

BEHEMOTH

We partnered with our friends at Behemoth Brewing Company in New Zealand to bring some of their delicious beer to SoCal. We're excited to tap our rendition of three of their specialties, available while supplies last

MUP Lid Ripper | 7.7% | 16oz | \$9

Behemoth's hazy, unfiltered IPA featuring a "stupid amount" of American Hops and English Ale yeast. This beer is juicy, aromatics, and packs a punch.

MUP Freedom Juice | 8% | 16oz | \$9

Featuring notes of pine, grapefruit, lemon and pepper, this Double IPA tastes of freedom.

MUP Dreams in Green | 7.7% | 16oz | \$9

Double IPA using Zeus, mosaic, and Motueka (NZ), Nectarone (NZ) Do you dream of lush green trellises of New Zealand hops? If so, this hazy is for you, packing a punch of Nextarone and Motueka to bring out the tropical fruity passion they are known for.

CRISP & BRIGHT

M Ninja Lantern | 6.5% | 16 oz. | \$7

Highly refreshing bock-strength Japanese lager with lemon/lime/orange hop notes

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.

MUP Wee Gus | 4.2% | 16 oz. | \$7

A lager dry-hopped with Northern Brewer and Hallertauer Mittelfruher for floral somewhat spicy aroma and flavor

MUP Speedboat | 4.3% | 16 oz. | \$7

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 & lime

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 crisp, citrus like bitterness, this beer starts to unfold, sip after sip, into a delicate myriad of flavors including rich tangerine, grapefruit zest, ripe stone fruit and guava. Pairs with a light body and dry finish, one pint will never seem to be enough.

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 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 Hazy Sculpin | 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 Big Gus | 6.5% | 16 oz. | \$8

Bucking the trend rather than following, Big Gus is what happens when our brewers set out to make a clear "Hazy" IPA. The result is crystal-clear and extremely dry with fruity aromas and a soft bitterness.

MUP Periscope | 8.5% | 8oz. \$5.50 | 16 oz | \$9

Periscope is a hoppy Hazy Double India Pale Ale with a rotating hop selection. Every time the hops rotate, so too will the can art. A hazy IPA with a punch of tropical-citrus notes, guava, pineapple, orange, and lemon... hop depending.

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.

M Serrano Kölsch | 5.5% | 16oz. | \$8

Kölsch spiced with a combination of fresh and roasted serrano chiles

RICH & MALTY

M Piper Down | 5.9% | 16oz | \$9

Scottish Ale style; sweet caramel at the front with some pear and plum, along with low roast and woody and vanilla notes

BARREL AGED

MUP 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.

M Trade Street #1 | 10% | 8oz | \$10

A Belgian Quad using a blend of: Brandy Navigator, Bourbon Commodore, Brandy Belgian Quad aged in Paul Mason Brandy and High West Bourbon barrels for 9-11 months.

M Trade Street #3 | 10.9% | 8oz | \$10

Belgian Tripel aged 10 months in brandy, gin and white wine barrels.

M Trade Street #5 | 11.5% | 8oz | \$10

Belgian Quad & Bock with cinnamon. Aged 9 months in Rye Whiskey barrels.

M Trade Street #10 | 11.11% | 8oz | \$10

Saison, Strong Trippel aged in white wine, gin, and bourbon barrels- 11 months.

LOCAL CRAFT

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 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 Watermelon Splash Hard Kombucha | 6% | \$8.50

This Symphony of watermelon juiciness with pomegranate and lime, and then topped off with a sprinkle of hibiscus flower; from Local Roots

M Black Cherry Lime Hard Kombucha (GF) | 7.2% | \$8.50

A blend of fresh muddled cherries with tart aromatic hibiscus and finished with a refreshing bright burst of lime; from Flying Embers

MUP The Convict Quencher Hard Seltzer | 5% | \$8.50

With hot weather and lemonade going hand in hand, this cherry lemonade was born to quench that thirst. The dark, sweet cherry fruitiness pairs beautifully with the light and crisp citrus tartness to deliver a drink that will cool you down right away. From Kings and Convicts

MUP Hard Agave Passion Guava | 7% | \$10

A full blastoff ripe strawberry, melon, lime and hibiscus, from Seaborn

SPARKLING WINE

Ruffino Prosecco | Italy | - 750ml \$48 Bottle or 187ml Split \$12

RED WINE

Imagery Pinot Noir | California | \$12 Glass | \$48 Bottle

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

Seven Deadly Red Blend | Lodi CA | \$11 Glass | \$44 Bottle

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

Sanford Rose | Santa Rita Hills | \$13 Glass | \$52 Bottle



BALLAST POINT®

DEDICATED TO THE CRAFT

Long Beach

PLATES TO SHARE

Pretzel Bites (vg) 11

Sculpin beer cheese,
California Amber beer mustard

Garlic Fries 10

Garlic confit, parmesan cheese, parsley

Salsa & Guacamole (vg) 9

House made chips

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

"Bar Jar" 14

Smoked Harissa spiced hummus, pickled onions,
heirloom carrots, cucumber, sweet baby peppers,
grilled pita bread

Mexican Shrimp Cocktail 15

Mexican style shrimp cocktail, avocado, cucumber, burnt
poblano pepper, with a splash of grapefruit sculpin

Lumpia 13

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

TACOS

Birria Quesatacos 14

Traditional Beef Birria, Queso Oaxaca, onions, cilantro,
avocado salsa

Baja Fish Tacos 14

Grunion beer battered Alaskan cod, cabbage,
jalapeno lime crema

SALADS & FLATBREADS

Add Chicken for \$8

Classic Caesar Salad 12

Chopped romaine hearts, pecorino romano, herb
croutons, classic caesar dressing

Island Crunch Salad 14

Pineapple, carrots, Bok Choy, cabbage, bean sprouts,
toasted cashews, mint, Thai basil,
mango yuzu vinaigrette

Margherita Flatbread 13

California Amber tomato sauce, mozzarella, cherry
tomatoes, basil, balsamic glaze

BBQ Chicken Flatbread 15

BBQ chicken, Fathom BBQ sauce, mozzarella cheese, red
onions, cilantro

Pepperoni Flatbread 14

California Amber tomato sauce, pepperoni, mozzarella,
pecorino romano

TAKE YOUR FAVORITE BEER HOME WITH YOU!

32OZ CROWLERS AND 64OZ GROWLERS AVAILABLE TO-GO.

MAINS

Burgers and sandwiches come with your choice of regular fries or house
salad. Upgrade to garlic fries or onion rings (\$2)
add avocado (\$2), egg (\$2), bacon (\$2.5)

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

Kale slaw, chili oil, siracha honey aioli,
toasted brioche bun

Fish & Chips 18

Wahoo beer battered Alaskan cod, crispy fries,
tartare sauce

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 ciabatta

Bisaya Style Pork Ribs 20

Filipino inspired BBQ ribs, steam rice, grilled Bok Choy,
sweet soy BBQ 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

Crème Brulee & Berries 10

A layer of raspberry sauce topped with a creamy custard and
decorated with mixed berries coated in caramel

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.

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

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