



BALLAST POINT LONG BEACH

» DEDICATED TO THE CRAFT «

PLATES TO SHARE

Pork Belly Sweet Potato Fries 13	Ballast Point Wings 16
Crispy waffle sweet potato fries, mozzarella cheese, marinated pork belly, sweet chipotle sauce, fried egg	Choose Your Style: -Buffalo -Green Mole -Garlic Parmesan
Pretzel Bites (vg) 11	Steamed Mussels 17
Sculpin beer cheese, California Amber beer mustard	Longfin, clam broth, butter, lemon juice, chorizo, roasted new potatoes
Garlic Fries (vg) 9	Salsa & Guacamole (vg) 9
Garlic confit, parmesan cheese, parsley	House made chips
Calamari 15	Peruvian Inspired Ceviche 13
Seasoned fried calamari, crispy green beans, spicy sun dried tomato aioli	Catch of the day marinated in lime juice, avocado, red onion, sweet potato, roasted corn, cilantro, aji, served with tostadas
Steak Nachos 16	Roasted Brussel Sprouts (vg) 13
Sculpin marinated steak, pico, jalapenos, lime cream, cilantro	Oven roasted brussel sprouts and sun burst squash, sauteed soyrizo, fired roasted corn couli
Al Pastor Quesadilla 14	
Al pastor marinated pork, oaxaca cheese, pico, avocado, smoked pineapple sauce	

WEEKLY SPECIAL

MONDAY:
BURGER & A PINT
FOR \$15

WEEKEND:
BRUNCH
10AM-1PM



MAINS

Burgers and sandwiches come with your choice of regular fries or house side salad.
Sub Garlic Fries (\$2.00) Add Avocado (\$1.50) Bacon (\$1.00) Extra cheese (\$0.75)

Ballast Point Burger 15
100% American Wagyu beef, cheddar cheese, lettuce, tomato, pickle spear, BP house sauce
Portobello Burger 17
100% Wagyu beef, grilled marinated portobello mushroom, smoked gouda, arugula, tomato, Victory at Sea bacon jam
Beyond "Veggie" Burger (vg) 17
Grilled beyond patty, ice berg lettuce, tomato, spicy sun dry tomato aioli
Grilled Fish Sandwich 16
Grilled catch of the day, lettuce, tomato, red onion, BP tartar sauce, toasted alpine roll
Louisiana Fried Chicken Sandwich 15
Spicy fried chicken breast, house coleslaw, pickle spear, toasted brioche bun
Fish & Chips 18
Beer battered Alaskan cod loins, crispy fries, lemon aioli
Shrimp Scampi Pasta 17
Sauteed white shrimp, buccatini pasta, cherry tomato, lemon butter sauce, parmesan cheese, served with french baguette
The Calexico Wet Burrito 17
Marinated steak, fries, refried beans, guacamole, pico, oaxaca cheese, lime cream sauce, smothered in green salsa

TACOS

Baja Beer Battered Fish (2) 14
Grunion beer battered Alaskan Cod, cabbage, grilled pineapple salsa, lime cream sauce, on blue corn tortillas
Birria Tacos (2) 14
Beef braised in a spicy Mexican broth, onions, cilantro, salsa verde, served with a side of consommé

SOUP

Grilled Cheese & Tomato Bisque 14
Butter toasted sourdough, parmesan crust, sharp cheddar, gruyere, american white cheese. Served with a bowl of creamy tomato bisque
BP Clam Chowder 8
House made creamy clam chowder, chives
Tomato Bisque 8
Creamy tomato bisque, sculpin crème fraiche, micro leeks

SALADS & FLATBREADS

Add on: Flat Iron Steak (\$10) or Grilled Chicken (\$6)

Coconut Shrimp Salad 15
Seasonal greens, watermelon radish, cherry tomatoes, red onion, avocado, shaved carrots, poached shrimp, toasted coconut, green goddess dressing
Classic Caesar Salad 12
Chopped romaine hearts, shaved parmesan, herb croutons, classic ceasar dressing
Margherita Flatbread (vg) 12
California amber marinara sauce, mozzarella cheese, baby heirloom cherry tomatoes, basil, balsamic glaze
BBQ Chicken Flatbread 15
Shredded BBQ chicken, Fathom BBQ sauce, mozzarella cheese, red onions, cilantro

DESSERTS

Tiramisu 10
Sponge cake soaked in espresso, topped with mascarpone cream, cocoa powder
Carrot Cake (gf) 10
Gluten free carrot cake, spiced with cinamon, walnuts, raisins, white chocolate icing
Seasonal Pumpkin Cheese Cake 10
Pumpkin infused NY style cheese cake, graham cracker crust, caramel sauce

Sales tax will be added to the price of all food items served | 20% Gratuity is automatically added to parties of 8+