



# 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 16

Choose your style:

- Buffalo -Garlic Parmesan -Thai Ginger -

### Pork Belly Sweet Potato Fries 15

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

### Calamari 15

Seasoned fried calamari, crispy green beans, spicy sun-dried tomato aioli

### BP Nachos 16

Choice of protein: Carnitas, 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

### Tacos de carnitas 14

Authentic carnitas, cabbage, pickled onions, avocado salsa

### 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

### Burrata Salad 14

Winter greens, dried apricots, almonds, cherry tomatoes & a blood orange vinaigrette

### Classic Caesar Salad 12

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

### 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 \$15

## 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 15

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

Oaxaca cheese, fresh avocado pico, avocado salsa

### Short Ribs 20

Black Marlin braised short ribs, garlic smashed potatoes, charred broccolini, braising ale jus

### Pan Seared Salmon 18

Acorn squash, Victory at Sea glaze, shaved brussels sprout salad

## DESSERTS

### Blueberry lemon cheesecake 10

NY style cheesecake, topped with blue berry lemon crumb

### Chocolate Caramel Crunch Cake (GF) 10

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

### Tiramisu 10

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

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