

WAYPOINT PUBLIC

DEL SUR

WHENEVER POSSIBLE WE COOK FEATURING ARTISAN INGREDIENTS FROM LOCAL PRODUCERS. DUE TO LOCAL ENVIRONMENTAL CONDITIONS WE SERVE WATER ONLY UPON REQUEST. THANK YOU FOR YOUR UNDERSTANDING.



STARTERS & SMALLS

Pickled Garden Veggies, 4.50
Cauliflower, Cucumber, Carrot, Fresno Chile, Sweet & Spicy Brine

GuacaHummus, 5.50
Avocado & Garbanzo Hummus, Pico, Sliced Cucumber & Carrots

Pretzels, 6.50
IPA Beer Cheese & Grained Mustard

Fried Green Tomatoes, 8.50
Served with Ranch

Miso Honey Sprouts, 10.50
Marinated Soft Egg, Scallion, Cilantro, Garlic Chips

Pesto Deviled Eggs, 7.50
Spinach & Basil Yolk, Red Pepper Coulis, Crispy Shallots

Shaved Street Corn, 9.00
Red Bell, Green Onion, Cotija, Cilantro, Lime, Ancho-Jalapeño Crema, Roasted Garlic Aioli, Pico

Pound of Wings, 11.95
Tossed in: IPA Buffalo Sauce, Stout BeerBQ Sauce, or WP Dry Rub

Carnitas Verde Mac & Cheese, 9.50
Smoked Tomatillo Mornay, Braised Pork, Pico, Cilantro-Tajin Breadcrumb

BRUNCH



BENNY BEARS

Served with 2 Poached Eggs & WP Herbed Reds; Substitute a Small House Salad, 2.50

Southern Belle, 14.00
Bacon, Wild Arugula, IPA Triple Cheese Mornay, Roasted Garlic & Cheddar Biscuit

Avocado, 14.00
Wild Arugula, Fresh Avocado, Smoked Tomato Hollandaise, Pickled Serrano & Avocado Relish, on a Toasted English Muffin

Hill Farm Artisan Ham, 14.00
Grilled Shaved Ham, Baby Spinach, Smoked Tomato Hollandaise, on a Toasted English Muffin



BUNS

All Buns served with Herbed Fries; Substitute Soup or a Small House Salad, 2.50. Substitute a Natural Chicken Breast or Grilled Portobella at no charge. Bacon, 2.00 / Avocado, 2.00 / 1 Egg, 2.00 / All Three, 5.00

The Waypoint Burger, 16.95
Aged White Cheddar, Sunny Egg, Smoked Tomatillo Pulled Pork, Spicy Pickled Vegetables, Roasted Garlic Aioli, LTO, on a Gourmet Bun

Public Burger, 14.50
Aged White Cheddar, Roasted Garlic Aioli, LTO, on a Gourmet Bun

B.L.F.G.T.A, 14.95
Bacon, Lettuce, Fried Green Tomatoes, Avocado, Roasted Garlic Aioli, on Sourdough

Cotija Chicken, 14.50
Tajin Grilled Chicken, GuacaHummus, Crispy Cotija, LTO, on a Gourmet Bun

BeerBQ Pork S sammich, 13.50
Beer Braised Carnitas, Stout BeerBQ, Cole Slaw, Chicken-Fried Shallots, on a Gourmet Bun

Bella S sammich, 12.95
Grilled Balsamic Portobella, Grilled Onion, Roasted Red Pepper, Arugula, Basil, on Sourdough

Quad Grilled Cheese, 14.95
Aged Cheddar, Provolone, Natural Swiss, Mozzarella, Arugula, Tomato, Roasted Garlic Aioli, on Sourdough Served with Tomato Bisque (no fries)

EARLY RISERS



WP Basic Breakfast, 11.50
3 Eggs Any Style, 2 Strips Bacon, 2 Pieces Grilled Toast, WP Herbed Reds

Biscuits & Gravy, 13.50
2 Sunny Eggs, Bacon, Scallion, Roasted Garlic & Cheddar Biscuit, Herbed Sausage Gravy, WP Herbed Reds

Savory Pork French Toast, 14.50
2 Sunny Eggs, BeerBQ Pulled Pork, Spinach, Potato Chip & Parmesan Sourdough, Triple Cheese IPA Mornay

