

## CRISP & BRIGHT

**MUP Wahoo White** | 4.5% | 16 oz. | \$7  
*Witbier style, unfiltered with orange peel and coriander*

**MUP Longfin Lager** | 4.5% | 16 oz. \$7  
*Solidly balanced helles that finishes clean with a hint of hops, it would easily fit in at any German beer garde*

**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*

**M 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 crisp, citrus like bitterness, this beer starts to unfold, sip after sip, into a delicate myraid of flavors including rich tangerine, grapefruit zest, ripe stone fruit and guava. Pairs with a light body and dry finish, one pint will never seem to be enough.*

**MUP Wee Gus** | 4.2% | 16 oz. | \$7  
*A lager dry-hopped with Northern Brewer and Hallertauer Mittelfruher for a floral somewhat spicy aroma and flavor.*

## 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 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.*

**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 Periscope** | 8.5% | 8oz. \$5.50 | 16 oz | \$9  
*Periscope is a hoppy Hazy Double India Pale Ale with a rotating hop selection. Every time the hops rotate, so too will the can art. A hazy IIPA with a punch of tropical-citrus notes, guava, pineapple, orange, and lemon... hop depending*

**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.*

**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.*

**MUP Fathom** | 6% | 16 oz | \$8  
*Crisp, clean brew with a touch of malt and zesty orange & piney hops*

## RICH & MALTY

**MUP Calico** | 5.5% | 16oz | \$7  
*Rich copper ale; bold and complex with a nod to traditional ESBs. American hops & four types of malts create a ruby-red beer with hints of toasted caramel, citrus, & spice*

**M Happy Pride Honey Ale** | 6% | 16 oz | \$8  
*Dry, crisp, effervescently refreshing honey apricot ale*

## ROOTS TO BOOTS

*Our Research & Development Program gives all employees a chance to experiment with unique ingredients and styles. If they're popular, they may become a new beer—so vote with your glass!*

**M Expilsnermental #1** | 5.4% | 16oz | \$7  
 Hoppy Pilsner featuring an experimental hop, W1108-333, from the USDA & Hop Research Council's public hop breeding program, which brings sweet floral, herbaceous, and white grape skin notes

## FRUIT & SPICE

**MUP Grapefruit Sculpin IPA** | 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*

## LOCAL CRAFT

**MUP Black Cherry Lime Hard Kombucha (GF)** | 7.2% | 16oz | \$8.50  
*Fresh dark cherry flavors, finishes clean with a bright twist of lime spritz. From Flying Embers*

**MUP Kiwi Strawberry Hard Tea** | 7% | \$8.5  
 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 Mango Chili Hard Seltzer** | 5% | \$8  
*A Crystal clear, effervescent, bursting with tropical mango aromas, and backed by a quaint chili kick; this sparkling hard seltzer is the perfect balance of sweet and spicy. From Kings and Convicts.*

**MUP Sundaze Spicy Cocktail** | 6% | \$9  
*Naturally fermented orange juice with Jalapeno. Light and refreshing with a subtle kick of spice. From Sundaze*

**MUP Sundaze Botanical Cocktail** | 6% | \$9  
*Naturally fermented single-strength with Valencia Orange Juice, Ginger Extract, Rosemary. Light and refreshing with a healthy dose of botanicals. From Sundaze*

**MUP Hard Agave Passion Guava** | 7% | \$10  
*Guava and citrus with subtle candied elements that are washed over by pure, ripe aromas; from Seaborn*

**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*

JOIN US FOR IPA DAYS

AUGUST 4<sup>th</sup> – 7<sup>th</sup>

LIMITED IPA VARIETIES AND CLASSIC FAVORITES

## RED WINE

**Imagery Pinot Noir** | California | \$12 Glass | \$48 Bottle

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

**Seven Deadly Red Blend** | Lodi CA | \$11 Glass | \$44 Bottle

**Cape D'Or Cabernet Sauvignon** | South Africa | \$14 Glass | \$56 Bottle

## SPARKLING WINE

**Ruffino Prosecco** | Italy | \$12 187ml Split \$12 | \$48 750ml \$48

## WHITE WINE & ROSE

**Lunardi Pinot Grigio** | Italy | \$11 Glass | \$44 Bottle

**Cape D'Or Sauvignon Blanc** | South Africa | \$12 Glass | \$48 Bottle

**Ruffino Moscato** | Italy | \$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

### Salsa & Guacamole (vg) 9

House made chips

### Ballast Point Wings 17

Buffalo -or- Mango-Gochujang or  
Roasted Garlic Pepper

### Crispy Shrimp Tempura 13

Shrimp battered in a delicate rice seasoning, togarashi  
seasoned rice puffs, served with a cilantro-peanut sauce

### BP Steak Nachos 16

Sculpin cheese sauce, grilled onions, peppers, roasted  
corn, queso fresco, mole sauce, cilantro

### Beer Steam Mussels 17

Longfin Lager, clam broth, lemon, chorizo,  
roasted new potatoes

### 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, served  
with saltine crackers

## 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

## SALADS & FLATBREADS

Add Chicken for \$8

### Classic Caesar Salad 12

Chopped romaine hearts, pecorino 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

### Margherita Flatbread 13

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 14

California Amber tomato sauce, pepperoni, mozzarella,  
pecorino romano

TAKE YOUR FAVORITE BEER HOME WITH YOU!

32OZ CROWLERS AND 64OZ GROWLERS AVAILABLE TO-GO.

## 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 Wagyu 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 Wagyu beef,  
Pepper-jack cheese, Calico-caramelized onion,  
Pepperoncini peppers, Calabrian pepper, honey aioli

### Spicy Katsu Fried Chicken Sandwich 16

Katsu style fried chicken, escabeche kale slaw,  
marinated cucumbers, house made Tonkatsu sauce

### Fish & Chips 18

Grunion beer battered Alaskan cod, crispy fries,  
lemon aioli

### Vegan Tinga Tostadas (v) 15

Chik'n tinga, fried bean spread, cabbage,  
ancho sauce, baked tostada

### Bisaya Style Pork Ribs 20

Filipino inspired BBQ ribs, steam 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