



BALLAST POINT®

DEDICATED TO THE CRAFT

Long Beach

PLATES TO SHARE

Pretzel Bites (vg) 11

Sculpin beer cheese,
California Amber beer mustard

Garlic Fries (vg) 9

Garlic confit, parmesan cheese, parsley

Salsa & Guacamole (vg) 9

House made chips

Ballast Point Wings 17

Choose your style: Buffalo – Roasted Garlic Pepper
Thai Ginger

Pork Belly Sweet Potato Fries 15

Crispy waffle potato fries, parmesan, marinated
pork belly, sweet chipotle sauce, fried egg

BP Nachos 16

Choice of protein: Al pastor or steak. Topped off
with Sculpin beer cheese, pico, jalapenos,
lime cream & cilantro

Beer Steam Mussels 17

Longfin Lager, clam broth, lemon, chorizo,
roasted new potatoes

Ceviche 15

Fresh fish & Argentinian Red Shrimp.
Served with house made tostadas

TACOS

Birria Quesatacos 14

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

Baja Fish Tacos 14

Grunion beer battered Alaskan cod, cabbage,
jalapeno

SALADS & FLATBREADS

Add protein: Chicken or Salmon for \$6

Classic Caesar Salad 12

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

Cobb Salad 15

Crisp romaine lettuce tossed in house made blue cheese
dressing, bacon bits, grilled chicken, tomatoes, blue
cheese crumbles, hard boiled eggs, fresh avocado

Margherita Flatbread 12

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

BBQ Chicken Flatbread 15

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

Pepperoni Flatbread 13

California Amber tomato sauce, pepperoni, mozzarella,
pecorino romano

Mortadella Flatbread 15

Black truffle whipped ricotta, pistachio pesto,
sliced mortadella

Burger Monday

Get a Burger and a Pint for \$16

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), or onion rings (\$2)

Ballast Point Burger 16

American Wagyu beef, cheddar cheese, lettuce,
tomato, pickle spear, BP house sauce

Brisket Burger 17

American wagyu beef, smoked BBQ brisket,
white cheddar, house slaw, onion ring,
pickle spear

Beyond "Veggie" Burger (vg) 17

Grilled beyond patty, lettuce, tomato, spicy
sun-dried tomato aioli

Louisiana Fried Chicken Sandwich 15

Spicy fried chicken breast, house slaw, pickle
spear, toasted brioche bun

Fish & Chips 18

Grunion Beer battered Alaskan cod, crispy
fries, lemon aioli

Al Pastor Quesadilla 15

Al Pastor, Oaxaca cheese, Fresh avocado, Pico,
Avocado Salsa

Vegan Tinga Tostadas (v) 15

Chik'n tinga, fried bean spread, cabbage,
ancho sauce, baked tostada

Bisaya Style Pork Ribs 18

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

Crispy Skin Rainbow Trout 18

Forbidden black rice pilaf,
melted leeks and bacon

DESSERTS

Dulce de leche cheesecake 10

A cookie crust holds a velvety dulce de leche
cheesecake, chocolate shaving

Tiramisu 10

Sponge cake soaked in espresso, topped with
mascarpone cream, cocoa powder

Chocolate Caramel Crunch Cake (GF) 10

Flourless chocolate cake, chopped hazel nuts, topped
with caramel, chocolate drizzle

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