



BALLAST POINT®

DEDICATED TO THE CRAFT

LONG BEACH

Weekend Brunch Menu

Serving 10am – 1230pm

Fruit Salad 10

Watermelon, cantaloupe, honey dew, pineapple, strawberries, Chamoy, Tajin seasoning

Pancake Stack (3) 10

comes with your choice of: chocolate chip, mix berries, banana nut
Fluffy ricotta pancakes, Vermont maple syrup

Mascarpone and Berries 14

Artisanal brioche toast, honey whipped mascarpone, fresh seasonal berries, preserved apricot, za'atar seasoning

NEW BP Breakfast Burrito 16

Chorizo, potatoes, eggs, Oaxaca cheese, Pico, Lime crema, wrapped in an herb and garlic flour tortilla

Tocilog 16

Garlic rice, onion crisp, green onions, topped with fried eggs, crispy tocino style pork shoulder

Huevos Rancheros 16

Two fried corn tortillas, sunny side up eggs, ranchero salsa, queso, avocado, pickled onions, tallow refried black beans

Breakfast Steak Sandwich 19

Marinated flat iron steak, fried egg, arugula chimichurri, aged gouda, pickled fennel, ciabatta roll

Hangover Hash 17

Crispy corned beef hash, peppers, fried eggs, scallion cilantro gremolata

Chicken Wings and Waffles 17

Fried buttermilk wings, Belgian waffle bites, hot honey

Ballast Point Burger 17

100% American Wagyu beef, cheddar cheese, lettuce, tomato, house made pickles, BP house sauce

Pretzel Bites 12

Sculpin beer cheese, California Amber beer mustard

Ballast Point Wings 17

Choose your style:

Buffalo

Roasted Garlic Pepper

Smackin Habanero

Specialty Sips

Ballast Point Michelada 9

Speedboat, Tajin Rim, Sangre de Tigre blend

Prosecco Mimosas 30

Bottle (750ml) of Ruffino Prosecco
Choice of Orange or Guava Juice

Sabe' Bloody Mary Cure 12

Sangre de Tigre blend, celery, olives, pickled cucumber

Hot Coffee or Tea 4

Thunderking Brewing Co.

Cold Brew Coffee 6

Thunderking Brewing Co.

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, 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

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.