

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.

## LUNCH & DINNER



### STARTERS & SMALLS

\$1 Off all Starters & Small's during Happy Hour, 4-6pm Monday - Friday

#### 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

#### Pesto Deviled Eggs, 7.50

Spinach & Basil Yolks, Red Pepper Coulis, Crispy Shallots

#### Fried Green Tomatoes, 8.50

Served with Ranch

#### 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

#### Miso Honey Sprouts, 10.50

Marinated Soft Egg, Scallion, Cilantro, Garlic Chips

#### Chilled Steak Crostini, 11.50

Smoked Tri-Tip, Crispy Baguette, Gorgonzola Cream Cheese, Sichuan Peppercorn Honey

#### Carnitas Verde Mac & Cheese, 9.50

Smoked Tomatillo Mornay, Braised Pork, Pico, Cilantro-Tajin Breadcrumbs

## \$5.50 SIDES

Served All Day

**Herbed Fries**  
IPA Beer Cheese, 2.00

**Creamy Tomato Bisque**

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

Served After 5pm

**Seasonal Succotash**

**Garlic Roasted Broccolini**

**Carolina Style Smoked Potato Salad**

**Sour Cream & Chive Smashed**  
With Bourbon Stout Gravy

### 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, Parmesan, Roasted Tomato, 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



### 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, Smoked Tomatillo Pulled Pork, Sunny Egg, 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 Sarnich, 13.50

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

#### Bella Sarnich, 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)

### ENTREES

Served after 5pm



#### Bacon Wrapped Meatloaf, 19.95

Beef-Pork Mix, Garlic Roasted Broccolini, Sour Cream & Chive Smashed, Bourbon Stout Gravy, Chicken Fried Shallots

#### Steak & Shrimp, 29.50

Grilled 8oz. Tri-Tip, Pesto Farro, Seasonal Succotash, Pan Seared Shrimp, Chive Butter

#### Beer Can Half Chicken, 22.50

Brined Mary's Natural Chicken, Carolina Style Smoked Potato Salad, Charred Cabbage Slaw, Chive Butter Corn, Sichuan Peppercorn Honey Drizzle

#### Mussels & Pork Belly, 23.95

Black PEI Mussels, Crispy Braised Pork Belly, Kale, Smoked Tomato & Sherry Jus, Grilled Bread

#### Creamy Vegan Primavera, 20.50

Linguine, Squash, Seared Shrooms, Red Bell, Spinach, Peas, Smoked Tomato Cashew Creme  
Natural Chicken, 6.50 / Herbed Shrimp, 7.50 / Grilled Tri-Tip, 9.00

#### Fish & Chips, 19.95

IPA Battered Catch, Cole Slaw, House Tartar, Grilled Lemon, Malt Vinegar Gastrique, Herbed Fries

### DESSERTS

#### Seasonal Fruit Crumble, 7.50

Oatmeal Streusel, MooTime Vanilla Ice Cream

#### Bread Pudding, 7.50

Vanilla Bean Creme Anglaise, Fresh Berries

#### Potato Chip Sundae, 8.00

Crushed Potato Chips, MooTime Vanilla & Chocolate Ice Creams, Salted Caramel, Chocolate Sauce, Whipped Cream

#### Andrea's Truffles

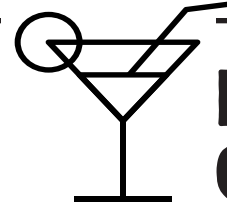
Ask your server for Today's Flavors, 1 for 4.50 / 2 for 8 / 3 for 11.25

#### MooTime Creamery Ice Cream, 3.50

#### Today's Sorbet, 3.50



# 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

## WAYPOINT MULES

### Vodka, 10

Vodka, Ginger Beer, Crushed Strawberry, Pressed Lime, Angostura

### Black Strap Rum, 10

Cruzan Rum, Ginger Beer, Pressed Lime, Walnut Bitter

### Mezcal, 11

Pineapple Infused Los Javiz Mezcal, Ginger Beer, Pressed Lime

### Bourbon, 10

Evan Williams Bourbon, Ginger Beer, Fresh Mint Leaf, Pressed Lime

## WINE DOWN



### SPARKLING

Mercat Cava, NV, Spain

<i>Glass</i>	<i>Bottle</i>
11	44

J Brut Rose, NV, Russian River

68

Roederer, Brut Premier, NV, Champagne

96

### ROSE

Hogwash, 2016, California

<i>On Tap</i>	<i>Bottle</i>
10	

Ojai, 2016, Santa Barbara

58

### WHITE

Sean Minor Chardonnay, 2015, Central Coast

<i>Glass</i>	<i>Bottle</i>
9	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

<i>Glass</i>	<i>Bottle</i>
9	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

