

WAYPOINT PUBLIC

NORTH PARK

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

Pound of Wings, 11.95

Tossed in: IPA Buffalo Sauce, Stout BeerBQ Sauce, or Jerk Spice Rub

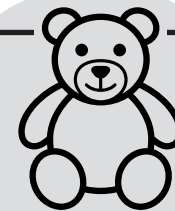
Jalapeño Popper Mac & Cheese, 10.50

Bacon, Cream Cheese, Cheddar, Tomatoes, Herbed Breadcrumbs

BRUNCH

BENNY BEARS

Served with 2 Poached Eggs & WP Herbed Reds.



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

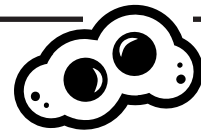
Southern Belle, 14.00

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

Old Bay Ahi, 15.00

Seared Ahi, Sliced Tomato, Shaved Asparagus, Smoked Tomato Hollandaise, on a Toasted English Muffin

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

Jerk Steak & Eggs, 16.95

9 oz Jerk Rubbed Tri-Tip, 2 Sunny Eggs, Pineapple Chimichurri, WP Herbed Reds

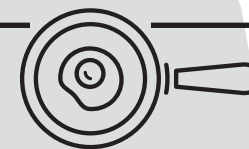
Chicken & Biscuit Sandwich, 14.50

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

SCRAMBLES



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

Carnitas, 13.95

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

Spinach, 13.50

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

Buffalo Chicken, 13.95

IPA Buffalo Chicken, Bleu Cheese Chunks, Celery

Garden, 13.50

Baby Arugula, Wild Mushrooms, Asparagus, Red Onion, Blistered Tomatoes, Shaved Parmesan

SALADS

Natural Chicken, 6.50 / Seared Ahi, 9.00 / Herbed Shrimp, 7.50
Balsamic Portobella, 6.50 / Grilled Tri-Tip, 9.00



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 Kale, 11.00

Kale, Carrots, Blueberries, Crispy Chickpeas, Fresnos, Creamy Lime-Cashew Dressing

Farro Grain Bowl, 12.00

Ruby Red Grapefruit, Pickled Apricot, Salted Walnuts, Arugula, Charred Scallion, Olive Oil



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

Mushroom Chicken Sammich, 15.50

Grilled Chicken, Sliced Apples, Swiss, Seared Wild Mushrooms, Herb Aioli, LTO, on a Gourmet Bun

Bella 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)

B.L.F.G.T.A., 14.95

Bacon, Lettuce, Fried Green Tomatoes, Avocado, Roasted Garlic Aioli, on Sourdough

SWEETS

House Made Cinnamon Roll, 6.50

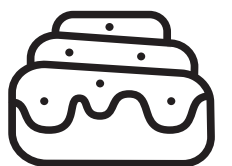
Orange-Vanilla Glaze
Add Vanilla Bean Cream Cheese Frosting, 1.50

Cocoa Krispy French Toast, 12.50

Brioche, Spiced Maple Reduction, Vanilla Whipped Cream, Fresh Berries
Add 2 Eggs Any Style & Bacon, 4.00

Greek Yogurt Brulee, 10.50

Honey Brulee, Fresh Berries, Salted Walnuts



HASHES

Hipster, 13.95

Farro, Brussels Sprouts, Kale, Red Onion, Seared Mushrooms, Roasted Garlic, WP Herbed Reds

Lil' Piggy, 14.95

2 Sunny Eggs, Bacon, Hill Ham, Carnitas, Jalapeño, Caramelized Onion, Scallion, Grained Mustard, Wild Arugula, WP Herbed Reds

\$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, Apple Dijon Vinaigrette

WP Herbed Reds

Chef de Cuisine: Alyse Wallace

FREE WIFI AVAILABLE

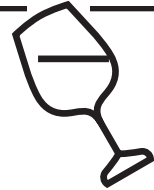
@WAYPOINTPUBLIC

General Manager: Justin Sins

#ADULTINGATWAYPOINT

LIBATIONS

WINE DOWN



SPARKLING

Henry Varnay Blanc De Blancs Beauges-de-Venise, Rhône

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

ROSE

Marie Justin Rose, 2015, Loire Valley

<i>Glass</i>	<i>Bottle</i>
12	49

WHITE

Blindfold White Blend, 2014, CA

<i>Glass</i>	<i>Bottle</i>
13	52

Chatelain Desjacques Sauvignon Blanc, 2015, Loire Valley

	44
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Kenneth Volk Chardonnay, 2014, Santa Maria, CA

	48
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Milou Chardonnay, 2015, Languedoc-Roussillon

	36
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Piero Mancini Vermintino, 2015, Vermentino di Gallura, Sardinia

	40
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Hofstatter "Spicy Goat" Riesling, 2014, Mosel

	42
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RED

Alias Pinot Noir, 2015, CA

<i>Glass</i>	<i>Bottle</i>
9	36

Camp Cabernet Sauvignon, 2015, Sonoma County, CA

	50
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Helmet Red Blend, 2014, Santa Barbara, CA

	46
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Matteo Correggia Barbera D'Alba, 2013, Piedmont

	42
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Rapsallion Zinfandel, 2013, Paso Robles, CA

	46
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Talbot Kali Heart Pinot Noir, 2014, Central Coast/Monterey, CA

	46
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BRUNCH DRINKS

Brunch drinks served Saturday & Sunday 9am to 3pm.