Chicken & Biscuit Sandwich, 14.50
Buttermilk Fried Natural Chicken, Bacon, Sunny Egg, Ranch, Arugula, Roasted Garlic & Cheddar Biscuit, Spiced Maple Reduction, WP Herbed Reds

Chilaquiles Verde, 11.95
2 Sunny Eggs, Tortilla Chips, Avocado, Smoked Tomatillo Salsa, Cotija Crumbles, Jalapeño Crema
Add Grilled Natural Chicken, 6.50
Add Tomatillo Carnitas, 5.50

Steak & Eggs, 16.95
Grilled 8oz. Tri-Tip, 2 Sunny Eggs, Chive Butter, Grilled Sourdough, WP Herbed Reds

HASHES

Hashes served with 2 Sunny Eggs; Substitute Scrambled Tofu, 2.00

Hipster, 13.95
Brussels Sprouts, Red Onion, Kale, Seared Shrooms, Garlic Roasted Broccolini, WP Herbed Reds

Lil' Piggy, 14.95
Bacon, Hill Ham, Carnitas, Jalapeño, Caramelized Onion, Grained Mustard, Wild Arugula, WP Herbed Reds

Smoked Steak, 14.95
Tri-Tip, Cherry Tomatoes, Caramelized Onion, Seared Shrooms, Chive Butter, WP Herbed Reds



SCRAMBLES

Scrambles made with 3 Eggs; Substitute Scrambled Tofu, 2.00 Served with Grilled Sourdough (upon request) & WP Herbed Reds; Substitute a Small House Salad, 2.50

Meatloaf, 13.95
Beef-Pork Meatloaf, Aged White Cheddar, Caramelized Onion, Tomato, Seared Shrooms

Spinach, 13.50
Aged White Cheddar, Avocado, Red Onion, Red Pepper Coulis

Carnitas, 13.95
Braised Pork, Cotija, Fresh Jalapeño, Pickled Serrano & Avocado Relish, Red Onion



SALADS Natural Chicken, 6.50 / Herbed Shrimp, 7.50 Grilled Tri-Tip, 9.00 / GuacaHummus, 4.50

SoCal Cobb, 11.50
Spinach, Bacon, Hard Egg, Corn, Pico, Cotija, Avocado-Cumin Dressing

Caesar, 11.50
Little Gem, Herbed Croutons, Roasted Tomato, Parmesan, Banyuls & Anchovy Dressing

Cashew Creme, 11.00
Kale, Spinach, Carrots, Red Bell, Cabbage, Crispy Chickpeas, Lemon Cashew Dressing

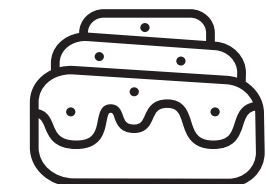
Grains & Greens, 12.00
Herbed Farro, Arugula, Spinach, Charred Fennel, Onion, Cucumber, Tomato, Sweet Peas, Parmesan, Balsamic Roasted Tomato Vinaigrette



SWEETS

Fruit & Yogurt Bowl, 10.00
Oatmeal Streusel, Greek Yogurt, Seasonal Fruits & Berries, Sichuan Peppercorn Honey Drizzle

House Made Cinnamon Roll, 6.50
Orange-Vanilla Glaze
Add Vanilla Bean Cream Cheese Frosting, 1.50



Cocoa Krispy French Toast, 12.50
Brioche, Spiced Maple Reduction, Vanilla Whipped Cream, Fresh Berries
Add 2 Eggs Any Style & Bacon, 4.00

\$5.50 SIDES

Herbed Fries
IPA Beer Cheese, 2.00

Creamy Tomato Bisque
Spinach & Basil Pesto, Herbed Croutons

Small House Salad
Greens, Tomato, Cucumber, Onion, Balsamic Roasted Tomato Vinaigrette

