

## CRISP & BRIGHT

**MUP Colin's Pilsner** | 4.4% | 16oz. \$8

It is the perfect blend between old and new worlds. It uses traditional Bohemian Pilsner malt for well-balanced bread and biscuit notes in a very dry bodied, Czech style. The hops bring a new world twist using Cintra and Cascade hops in the brewhouse and dry hop for enticing citrus and tropical fruit aroma. From BUZZROCK Brewing co.

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

Bright and brilliant blonde ale modeled after Koln-style ales, this beer is lightly hopped with citrusy, floral noble hops and finished off with a touch of Himalayan Sea salt and 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

**MUP Wahoo White + Wahoo! Plaid Hat** | 4.5% | 16oz. \$20

Witbier style, unfiltered with orange peel and coriander

**\*Beer only available with Wahoo! Plaid Hat special\***

## HOPS & MORE HOPS

**M Colin's Hazy IPA** | 6.1% | 16oz. \$8

Hazy Pale IPA With Tropical Fruit, Coconut & Citrus Flavors. From BUZZROCK Brewing Co.

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

**M Fathom** | 6% | 16oz. \$8

Crisp, clean brew with a touch of malt and zesty orange & piney hops.

**M Hazy Sculpin** | 7% | 8oz \$5.50 | 16oz. \$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% | 16oz. \$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.

## FRUIT & SPICE

**MUP Watermelon Dorado** | 10% | 8oz. \$6.50

Our hoppy double IPA with watermelon.

**MUP Grapefruit Sculpin** | 7% | 16oz. \$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 Pineapple Sculpin** | 7% | 16oz. \$9

Our signature IPA gets a semi-sweet pineapple twist that compliments the bitterness from the base recipe.

**MUP Habanero Sculpin** | 7% | 16oz. \$9

While its bright fruit notes and hoppy bite has made the original one of our favorites, this version takes that balance of flavors to the next level with the citrusy, floral heat of habaneros. Sculpin are known to sting, but this one's got a kick.

**MUP Burst of Pride** | 7% | 16oz. \$9

Tangerine and Pineapple give this IPA an extra boost of juice and help to unite Mosaic and Amarillo hops, giving you a citrusy beer worthy of some respect. Coupled with a strong and confident malty back bone, this beer is ready to celebrate with anybody, anywhere.

## KINGS & CONVICTS

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

**MUP Haze in the Park** | 6.2% | 16oz. \$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.

**M Crouchback King** | 5% | 16oz. \$7

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 Daishō Lager** | 4.4% | 16oz. \$9

A super easy-drinking Japanese-style lager using German pilsner malts and British flaked rice to give it a crispy body and flavor.

## RICH & MALTY

**MUP Calico** | 5.5% | 16oz. \$7

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

## BARREL AGED

**M+ Trade Street #2** | 10.5% | 8oz. \$10

Imperial Porter, Doppelbock, Weizenbock aged in brandy and red wine barrels – Aged 11 months.

**M+ Trade Street Blend #4** | 11.5% | 8oz. \$10

Imperial Porter, bock & doppelbock. Aged in Brandy and Rye Whiskey barrels – Aged 13 months.

**M+ Trade Street #9** | 11.1% | 8oz. \$10

Bourbon Barrel Aged blend of our American Stout, Imperial Porter & Imperial Stout with a hint of mint.

**M+ Trade Street #11** | 9.5% | 8oz. \$10

A blend of barrel-aged beers from the trade street location. Carrying notes of tangerine peel, rosemary, and vanilla.

**M+ Navigator** | 9.9% | 8oz. \$10

Doppelbock Ale, Heaven Hills/Woodford Bourbon – Aged 13 months.

## LOCAL CRAFT

**MUP Ballast Point Michelada** | 4.5% | 16oz. \$9

Tajin Rim, Lime, Sangre De Tigre Blend

**MUP Mango Mexican Lollipop Hard Cider** | 7% | 16oz. \$8.50

Mango & habanero combine for a perfect balance of fruit & spice. From Honest Abe Cider House.

**M Lemonade Hard Seltzer** | 5% | 16oz. \$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 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 Peach Hard Tea** | 7% | 16oz. \$8.50

Each satisfying sip delivers a perfectly peachy punch that pleases the palette like no hard tea that came before. From Jiant.

**MUP Midnight Painkiller Hard Kombucha** | 6% | 16oz. \$8.50

Bold and flavorful: A dark twist on the classic painkiller tiki cocktail with pineapple, coconut, orange, and nutmeg. It pours a dark purple twilight color. From Juneshine.

**MUP Wild Berry Hard Kombucha** | 7% | 16oz. \$8.50

Juicy, jammy, sun-soaked wild blackberries mix with tart lemons for this smashing summer sparkler. From Boochcraft.

