

CRISP & BRIGHT

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

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 garden

MUP Wee Gus Hoppy Lager | 4.2% | 16 oz. \$7

A lager dry hopped with Northern Brewer and Hallertauer Mittelfrüher for a floral, somewhat spicy aroma and flavor

MUP Speedboat | 4.3% | 16 oz. | \$7

Bright and brilliant blonde ale modeled after Koln-Style ales, this beer is lightly hopped with citrusy, floral noble hops and finished off with a touch Himalayan Sea Salt and lime

HOPS & MORE HOPS

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 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 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 IPA with a punch of tropical-citrus notes, guava, pineapple, orange, and lemon... hop depending

M Fathom | 6% | 16 oz \$8

Crisp, clean brew with a touch of malt and zesty orange & piney hops

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

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

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

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.

WILD ALES & SOURS

MUP Tart Cherry Sour Wench | 6.5% | 16oz \$9

Berliner-Weisse with notes of cherry and soft tartness

MUP PB&J Sour Wench | 7% | 16oz \$9

Berliner-Weisse inspired by a classic PB&J.

**contains nuts*

RICH & MALTY

MUP Calico | 5.5% | 16oz \$7

Rich copper ale; bold and complex with a nod to traditional ESBs. American hops and four types of malts create a ruby-red beer with hints of toasted caramel, citrus, and spice

BARREL AGED

MUP High West Victory at Sea | 10% | 4 oz. \$5.50 | 8 oz. \$10

High West Bourbon/Rye Blend aged for 7 months. Layers of complexity emerge with notes of soft caramel and smoky oak over a dark chocolate and roasted almond body.

M Bourbon BA Barmy | 14.5% | 4 oz. \$5.50 | 8 oz. \$10

And Golden strong ale with apricots and honey, aged in Bourbon barrels.

M Virgin Oak BA Barmy | 12% | 4 oz. \$5.50 | 8 oz. \$10

Golden strong ale with apricots and honey, aged in virgin oak barrels.

M Single Malt BA Sea Monster | 10% | 4 oz. \$5.50 | 8 oz. \$10

Imperial Stout aged in Single Malt whiskey barrels.

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 Czitalian Pilsner | 5.6% | 16 oz. | \$8

A light, crisp, bubbly, and refreshing pilsner, with a lemon/herbal/peppery aroma from a dry hop of Czech Saaz

M RESPECT | 5.5% | 16 oz. | \$8

A light but malty Vienna Lager brewed for the International Women's Collaboration Brew Day- available in full pints only because nobody only gets a taste of RESPECT

M Camanchaca | 7% | 16oz | \$9

Hazy India Pale Ale with Mosaic, Citra and Idaho 7 create a mouthful of hop flavors such as lemon, berry, cantaloupe, pineapple, and strawberry

M Red Raccoon | 7.7% | 16oz | \$9

A dry, drinkable, but still malt-prominent strong red ale featuring Simcoe and Mosaic hops and base malt from Cebada Farms in the Imperial Valley.

M Double Common | 8.5% | 8oz | \$6.50

Earthy, nutty, fruity extra-strength California Common.

LOCAL CRAFT

MUP Apple Soiree Cyder | 7% | 16oz | \$8.50

Apple forward, off-dry, semi-sweet cider from Newtopia Cyder

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 Mango Daydream Hard Kombucha | 6% | 16oz | \$8

Feet on the ground. Head in the clouds. Can in hand. Meet Mango Daydream—an all-organic hard booch twice brewed with a tropical trifecta of juicy mangoes, pineapples and oranges—spiced just right with the perfect pinch of cayenne pepper. Dream on! From Juneshine.

MUP Strawberry Lemonade Hard Kombucha | 7% | 16oz | Can | \$10

Refreshing tart & infinitely crushable, lemons and strawberries meld with a subtle touch of aromatic lavender; from BoochCraft.

MUP Watermelon Chili Seltzer | 7% | \$8

The refreshing crispness of a chilled ripe watermelon dusted in chili for a mouthwatering twist; from Fying Embers

MUP The Spicy Convict 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 Convict"

MUP Sundaze Botanical Cocktail | 6% | \$10

Crystal Naturally fermented orange juice with ginger and rosemary. Light and simple with a sophisticated finish.

MUP Sundaze Spicy Cocktail | 6% | \$10

Naturally fermented orange juice with Jalapeno. Light and refreshing with a subtle kick of spice.

MUP Sabe Grapefruit Paloma (GF) | 14% | Can | \$12

Tangy grapefruit and tart lime with roasted agave and tiny refreshing bubbles 138 calories / 4.9 carbs per 5oz serving. Gluten Free, all-natural and vegan infused with Blanco Tequila / Vodka

SPARKLING WINE

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

WHITE WINE

Kung Fu Girl Riesling | Washington State | \$11 Glass | \$44 Bottle

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

Spirito Libero Vermentino | Italy | \$13 Glass | \$52 Bottle

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

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

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

ROSE WINE

Sanford Rose | Santa Rita Hills | \$13 Glass | \$52 Bottle

RED WINE

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

Spirito Libero Sangiovese | Italy | \$15 Glass | \$60 Bottle

Seven Falls Merlot | Washington | \$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



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 17

Buffalo

-or-

Roasted Garlic Pepper

-or-

Strawberry Ghost Pepper Glaze

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

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 protein: Chicken or Salmon for \$8

Classic Caesar Salad 12

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

Citrus and Beet Salad 14

Seasonal greens, Calico braised beets, grapefruit and
orange segments, mint crème fraiche, feta cheese,
granola crumbs, hibiscus 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 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