

CRISP & BRIGHT

M 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 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 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.

M Yoshie's Escape Japanese Lager | 4.4% | 16oz | \$7

A super easy drinking pale lager that allows elegant floral hop flavors to shine through with only German hops that are then supported by white bread like malt notes from German pilsner malt and British flaked rice to lend a nice crisp body.

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 Fathom | 6% | 16 oz | \$8

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

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 Kings & Convicts IPA | 6.8% | 16 oz. | \$8

A refreshing IPA with a juice, tropical nose. 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 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

ROOTS TO BOOTS

M Little Italator – Doppelbock | 7.8% | \$9

A smoothly rich doppelbock with notes of dark, sweet fruit, toffee, and cola/root beer

M Empryere | 6.9% | \$9

A full-bodied, complex British strong ale with notes of caramel/toffee, dark fruit, and cola/molasses

M Piper Up | 6.7% | \$9

An export-strength version of our Scottish Ale (Piper Down)

M Commander Bock | 6.1% | \$9

Highly complex, flavorful, aromatic amber bock with deep caramelized fruitiness, sweet vanilla bean, and floral/spicy clove and cardamom.

M Hazel Pine – American Amber Ale | 6.1% | \$9

Malty but crisply dry amber ale with notes of earthy pine, citrus, and mild dankness

M Reef Rye – American Rye Brown Ale | 6.9% | \$9

Floral, spicy brown ale with coriander and CTZ hops

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 Blood Orange IPA | 7% | 16 oz. | \$8

A citrus forward, subtly sweet, blood orange flavored IPA with apparent bitterness and high clarity.

RICH & MALTY

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

Rich copper ale; bold and complex with a nod to traditional ESBs. American hops and four types of malts create a ruby-red beer with hints of toasted caramel, citrus, and spice

MUP Victory at Sea | 10% | 8oz | \$6

Imperial porter with coffee & vanilla.

M Reapercussive Victory at Sea | 10% | 8oz | \$10

Imperial porter with coffee & vanilla. Specialty reapercussive variance

BARREL AGED

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

Imperial Porter, Doppelbock, Weizenbock aged in Brandy and red wine barrels 11 months

M+ Trade Street #4 | 11.4% | 8oz | \$10

Imperial Porter, bock & doppelbock aged in Brandy and Rye Whiskey barrels 13 months

M+ Trade Street #5 | 11.4% | 8oz | \$10

Belgian Quad & Bock with cinnamon aged in Rye Whiskey barrels – 9 months

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

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

M+ Heaven Hill Rye Barrel Aged Victory At Sea | 12.2% | 8oz | \$10

Imperial porter with coffee & vanilla aged in Heaven Hill Rye Barrels – 18 months

LOCAL CRAFT

MUP Mexican Lollipop Hard Cider | 7% | 16oz | \$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 Black Cherry Lime Hard Kombucha | 7.2% | \$8.50

Fresh dark cherry flavors finishes clean with a bright twist of lime spritz. Low calorie certified organic, 0 grams of sugar. From Flying Embers

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 Apple Chai Hard Kombucha | 6% | \$8.5

Micro-release from Local Roots. The recipe is designed for the holidays, with a mixture of Date & Vanilla accented by crisp apple and flavorful cinnamon from our Chai Tea blend. From Local Roots

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 Hard Agave Orange Blossom | 5% | \$9

With a delicate citrus influence, we have reinvented the martini with aroma that is as delicious as the cocktail itself. From Melograno

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.

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

PLATES TO SHARE

Aguachile 18

Shrimp and scallops lightly cured in lime juice, serrano pepper marinate, avocado, cucumber, onion, cilantro, served with house made tortilla chips

Pretzel Bites (vg) 11

Sculpin beer cheese, California Amber beer mustard

Chorizo Queso 12

Queso infused with Mexican chorizo, Oaxaca cheese, queso fresco, pickled jalapenos and cactus escabeche, served with tortilla chips

Garlic Fries 11

Garlic confit, butter, parmesan cheese, parsley

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 bread

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, cilantro

SALADS

Add Chicken for \$6

Classic Caesar Salad 14

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

Pepperoni Pizza 15

Pecorino, Calico tomato sauce, DiStefano mozzarella

Margherita Pizza (vg) 14

California Amber tomato sauce, mozzarella, cherry tomatoes, basil

Prosciutto Funghi Pizza 16

Herb prosciutto cotto, roasted wild mushrooms, rocket arugula, Pecorino-Romano, creamed parmesan

Spicy Sausage and Rosemary Potato Pizza 16

Parmesan, Nduja & pork sausage DiStefano mozzarella, rosemary roasted potatoes, creamed parmesan.

JOIN US FOR OUR NEW WEEKLY SPECIALS!

BURGER MONDAY, TACO TUESDAY, STEAK WEDNESDAY

**ask your beertender for details*

MAINS

Burgers and sandwiches come with your choice of regular fries or house salad. Upgrade to garlic fries (\$2) add avocado (\$2), egg (\$2), bacon (\$3)

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

Lettuce, tomato, chili oil, siracha honey aioli, toasted brioche bun

Fish & Chips 18

Wahoo beer battered Alaskan cod, crispy fries, tartar 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 baguette

Bisaya Style Pork Ribs 20

Filipino inspired BBQ ribs, steamed 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

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, 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

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.