**MUP Watermelon Margarita** | 13.9% | 6oz. \$12

Have yourself a perfect summer's day with every sip of our watermelon Margarita made with %100 agave nectar over ice with a perfectly paired Tajin rim. From Rancho La Gloria. Served with tajin rim & lime.

**MUP Mint & Lime Mojito** | 13% | 8.5oz. \$12

Freshly picked mint aroma, tartness from lime and sweetness from cane sugar enhanced with bubbles. GF/Vegan. From Sabe.

**MUP Melograno Pina Colada** | 5% | 12oz. \$8

Refreshing, sweet & coconutty creaminess blends perfect with a tart, tropical pineapple flavor. Blue agave wine based. From Melograno.

## LIMITED SMALL BATCH ONCE THEY'RE GONE, THEY'RE GONE



Original artwork by Paul Elder

## WHITE WINE & ROSE

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

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

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

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

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

## SPARKLING WINE

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

## 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

- French Fries** (veg)..... 8 **NEW** **Inihaw Skewers**.....15  
Garlic & parmesan +3, Chowder +5  
Filipino BBQ pork skewers, calamansi vinegar sauce, salad
- Ballast Point Wings**.....17 **NEW** **BBQ Shrimp** .....15  
Buffalo 🌶️ -or- Roasted Garlic Pepper -or-  
Smackin' Habanero 🌶️  
New Orleans style seasoned shrimp, Longfin butter sauce, grilled country sour dough
- NEW** **Pillow Rolls**.....10 **NEW** **Aguachile en Tamarindo**(gf).....18  
New England Rolls, smothered with roasted garlic  
butter, served with side of creamy chimichurri  
Citrus cured scallops and shrimp, tamarind marinade, mango, cucumber, red onion, served with tostadas
- NEW** **Fried Calamari**.....20  
Hand breaded calamari rings, tomato basil relish, Calabrian tomato sauce

### SALADS

Add grilled chicken +6  
Add shrimp +10

- Caesar Salad**.....14 **NEW** **Ahi Noodle Salad**.....16  
Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing.  
Ahi tuna, rice noodles, edamame, cucumbers, wakame, chili onion crunch, tossed in a citrus sesame dressing. 🌶️
- NEW** **House Salad** (vg/gf) .....10  
Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, red onions, house vinaigrette

### ROMAN STYLE PIZZAS

- NEW** **Pizza Pomodoro** (vg) .....15 **NEW** **Carnivore** .....19  
San Marzano tomato sauce, Distefano Mozzarella, heirloom cherry tomatoes, basil grated pecorino, Calabrian pepper flakes  
San Marzano tomato sauce, Distefano Mozzarella, pepperoni, Italian sausage, salami, bacon, grated parmesan cheese.
- NEW** **Squash Blossom** (vg)..... 17  
Pistachio bechamel, roasted zucchini, squash blossoms, ricotta cheese, cranberries

### WEEKDAY SPECIALS

\*Exclusions may apply\*

- Burger Monday**.....18  
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.*

### MAINS

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

- Ballast Point Burger** ..... 17  
8oz American Angus beef patty, shredded lettuce, tomato, BP sauce, aged cheddar cheese, on a toasted brioche bun.
- Beyond "Veggie" Burger** (v)..... 17  
Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun.
- NEW** **Smoked Brisket Torta** ..... 19  
12-hour hickory smoked brisket, shredded lettuce, tomato, refried beans, grilled adobera, roasted jalapeno aioli.
- Fried Chicken Sandwich** ..... 17  
7oz chicken breast, tomato, shredded lettuce, honey sriracha aioli, toasted brioche bun.
- NEW** **Beer Batter Shrimp Sopo**.....16  
Red cabbage salad, cucumbers, tomatoes, refried beans, chipotle crema
- NEW** **Swordfish Sopo**.....16  
Flaked swordfish marinated in a guajillo pepper sauce, red cabbage salad, cucumber, tomatoes, refried beans
- NEW** **Blackened Mahi-Mahi**.....16  
7oz Pan fried Mahi Mahi, green Papaya salad, toasted cashews, coconut passion fruit vinaigrette, brown sugar sweet potato puree.
- NEW** **Pork Belly Sisig**.....18  
Citrus marinated pork belly, peppers, onions, garlic truffle oil, over-easy fried egg.

### DESSERTS *for two...*

- Old Fashion Chocolate Cake** 12  
Layers of rich fudgy cake and smooth chocolate butter cream covered with chocolate shavings.
- Limoncello Gelato Flute**.....12  
Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.
- Mixed Berry Gelato Flute** .....12  
Mixed berry gelato swirled with raspberry sauce.

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.

(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.