

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.

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

Grilled Street Corn, 9.00

Jalapeño Crema, Cotija, Cilantro

Waypoint Wings, 11.95

Choice of Traditional or Boneless
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 Crouton

Carolina Style Smoked Potato Salad

Small House Salad

Greens, Tomato, Cucumber,
Onion, Apple Dijon
Vinaigrette

Roasted Farmer's Vegetables

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

Farmer's Bounty, 12.50

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

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

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, 25.00

8 oz Tri-Tip, Ras el Hanout Dry Rub, Israeli Couscous Tabbouleh,
Grilled Marinated Eggplant, Chermoula
Herbed Shrimp, 7.50

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 / Seared Ahi, 9.00 / Herbed Shrimp, 7.50

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 3 / 2 for 5.50 / 3 for 8

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

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.



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

LIBATIONS

WINE DOWN



SPARKLING

	Glass	Bottle
Henry Varnay Blanc De Blancs Beauges-de-Venise, Rhône	11	44
Faire La Fête Brut Rosé, Limoux	9**	34

ROSE

	Glass	Bottle
Marie Justine Rose, 2015, Loire Valley	12	46

WHITE

	Glass	Bottle
Blindfold White Blend, 2014, CA	13	52
Chatelain Desjacques Sauvignon Blanc, 2015, Loire Valley	11	44
Kenneth Volk Chardonnay, 2014, Santa Maria, CA	12	48
Milou Chardonnay, 2015, Languedoc-Roussillon	9**	36
99 West Pinot Gris, 2015, Willamette Valley, OR	9**	34
Hofstatter "Spicy Goat" Riesling, 2014, Mosel	11	42

RED

	Glass	Bottle
Alias Pinot Noir, 2015, CA	9**	36
Camp Cabernet Sauvignon, 2015, Sonoma County, CA	13	50
Helmet Red Blend, 2014, Santa Barbara, CA	12	46
McPrice Myers "Right Hand Man" Syrah, 2013, Central Coast, CA	11	42
Rapsallion Zinfandel, 2013, Paso Robles, CA	12	46
Talbot Kali Heart Pinot Noir, 2014, Central Coast/Monterey, CA	12	46

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	

DAILY SPECIALS

Sunday

Backyard BBQ
Half or Full Rack of Ribs,
Served with 3 Picnic Sides

Monday

1/2 Off Bottles of Wine

Tuesday

Burger & Beer, 16
Public Burger served with Herbed Fries or
Small House Salad and a Beer of the Day

Wednesday

99¢ Wings
Traditional or Boneless

Thursday - Saturday

Daily Specials from Chef
de Cuisine Alyse Wallace

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