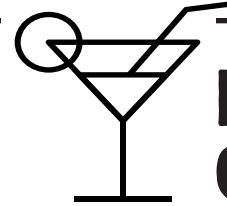
WP Herbed Reds

Executive Chef: Rich Sweeney
FREE WIFI AVAILABLE

@WAYPOINTPUBLIC

General Manager: Travis LeGrand
#ADULTINGATWAYPOINT

LIBATIONS



HAND-CRAFTED COCKTAILS

Opalescent, 10

Vodka, Fresh Pressed Lime, Torn Basil

Show Me The Way, 10

House-Infused Cucumber Gin, St. Germain, Muddled Blueberry, Fresh Pressed Lime

Sassy Sangrita, 10

Tequila, Cointreau Noir, House Made Sangrita, Agave Nectar

I.P.O., 10

Vodka, Fresh Pressed Lemon, Orgeat, Mint, Cucumber, Bitters

Sailing To India, 10

Rum, India Pale Ale, Lemon, Grapefruit, Pineapple

Barrel-Aged Manhattan, 11

House-Aged Bourbon, Carpano Antica, Angostura

BRUNCH COCKTAILS

Mimosa, 7

Sparkling Wine, Fresh Orange or Pineapple

Screaming Rooster Bloody Mary, 10

Vodka, Sriracha, Bloody Mix, Bacon, Pickled Veggies

Virgin Islands, 11

Vodka, Aperol, St. Germain, Guava

Oaxacan Old Fashioned, 11

Los Javis Mezcal, Orange Bitters, Agave

Snooze Button, 12

Cutwater Horchata Vodka, Modern Times Cold Brew

WINE DOWN



SPARKLING

Mercat Cava, NV, Spain

Glass 11 Bottle 44

J Brut Rose, NV, Russian River

68

Roederer, Brut Premier, NV, Champagne

96

ROSE

Hogwash, 2016, California

On Tap 10 Bottle

Ojai, 2016, Santa Barbara

58

WHITE

Sean Minor Chardonnay, 2015, Central Coast

Glass 9 Bottle 36

Chatelain Desjacques Sauvignon Blanc, 2015, Loire

10 40

Pip Chardonnay, 2015, Sonoma

12 48

Andrea Felici Verdicchio, 2014, Le Marche

13 52

Blindfold White Blend, 2014, California

13 54

Banshee Sauvignon Blanc, 2015, Sonoma

49

Tyler Chardonnay, 2015, Santa Barbara

59

Jaffurs Viognier, 2016, Santa Barbara

68

En Route Chardonnay, 2014, Russian River Valley

78

RED

Alias Pinot Noir, 2015, California

Glass 9 Bottle 36

MDZ Malbec, 2015, Mendoza

10 40

Helmet Red Blend, 2014, Santa Barbara

11 44

Olema Pinot Noir, 2014, Sonoma

12 48

Rapsallion Zinfandel, 2014, Paso Robles

13 52

Brea Cabernet, 2015, California

13 54

Palima Barbera, 2014, Santa Barbara

60

Laird "Ghost Ranch" Pinot Noir, 2015, Carneros

64

Ramey Claret, 2013, Napa Valley

71

Holus Bolus "Franc de Pied" Syrah, 2014, Santa Rita Hills

79

Nicora Red Blend, 2013, Paso Robles

85

Cuttings Cabernet Sauvignon, 2013, Napa Valley

90

BEER ME

Please ask your server for today's epic draft selection.



CIDERS

Julian Hard Harvest Apple, Apple Hard Cider, 22 oz

6.9% 16

Julian Hard Black & Blue, Blackberry & Raspberry Hard Cider, 22 oz

6.9% 18

Julian Hard Cherry Bomb, Cherry Hard Cider, 22 oz

6.9% 18

Boochcraft Ginger Lime Rosehips, Hard Kombucha, 22 oz

7.0% 18

Boochcraft Apple Lime Jasmine, Hard Kombucha, 22 oz

7.0% 18

MEADE

Golden Coast Orange Blossom, Meade, 550 ml

12.0% 22

Golden Coast Savage Bois, Meade, 550 ml

12.0% 22

Dank Mjod Viking Blod, Meade, 750 ml

19.0% 54

GLUTEN FREE

Glutenberg Blonde, GF Blonde, 16 oz

4.5% 8

Glutenberg IPA, GF IPA, 16 oz

6.0% 8

BELGIAN BEER

St. Bernardus ABT 12, Belgian Quad, 300 ml

10.0% 10

St. Bernardus Tripel, Belgian Tripel, 330 ml

8.0% 9

Chimay Blue, Belgian Strong Dark, 330 ml

8.0% 13

ALCOHOL FREE

Erdinger, Weisse Bier, 330 ml

N/A 6

RETAIL

Hoodie, 45

Baseball T-Shirt, 25

Adult T-Shirt, 20

Children's T-Shirt, 15

Hat, 20

Koozie, 3

