

RICH & MALTY

M Black Marlin Porter | 6% | 16oz | \$8

Smooth chocolate and caramel porter with a hoppy finish.

M 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.

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 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 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 Fathom | 6% | 16 oz | \$8

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

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 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 Haze In The Park | 6.2% | 8oz \$5.50 | 16 oz. | \$9

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 haze.

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

Double IPA using Zeus, mosaic, and Motueka (NZ), Nectaron (NZ) Do you dream of lush green trellises of New Zealand hops? If so, this hazy is for you, packing a punch of Nextaron and Motueka.

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 Catamaran | 8.5% | 16 oz | \$9

A warm, summery, tropical blastoff double IPA. A complex array of mango, peach, pineapple, and melon aromas burst from the glass.

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

A refreshing IPA with a juice, tropical nose. From Kings & Convicts

BARREL AGED

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 #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.

M Rye Barrel Aged Piper Down | 12% | 8oz | \$10

A malty Scottish ale with notes of toffee and caramel aged in Rye Whiskey barrels.

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

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

M Trade Street #4 | 11.5% | 8oz | \$10

Imperial porter, bock and doppelbock aged in brandy and rye barrels for 13 months.

SPARKLING WINE

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

RED WINE

Kim Crawford Pinot Noir | California | \$12 Glass | \$48 Bottle

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

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

CRISP & BRIGHT

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 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.

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.

ROOTS TO BOOTS

M Roggebruin | 7.3% | \$9

A slightly spicy Belgian brown ale with notes of cola, dark fruit, and mild chocolate.

M Bluegrass | 5.3% | \$9

A Kentucky Common with a light, crisp, but flavorful dark cream ale with a nutty, corn-grainy, gently roast and aroma and flavor.

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 Apple Soiree Cider | 7% | 16oz | \$8.50

Apple forward, off-dry, semi-sweet cider from Newtopia Cyder

M Watermelon Chili Seltzer (GF) | 5% | 16oz | \$8.50

The world’s first probiotic-powered seltzer with antioxidant Vitamin C & all USDA Certified ingredients. The refreshing crispness of a chilled ripe watermelon dusted in chili for a mouthwatering twist; from Flying Embers

MUP Mango Passionfruit Seltzer | 4.8% | \$8.50

A refreshing seltzer infused with Mango and Passionfruit – from Kings & Convicts.

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.

M Pink Panther Hard Kombucha | 6% | \$8.50

Portion of gross proceeds are donated to the Susan G. Komen foundations to find a cure for breast cancer. This mouth-watering mixture of tangy Raspberry & tart Watermelon is paired perfectly with a dash of creamy Coconut to fulfill your sweet-tooth craving.

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 Melon | 5% | \$10

Everyday margarita with unexpected fresh, sweet and well-rounded compliment to the tequila inspired cocktail. From Melograno

MUP Hard Agave Pomegranate | 5% | \$10

“Melograno” being the signature flavor. Meaning pomegranate in Italian, is used as inspiration for an update to the classic Cosmo. From Melograno

MUP Fiero + Tonic | 12% | 12oz | \$9

A blend of citrus and bittersweet drink; a perfect aperitif.

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.

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

Pretzel Bites (vg) 11

Sculpin beer cheese,
California Amber beer mustard

Garlic Fries 10

Garlic confit, butter, 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 bread

Lumpia 13

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

Mexican Shrimp Cocktail 15

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

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

PIZZA ROMAN STYLE & SALADS

Add Chicken for \$8

Classic Caesar Salad 14

Chopped romaine hearts, Pecorino-Romano, herb
croutons, classic Caesar dressing

Island Crunch Salad 14

Pineapple, 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

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.

Peperoni Pizza (vg) 15

Tomato sauce, mozzarella, peperoni

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 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

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

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