Screaming Rooster Bloody Mary, 10
Platinum Spirit, Sriracha Bloody Mix, Bacon & Pickle

The Orange Wedge, 9
Platinum Spirit, Tropical OJ, Candy Wedge

Bloody Beer, 8
IPA with Bloody Mary Mix, Cholula & a Dash of Worcestershire Sauce

Michelada, 8
Lager with Lime Juice, Cholula & a Dash of Worcestershire

Mimosa, 6
Sparkling Wine with Fresh Orange Juice or Pineapple Juice

BEER ME

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



CIDERS

Anthem Apple Cider, 12 oz 5.5% 8

Anthem Pear Cider, 12 oz 5.5% 8

Julian Cherry Bomb Hard Cider, 22 oz 6.9% 16

Julian Black & Blue Hard Cider, 22 oz 6.9% 16

Julian Harvest Apple Hard Cider, 22 oz 6.9% 15

MEADE & CYSERS

B. Nektar Kill All The Golfers, Semi-Sweet Mead, 500 ml 6.0% 16

B. Nektar Zombie Killer Cherry Cyser, 500 ml 5.5% 18

Dansk Mjød Viking Blod, Sweet Mead, 750 ml 19.0% 48

Gold Coast Mead Sour Orange Blossom, Semi-Sweet Mead, 500 ml 12.0% 21

Golden Coast Mead Orange Blossom, Sweet Mead, 500 ml 12.0% 21

Golden Coast Mead Savage Bois Dry Mead, 500 ml 12.0% 21

SPICED/FRUIT & SOUR

Almanac Farmers Reserve Grand Cru, Wild Specialty Beer, 750 ml 10.2% 58

Brouwerij Omer, Cuvee de Jacobin, Flanders Red Ale, 330 ml 5.5% 15

Duchesse De Bourgogne, Flanders Red Ale, 11.2 oz 6.0% 13

Lost Abbey/Wicked Weed Ad Idem, Mixed-Fermentation Sour, 750 ml 6.2% 48

Lost Abbey Veritas 014, American Wild Ale, 750 ml 8.0% 48

Stiegl Radler Grapefruit, Fruit Beer, 11.2 oz 3.2% 7

ABBEY ALES

Lost Abbey My Black Parade, Belgian Dark Strong Ale, 375 ml 12.0% 28

Lost Abbey Track #8, Belgian Quad, 375 ml 13.7% 28

St. Bernardus Abt 12, Abt/Quadrupel, 11.2 oz 10.0% 13

St. Bernardus Tripel, Belgian Tripel, 11.2 oz 8.0% 11

SPECIALTY

Port Oldest Viscosity, Russian Imperial Stout, 750 ml 13.5% 48

Boochcraft Ginger Lime Rosehips, Kombucha, 22 oz 7.0% 16

Boochcraft Grapefruit Hibiscus Heather, Kombucha, 22 oz 7.0% 16

Glutenberg Blonde, Gluten-Free Blonde Ale, 16 oz 4.5% 8

Glutenberg IPA, Gluten-Free IPA, 16 oz 6.0% 8

Mission Hard Root Beer, Hard Root Beer, 12 oz 7.5% 7

Non Alcoholic Erdinger, Weisse Bier, 330 ml 0.05% 6

THE BEAR DEN

Book your next event in the coolest private space in North Park

Great for birthday parties, baby showers, beer paired dinners or any other special occasion. We can build unique menus and create a personalized event just for you. Ask your server for details, or email info@waypointpublic.com

EVENTS

Waypoint Story Time | 1st Tuesday

The amazing folks from Traveling Stories take over our play area to spread the love of books to our youngest readers.

Family Movie Night | 2nd Tuesday

A monthly event to benefit Friends of Jefferson Elementary, we turn our Bear Den into a movie theatre, screening new and classic kid films.

Waypoint Public Craft Beer Block @ North Park Festival of the Arts

May 20 / 30+ Breweries, live music, food, karaoke, sunshine & good times.

Brewmaster Dinner Series

Five course menus from Chef Alyse Wallace, paired with five unique beers from some of San Diego's hottest breweries. Our favorite brewmasters will be on hand to explain the process and stories behind their creations.

June 8 - **Modern Times** / August 24 - **Alesmith** / November 9 - **Duck Foot**

Kid's Cooking Classes

Take the morning off and let your kids make their own meal while you enjoy an adult brunch in our dining room. Children will be led through crafting three dishes by our culinary team. No heat or sharp objects, just good times.

May 13 / July 22 / October 21

RETAIL



Hoodie, 45

Baseball T-Shirt, 25

Adult T-Shirt, 20

Hat, 20

Koozie, 3

