

CRISP & BRIGHT

MUP California Kölsch | 5.2% | 16 oz. \$7.50

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. | \$7.50

Bright and brilliant blonde ale modeled after Kölsch-style ales, this beer is lightly hopped with citrusy, floral Noble hops and finished off with a touch of Himalayan sea salt.

MUP Wahoo White | 4.5% | 16 oz. | \$7.50

Witbier style, unfiltered with orange peel and coriander.

UP Collin's Pilsner | 4.4% | 16oz \$8

Perfect blend between old & new worlds, a well-balanced Pilsner using Citra & Cascade hops. – from **BUZZROCK Brewing Co.**

M Anzac Sparkling Ale | 5.1% | 16oz \$9

A bright, malty, highly carbonated crusher brewed in celebration of Anzac Day.

HOPS & MORE HOPS

MUP Sculpin | 7% | 16oz. \$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 Aloha Sculpin | 7% | 16oz. \$8

Hazy IPA with tropical flavors from hops and yeast. With no fruit added, hints of pineapple and guava create a hazy paradise in the palm of your hands.

MUP Hazy Sculpin | 7% | 16oz. \$9

Our flagship IPA gets a hazy twist in this reimagined version of our most famous IPA.

MUP Sculpin *NITRO* | 7% | 16oz. \$8

Our gold medal winning IPA with bright floral hop flavors of apricot, mango, and lemon. Served on NITRO.

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.

M Stafford Place | 7% | 16oz. \$9

Highly aromatic and complex IPA with huge tropical and stone fruit aromas from powerful New Zealand hops- Nectarone, Rakau, and Nelson Sauvin.

MUP Run Wild NA IPA | < .05% | 16oz. \$9

Run Wild is the ultimate sessionable IPA hop-forward, mildly bitter, and well-balanced. A crisp, clean classic – drinkable all day. From Athletic

FRUIT & SPICE

MUP Watermelon Dorado | 10% | 8oz. \$6.50

Our hoppy double IPA with watermelon.

MUP Pineapple Sculpin | 7% | 16oz. \$9

Our signature IPA gets a semi-sweet pineapple twist that complements the bitterness from the base recipe.

MUP Grapefruit Sculpin | 7% | 16oz. \$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.

KINGS & CONVICTS

MUP Haze in the Park | 6.2% | 16 oz | \$9

This hazy IPA boasts serious juicy qualities, giving off an inviting look at first glance with its light orange color. 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, showcasing an enjoyable juice-like hazy IPA.

RICH & MALTY

MUP Calico | 5.5% | 16oz. \$8

The very first beer brewed on the original 15-barrel brew house. A rich, amber ale with hints of toasted caramel, citrus, and spice.

MUP Victory at Sea | 10% | 8oz. \$7

Imperial porter with coffee & vanilla.

M Calm Before the Storm *NITRO* | 5.5% | 16oz. \$9

A coffee vanilla ale with a touch of cream. Served on NITRO.

M Rolling Browncoat | 8.2% | 16oz. \$9

Complex, fruity brown ale with a bit of extra muscle.

M Kingdom of the Crystal Red | 6.2% | 16oz. \$9

Robustly malty yet balanced red ale, featuring Crystal Red malt from Briess Malt & Ingredients

LOCAL CRAFT

MUP Ballast Point Michelada | 4.5% | 16oz. \$9

Tajin rim, lime, Sangre De Tigre Blend. Choice of spicy or mild.

MUP Mango Margarita | 13.9% | 6oz. \$12

Sweet, tangy and gloriously tropical, every sip of this mango margarita is like giving your taste buds two first class tickets to paradise. (GF)

MUP Strawberry Daiquiri | 13.9% | 16oz \$12

Flavored wine cocktail boasts a delicious blend of sweet strawberries & crisp white wine served over ice. From Minute Maid.

MUP Nice & Dry Hard Apple Cider | 6% | 16oz. \$9

Dry, crisp, and effervescent. Your classic, go-to, any time of the day, super refreshing, dry cider. From Coronado. (GF/VG)

MUP Baja Hard Kombucha | 6% | 16oz. \$9

Inspired by the Baja California desert and the Mexican Culture, this refreshing blend of prickly pear, agave, and fresh jalapeño will calm your thirst and enhance your day with its kick of sweet and spicy flavors. From Nova. (GF/VG)

MUP Snugglebug Sour | 4.4% | 16oz. \$10

The light and refreshing pinkish purple of this sour grabs your attention while the tart Boysenberries keep it. From Smog City.

MUP Underberg: The Rheinberg Herbal Digestive | 44% | 20mL \$3.50

A single-dose digestive meant to be 'unwrapped' and enjoyed as a crowning finale to excellent meals or hearty snacks.

