

WAYPOINT PUBLIC

NORTH PARK

WHENEVER POSSIBLE WE COOK WITH ARTISAN INGREDIENTS FROM LOCAL PRODUCERS. PLEASE KNOW CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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

Jalapeño Popper Mac & Cheese, 10.50
Bacon, Cream Cheese, Cheddar, Tomatoes, Herbed Breadcrumbs

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

Waypoint Wings, 11.95
Choice of Traditional or Boneless Tossed in: IPA Buffalo Sauce, Stout BeerBQ Sauce, or Jerk Spice Rub

Fried Green Tomatoes, 8.50
Served with Ranch

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

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

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

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

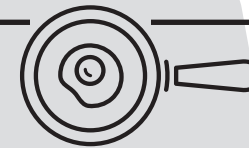
Savory Pork French Toast, 14.50
2 Sunny Eggs, BeerBQ Pulled Pork, Spinach, Potato Chip & Parmesan Sourdough, Triple Cheese IPA Mornay

Jerk Steak & Eggs, 16.95
8 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

Buffalo Chicken, 13.95
IPA Buffalo Chicken, Bleu Cheese Chunks, Celery, Ranch Drizzle

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

Garden, 13.50
Baby Arugula, Wild Mushrooms, Asparagus, Red Onion, Blistered Tomatoes, Shaved Parmesan

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

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

Farmer's Bounty, 12.50
Arugula, Roasted Farmer's Vegetables, Shaved Scallion, Toasted Pepitas, Cotija, Blueberries, Meyer Lemon Vinaigrette

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

\$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

HAPPY HOUR

MONDAY-FRIDAY 4PM-6PM • \$5 DRAFT BEER • \$7 WINE

DUE TO LOCAL ENVIRONMENTAL CONDITIONS WE SERVE WATER ONLY UPON REQUEST. THANK YOU FOR YOUR UNDERSTANDING.

LIBATIONS

BRUNCH DRINKS

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

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

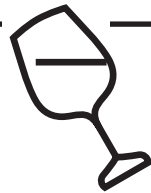
The Orange Wedge, 9
Platinum Spirit, Tropical OJ, Candy Wedge

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

WINE DOWN



SPARKLING

Henry Varnay Blanc De Blancs Beaufort-Venise, Rhône
Faire La Fête Brut Rosé, Limoux

Glass	Bottle
11	44
9**	34

ROSE

Marie Justine Rose, 2015, Loire Valley

Glass	Bottle
12	46

WHITE

Blindfold White Blend, 2014, CA
Chatelain Desjacques Sauvignon Blanc, 2015, Loire Valley
Kenneth Volk Chardonnay, 2014, Santa Maria, CA
Milou Chardonnay, 2015, Languedoc-Roussillon
99 West Pinot Gris, 2015, Willamette Valley, OR
Hofstatter "Spicy Goat" Riesling, 2014, Mosel

Glass	Bottle
13	52
11	44
12	48
9**	36
9**	34
11	42

RED

Alias Pinot Noir, 2015, CA
Camp Cabernet Sauvignon, 2015, Sonoma County, CA
Helmet Red Blend, 2014, Santa Barbara, CA
McPrice Myers "Right Hand Man" Syrah, 2013, Central Coast, CA
Rapscallion Zinfandel, 2013, Paso Robles, CA
Talbot Kali Heart Pinot Noir, 2014, Central Coast/Monterey, CA

Glass	Bottle
9**	36
13	50
12	46
11	42
12	46
12	46

BEER ME

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



CIDERS

		Bottles
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
Golden 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 dining 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 of every month, 5:00PM-7:00PM

The amazing folks from Traveling Stories take over our play area to spread the love of books to our youngest readers. A portion of the evening's sales are donated to Traveling Stories.

Family Movie Night | 2nd Tuesday of every month, 5:30PM

Enjoy a "quiet" dinner while your children enjoy new and classic children's films in the Bear Den. A portion of the evening's sales are donated to Friends of Jefferson Elementary.

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.

August 24 - Alesmith / November 9 - Duck Foot

Kid's Cooking Classes

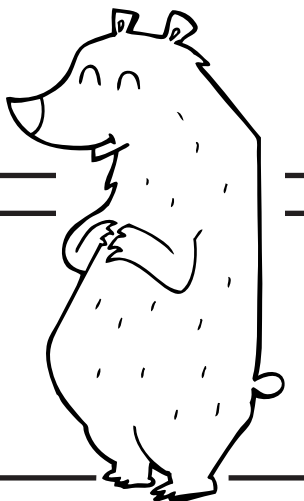
Take the morning off and let your kids make their own meal while you enjoy an adult brunch in our dining room. Children will be led through crafting three dishes by our culinary team. No heat or sharp objects, just good times. Recommended for children ages 4-10.

July 22 / October 21

COFFEE

We proudly serve freshly brewed Dark Horse Coffee Roasters coffee.

"Best Friend Blend" Regular or Decaf, 3.50



RETAIL

Hoodie, 45	Hat, 20	Adult T-Shirt, 20
Baseball T-Shirt, 25	Koozie, 3	