

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.

LUNCH & DINNER



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

Pesto Deviled Eggs, 7.50

Spinach & Basil Yolk, 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

Waypoint Wings, 11.95

Choice of Traditional or Boneless
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

Herbed Fries

IPA Beer Cheese, 2.00

Small House Salad

Greens, Tomato, Cucumber, Onion, Balsamic Roasted Tomato Vinaigrette

Carolina Style Smoked Potato Salad

Seasonal Succotash

Creamy Tomato Bisque

Roasted Farmer's Vegetables

Sour Cream & Chive Smashed

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

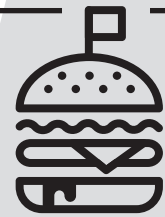
Little Gem, Herbed Croutons, Parmesan, Roasted Tomato, Banyuls & Anchovy Dressing

Farmer's Bounty, 12.50

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

Grains & Greens, 12.00

Herbed Farro, Arugula, Spinach, Onion, Cucumber, Tomato, Sweet Peas, Parmesan, Balsamic Roasted Tomato Vinaigrette



BUNS

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, LTO, Roasted Garlic Aioli, on a Gourmet Bun

Public Burger, 14.50

Aged White Cheddar, LTO, Roasted Garlic Aioli, 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 Sammich, 13.50

Beer Braised Carnitas, Stout BeerBQ, Cole Slaw, Chicken-Fried Shallots, 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)

ENTREES

Saturdays & Sundays
Served after 5pm



Bacon Wrapped Meatloaf, 19.95

Beef-Pork Mix, Sour Cream & Chive Smashed, Roasted Farmer's Vegetables, Bourbon Stout Gravy, Chicken Fried Shallots



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, Smoked Tomato & Sherry Jus, Kale, Grilled Bread

Veggie Pasta Arrabbiata, 17.00

Roasted Farmer's Vegetables, Spicy Tomato Sauce, Baby Spinach, Parmesan, Grilled Bread
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

Grilled Tri-Tip, 25.00

8 oz Tri-Tip, Seasonal Succotash, Spinach & Basil Pesto Farro, Chive Butter
Herbed Shrimp, 7.50

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 3 / 2 for 5.50 / 3 for 8

MooTime Creamery Ice Cream, 3.50

Today's Sorbet, 3.50

HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM • \$5 DRAFT BEER • \$7 WINE • \$8 WAYPOINT MULES

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

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 Bitters
- 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

	Glass	Bottle
Mercat Cava, NV, Spain	11	44
J Brut Rose, NV, Russian River		68
Roederer, Brut Premier, NV, Champagne		96

ROSE

	On Tap	Bottle
Hogwash, 2016, California	10	
Ojai, 2016, Santa Barbara		58

WHITE

	Glass	Bottle
Sean Minor Chardonnay, 2015, Central Coast	9	36
Chatelain Desjacques Sauvignon Blanc, 2015, Loire Valley	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

	Glass	Bottle
Alias Pinot Noir, 2015, California	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
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COFFEE

We proudly serve freshly brewed Dark Horse Coffee Roasters coffee.

- "Best Friend Blend" Regular or Decaf, 3.50
- Modern Times Cold Brew Coffee "On Tap", 4.50

RETAIL

- Hoodie, 45
- Hat, 20
- Adult T-Shirt, 20
- Baseball T-Shirt, 25
- Koozie, 3
- Children's T-Shirt, 15