WHITE WINE & ROSE

Banfi Pinot Grigio | Italy | \$11 Glass | \$44 Bottle

Ruffino Moscato | Italy | \$12 Glass | \$48 Bottle

Echo Bay Sauvignon Blanc | New Zealand | \$12 Glass | \$48 Bottle

SeaGlass Riesling | Monterey County | \$11 Glass | \$44 Bottle

Ferrari-Carano Chardonnay | Sonoma County | \$14 Glass | \$56 Bottle

Chiarletto di Bardolino Rose | Italy | \$12 Glass | \$48 Bottle

SPARKLING WINE

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

RED WINE

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

Unshackled Red Blend | California | \$16 Glass | \$64 Bottle

DAOU Cabernet Sauvignon | California | \$14 Glass | \$56 Bottle

Complicated Pinot Noir | New Zealand | \$12 Glass | \$48 Bottle



BALLAST POINT

DEDICATED TO THE CRAFT

Long Beach

SMALL BITES

French Fries (v)..... 9
Garlic & parmesan +3

Ballast Point Wings.....17
Buffalo 🌶️ -or- Roasted Garlic Pepper

Fried Calamari.....20
Hand breaded calamari rings, tomato basil relish, Calabrian tomato sauce.

Spinach Artichoke Dip.....14
Creamy spinach artichoke dip, parmesan cheese, served with seasoned tortilla chips.

NEW Sourdough Pretzel.....12
Ballast Point cheese sauce, Fathom beer mustard.

Aguachile en Tamarindo(gf).....18
Citrus cured shrimp, tamarind marinade, avocado, cucumber, red onion, served with tostadas. 🌶️

St. Louis KBBQ Ribs18
Grilled St. Louis ribs, glazed with a Korean BBQ glaze, topped kimchi and chives.

NEW Carne Asada Nachos.....18
Citrus marinated steak, Sculpin beer cheese, Pico, Queso fresco, Avocado salsa on seasoned chips. (Add Avocado +\$2.00)

SALADS

Add grilled chicken +6

Caesar Salad.....14
Chopped romaine hearts, Pecorino-Romano, herb croutons, classic Caesar dressing.

House Salad (vg/gf)10
Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, red onions, house vinaigrette.

Ahi Noodle Salad.....16
Ahi tuna, rice noodles, edamame, cucumbers, chili onion crunch, tossed in a citrus sesame dressing. 🌶️

ROMAN STYLE PIZZAS

Pizza Pomodoro (v)15
San Marzano tomato sauce, Distefano Mozzarella, heirloom cherry tomatoes, basil grated pecorino, Calabrian pepper flakes.

Peperonata & Sausage Pizza (v)17
San Marzano tomato sauce, Distefano Mozzarella, braised peppers, caramelized onions, plant-based Italian sausage.

Carnivore19
San Marzano tomato sauce, Distefano Mozzarella, pepperoni, Italian sausage, bacon, grated parmesan cheese.

WEEKDAY SPECIALS

Exclusions may apply

Burger Monday.....18
100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce.

*Includes your choice of a 16oz pour of any Main Production beer currently on tap.

Taco Tuesday9
Choice of three street tacos: Carne Asada, Al Pastor, Grilled Chicken with cilantro, radish, salsa.

Steak Wednesday22
7oz marinated NY Strip, steak fries with pecorino cheese, onion mushroom demi glaze.

*Includes your choice of an 8oz pour of any Main Production beer currently on tap.

MAINS

Sandwiches & Burgers come with French fries or Side salad.

Upgrade to garlic & parmesan fries +2

Add avocado +2, egg +2, bacon +3

Ballast Point Burger17
8oz American Angus beef patty, shredded lettuce, tomato, BP sauce, aged cheddar cheese, on a toasted brioche bun.

Beyond "Veggie" Burger (vg).....17
Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun.

Smoked Brisket Torta.....19
12-hour hickory smoked brisket, shredded lettuce, tomato, red onions, refried beans, pepper jack cheese, roasted jalapeno aioli.

Fried Chicken Sandwich.....17
7oz chicken breast, tomato, shredded lettuce, honey sriracha aioli, toasted brioche bun.

NEW Baja Fish Tacos.....17
Longfin battered cod loins, red cabbage slaw, chipotle crema, served with seasoned chips & roasted salsa.

NEW Grilled Cauliflower Tacos16
Herb marinated cauliflower, vegan lemon chipotle aioli, corn tortilla, red cabbage slaw. Served with seasoned chips & salsa. (vg)

Birria Quesatacos19
Angus chuck beef braised with guajillo peppers, cilantro, onions, Oaxaca cheese, avocado salsa verde, served with side of seasoned chips and roasted salsa.

NEW Fish & Chips21
Longfin battered cod loins, crispy seasoned fries, served with house made tartar sauce, ketchup, & lemons.

DESSERTS for Two...

Mango Guava Gelato Flute12
Tantalizing guava & mango gelato swirled gelato.

Old Fashion Chocolate Cake10
Layers of rich fudgy cake and smooth chocolate butter cream covered with salted caramel drizzle and whipped cream.

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.

(v) vegetarian (vg) vegan (gf) gluten free

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. A 20% gratuity will be applied to all parties of 8 or more. Sales tax will be added to the price of all food items served.