

## 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.*

**MUP 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.*

## RICH & MALTY

**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 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.*

**M 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.*

**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*

**M Lid Ripper** | 7.7% | 16oz | \$9

*Hazy, unfiltered IPA featuring a “stupid amount” of American Hops and English Ale yeast. This beer is juicy, aromatics, and packs a punch. From Behemoth*

**M Freedom Juice** | 8% | 16oz | \$9

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

**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 Nectaron and Motueka to bring out the tropical fruity passion they are known for. From Behemoth*

**M Manta Ray** | 8.5% | 16 oz. | \$9

*The Aromas of fresh, citrusy tangerine, melon, and light pine leap from the beer and linger over a smooth finish. Like its namesake, this brew can sneak up on you – a big beer without a bite.*

## 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

## 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.*

**M Serrano Kolsch** | 5.5% | 16 oz. | \$8

*Kolsch spiced with a combination of fresh and roasted serrano chiles*

## ROOTS TO BOOTS

**M Ale Nog** | 8.1% | 16oz | \$11

*A Ballast Point holiday favorite- an eggnog-inspired cream ale with cinnamon and nutmeg, steeped on brandy-soaked oak, served on nitro. (CONTAINS LACTOSE)*

**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.*

**M Oatpaque** | 6.8% | \$9

*An intense, complex, oatmeal stout with notes of dark bread, dark fruit, chocolate, espresso, and smoke*

## 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*

**MUP Mango Passionfruit Seltzer** | 4.8% | \$8.50

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

**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*

**M 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 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.*

**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*

## 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 #3** | 10.9% | 8oz | \$10

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

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

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

## 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, Peccorino-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, Peccorino-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 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*