-forward, mildly bitter, and well-balanced. A crisp, clean classic – drinkable all day. From Athletic Brewing Co.

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. \$8.50

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.

RICH & MALTY

MUP Calico | 5.5% | 16oz. \$8.50

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

MUP 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.

M+ Navigator Doppelbock | 8.1% | 16oz | \$10

Caramelized malt sugars, dried fruits, such as raisins, apricots and prunes. This strong lager is a big malt-driven beer that truly deserves the nickname "liquid bread."

SOURS

MUP Raspberry Funk | 6.9% | 16oz. \$10

Raspberry sour ale interlocking sour bass lines with syncopated sweet fruit notes and downbeat aromas. From 21st Amendment.

MUP Mama's Punch | 6% | 16oz. \$10

A tropical punch style gose. It is brewed with sweet cherries, oranges, pineapple, guava, sea salt and coriander. From Crowns & Hops.

M+ Hout Series #1 | 6.5% | \$9

Sour Ale with Black Currant.

LOCAL CRAFT

MUP Prickly Pear Margarita | 12.5% | 16oz. \$12

Tangy margarita base with distinct melon overtones with a hint of sweetness that is indicative of the Prickly Pear. Served with a sugar rim. From the Ferm Co. (GF)

MUP Grapefruit Paloma | 13.9% | \$12

With ruby red grapefruit, agave and fresh lime juice, enjoy this sweet, sour and refreshing classic Mexican Cocktail from Rancho La Gloria. Served with a Tajin Rim.

MUP Drunken Watermelon | \$13

Sabe straight, Mela watermelon water, cane sugar, watermelon slice. (GF)

MUP Spiked Horchata | 14% | \$12

Spiced cinnamon, creamy milk, vanilla rice pudding and a touch of agave. From Rancho La Gloria.

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. (GF)

MUP Hibiscus Lime Hard Seltzer | 5% | 16oz. \$9

Spiked sparkling water with a hint of natural hibiscus, key lime and calamansi flavors. From Maui Brewing Co. (GF)

MUP Life's a Peach Hard Cider | 5% | 16oz. \$9

Bursting with the nose of ripe peaches, this semi sweet peach cider is made with real fruit and 100% West Coast apples. From Honest Abe. (GF)

MUP Citrus Maximus Hard Cider | 5.2% | 16oz. \$9

A magnificent mashup of lemons, limes and blood orange, this cider is the perfect pairing for a summer day. From Schilling. (GF)

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

Refreshingly sweet watermelon with a hint of mint where fizzy meets flavorful. A very easy-to-drink booch that's perfect for any occasion, be it a night out with friends or an afternoon in the sun! From Nova. (GF/VG)

MUP 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)

Fratelli Cozza | Italy | \$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)..... 10
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.....15
Creamy spinach artichoke dip, parmesan cheese, served with seasoned tortilla chips.

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

Aguachile en Tamarindo(gf).....19
Citrus cured shrimp, tamarind marinade, avocado, cucumber, red onion, served with tostadas. 🌶️

St. Louis KBBQ Ribs19
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.....15
Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing.

House Salad (vg/gf)12
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)16
San Marzano tomato sauce, Distefano Mozzarella, heirloom cherry tomatoes, basil grated pecorino, Calabrian pepper flakes.

Peperonata & Sausage Pizza (v)18
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.

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).....18
Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun.

Smoked Brisket Torta.....19
12-hour hickory smoked brisket, shredded lettuce, tomato, red onions, 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 seasoned chips & roasted salsa.

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

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

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

CELEBRATE AT BALLAST POINT!

Scan the QR Code Below For Information on Private Events & Reservations!



DESSERTS *for two...*

Mango Guava Gelato Flute12
Tantalizing guava & mango gelato swirled gelato.

Old Fashion Chocolate Cake10
Layers of rich fudgy cake and smooth chocolate butter cream covered with salted caramel drizzle and whipped cream.

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.