

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.

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 Yolk, Red Pepper Coulis, Crispy Shallots

Fried Green Tomatoes, 8.50

Served with Ranch

Grilled Street Corn, 9.00

Jalapeño Crema, Cotija, Cilantro

Pound of Wings, 11.95

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

Miso Honey Sprouts, 10.50

Marinated Soft Egg, Scallion, Cilantro, Garlic Chips

Jamaican Hand Pies, 10.50

Ground Beef, Allspice, Chiles in a Flaky Crust, Served with Pineapple Chimichurri

Jalapeño Popper Mac & Cheese, 10.50

Bacon, Cream Cheese, Cheddar, Tomatoes, Herbed Breadcrumbs

\$5.50 SIDES

Served after 5pm

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

Carolina Smoked Potato Salad

Smoked Reds in a Dijon Dressing

Fried Plantains

Cilantro Ginger Aioli

Israeli Couscous Tabbouleh

Harissa Vinaigrette

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, Parmesan, Roasted Tomato, Banyuls & Anchovy Dressing

Cashew Kale, 11.00

Kale, Carrots, Blueberries, Fresnos, Crispy Chickpeas, 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, 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

Jerk Ahi S sammich, 16.00

Red Cabbage, Pineapple Salsa, Ginger Aioli, on a Gourmet Bun
Served with Plantains (no fries)

Mushroom Chicken S sammich, 15.50

Grilled Chicken, Sliced Apples, Swiss, Seared Wild Mushrooms, Herb Aioli, LTO, 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)

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

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

ENTREES

Served after 5pm



Waypoint Jambalaya, 21.00

Shredded Chicken, House Andouille Sausage, Sautéed Shrimp, Bell Pepper, Onion, Celery, Rice

Spring Chicken, 22.00

Herb Crusted Mary's Half Chicken, Haricot Vert, Blistered Tomatoes, Carolina Smoked Potato Salad

Fish & Chips, 19.95

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

Moroccan Tri-Tip, 26.00

9 oz Tri-Tip, Ras el Hanout Dry Rub, Israeli Couscous Tabbouleh, Chermoula

Mussels & Pork Belly, 23.95

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

Farro Risotto, 16.50

Farro, Rosemary, Asparagus, Spinach, Blistered Tomatoes, Wild Mushrooms, Wine & Lemon Cashew Cream
Natural Chicken, 6.50 / Seared Ahi, 9.00 / Herbed Shrimp, 7.50
Balsamic Portobella, 6.50 / Grilled Tri-Tip, 9.00

DESSERTS



Mini Ice Cream S sammiches, 7.50

Chewy Sugar Cookies with Orange Creamsicle Ice Cream

Bread Pudding, 7.50

Vanilla Bean Creme Anglaise, Fresh Berries

"Pop-Chip" Sundae, 9.00

Potato Chips, Kettle Corn, Mootime Creamery Vanilla Bean Ice Cream, Chocolate and Caramel Sauces

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

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

	11	44
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Kenneth Volk Chardonnay, 2014, Santa Maria, CA

	12	48
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Milou Chardonnay, 2015, Languedoc-Roussillon

	9	36
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Piero Mancini Vermintino, 2015, Vermentino di Gallura, Sardinia

	10	40
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Hofstatter "Spicy Goat" Riesling, 2014, Mosel

	11	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

	13	50
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Helmet Red Blend, 2014, Santa Barbara, CA

	12	46
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Matteo Correggia Barbera D'Alba, 2013, Piedmont

	11	42
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Rapscallion Zinfandel, 2013, Paso Robles, CA

	12	46
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Talbot Kali Heart Pinot Noir, 2014, Central Coast/Monterey, CA

	12	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

