



# BALLAST POINT®

DEDICATED TO THE CRAFT

## -SUNSET BEER DINNER-

September 20<sup>th</sup> at 6:00pm

Come and Join us for our Sunset Beer Dinner at Ballast Point Long Beach.

Featuring a Five Course Beer Paired Dinner on our Upstairs Patio.  
\$85 per person includes the Dinner and Beer Pairings

For Reservations Visit  
<http://www.ballastpoint.com/events>

## PLATES TO SHARE

### Truffle Fries 8

White Truffle Oil, Powder

### Seasoned Garlic Fries 8

Fresh Garlic Seasoning, BP Aioli

### Jalapeno-Cheddar Pretzel 10

Sculpin Beer Cheese, Calico Mustard

### Guacamole & Chips 9

Roasted Salsa, House Made Guacamole, Tortilla Chips

### Crispy Poke Bowl 18

Ginger Soy Ahi Poke, Seaweed Salad, Spicy Mayo, Avocado Aioli, Togarashi, Pickled Onions, Furikake, Wontons

### BP Wings 15

Choose your Sauce:

**Lemon Pepper:** Lemon & Pepper Seasoning, Dry Rub

**Buffalo:** Buffalo Sauce, Bleu Cheese Mousse (SPICY)

**Soy Glazed:** Sesame Seeds, Cilantro, Lime

### Steak Nachos 16

Marinated Flank Steak, Cheddar Béchamel Sauce

Sliced Jalapenos, Radish, Salsa Fresca, Cotija

### Fried Brussel Sprouts 10

Bacon, Gribiche, Cotija Cheese, Pepitas Seeds

Sea Rose Cherries

### Tempura Shrimp & Lobster Flatbread 15

Butter Poached Lobster, Crispy Shrimp, Chives

Burrata Belgioioso Cheese, Lemon-Lime Mascarpone, Fennel

Micro Cilantro, Chili Oil

### Wahoo Beer Steamed Mussels 16

Red Curry & Coconut Broth, Jalapeno, Garlic, Shallots Ginger

Cilantro, Grilled Scallion Vinaigrette, Thai Chili Wahoo

## SALADS

Add Grilled Chicken \$6 or Seared Rare Ahi \$10

### House Salad 12

Spring Mix, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomatoes, Red Onion, Croutons, Sour Wench Vinaigrette

### Protein Bowl 16

Black Beans, Lentils, Farro, Quinoa, Pickled Hominy Ancho Chile Puree, Avocado, Grilled Tomato, Queso Fresco, Dates Burnt Lime, Cilantro Vinaigrette

## MAINS

### Ahi Tuna Melt 16

Lemon, Yuzu, Aioli, Parsley, Five Cheese Blend

### Aged Cheddar Burger 16

100% American Wagyu Beef, Arugula, Beer Glazed Onions, BP Aioli

### Hatch Chili Burger 16

100% American Wagyu Beef, Grilled Red Onion, Hatch Chilies, Pepperjack Cheese, Cilantro Crema, Avocado Spread

### Carnitas Fajita Quesadilla 14

Marinated Carnitas, Bell Peppers, Caramelized Onions Oaxaca and Panela Avocado Salsa Verde

### Southern BLT 14

Romaine Lettuce, Red Onions, Maple Glazed Bacon Fried Green Tomatoes, Chipotle Mayo, Sourdough Bread

### Blackened Grilled Fish Tacos (3) 15

Cajun Spiced Yellowtail, Cotija, Lime, Salsa Fresca Cilantro Crema

### Baja Style Fried Fish Tacos (3) 16

Yellowtail, Salsa Fresca, Cilantro Crema, Cotija, Lime

### BBQ Tri Tip Sandwich w/ country baked beans 17

Grilled Shaved Tri Tip, Provolone Cheese, Crispy Onions Tangy BBQ Sauce

### Spicy Pastrami Sandwich w/ loaded potato salad 16

Sculpin Brined Pastrami, Gruyere, Pickled Onion & Jalapenos BP Aioli, Toasted Rye Bread

## DESSERTS

### Ballast Point Sundae 8

Chocolate Sauce, Vanilla Bean Ice Cream

Banana Whipped Cream, Cinnamon Sugar Churros

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.