

# 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

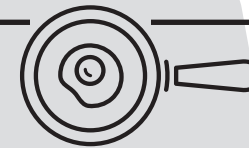
**Savory Pork French Toast, 14.50**  
2 Sunny Eggs, BeerBQ Pulled Pork, Spinach, Potato Chip & Parmesan Sourdough, Triple Cheese IPA Mornay

**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

**Greek Yogurt Brulee, 10.50**  
Honey Brulee, Fresh Berries, Salted Walnuts

**Cocoa Krispy French Toast, 12.50**  
Brioche, Spiced Maple Reduction, Vanilla Whipped Cream, Fresh Berries  
Add 2 Eggs Any Style & Bacon, 4.00



## \$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
<b>Anthem Apple Cider, 12 oz</b>	5.5%	8
<b>Anthem Pear Cider, 12 oz</b>	5.5%	8
<b>Julian Cherry Bomb Hard Cider, 22 oz</b>	6.9%	16
<b>Julian Black &amp; Blue Hard Cider, 22 oz</b>	6.9%	16
<b>Julian Harvest Apple Hard Cider, 22 oz</b>	6.9%	15

#### MEADE & CYSERS

<b>B. Nektar Kill All The Golfers, Semi-Sweet Mead, 500 ml</b>	6.0%	16
<b>B. Nektar Zombie Killer Cherry Cyser, 500 ml</b>	5.5%	18
<b>Dansk Mjød Viking Blod, Sweet Mead, 750 ml</b>	19.0%	48
<b>Golden Coast Mead Sour Orange Blossom, Semi-Sweet Mead, 500 ml</b>	12.0%	21
<b>Golden Coast Mead Orange Blossom, Sweet Mead, 500 ml</b>	12.0%	21
<b>Golden Coast Mead Savage Bois Dry Mead, 500 ml</b>	12.0%	21

#### SPICED/FRUIT & SOUR

<b>Almanac Farmers Reserve Grand Cru, Wild Specialty Beer, 750 ml</b>	10.2%	58
<b>Brouwerij Omer, Cuvee de Jacobin, Flanders Red Ale, 330 ml</b>	5.5%	15
<b>Duchesse De Bourgogne, Flanders Red Ale, 11.2 oz</b>	6.0%	13
<b>Lost Abbey/Wicked Weed Ad Idem, Mixed-Fermentation Sour, 750 ml</b>	6.2%	48
<b>Lost Abbey Veritas 014, American Wild Ale, 750 ml</b>	8.0%	48
<b>Stiegl Radler Grapefruit, Fruit Beer, 11.2 oz</b>	3.2%	7

#### ABBEY ALES

<b>Lost Abbey My Black Parade, Belgian Dark Strong Ale, 375 ml</b>	12.0%	28
<b>Lost Abbey Track #8, Belgian Quad, 375 ml</b>	13.7%	28
<b>St. Bernardus Abt 12, Abt/Quadrupel, 11.2 oz</b>	10.0%	13
<b>St. Bernardus Tripel, Belgian Tripel, 11.2 oz</b>	8.0%	11

#### SPECIALTY

<b>Port Oldest Viscosity, Russian Imperial Stout, 750 ml</b>	13.5%	48
<b>Boochcraft Ginger Lime Rosehips, Kombucha, 22 oz</b>	7.0%	16
<b>Boochcraft Grapefruit Hibiscus Heather, Kombucha, 22 oz</b>	7.0%	16
<b>Glutenberg Blonde, Gluten-Free Blonde Ale, 16 oz</b>	4.5%	8
<b>Glutenberg IPA, Gluten-Free IPA, 16 oz</b>	6.0%	8
<b>Mission Hard Root Beer, Hard Root Beer, 12 oz</b>	7.5%	7
<b>Non Alcoholic Erdinger, Weisse Bier, 330 ml</b>	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](mailto: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**

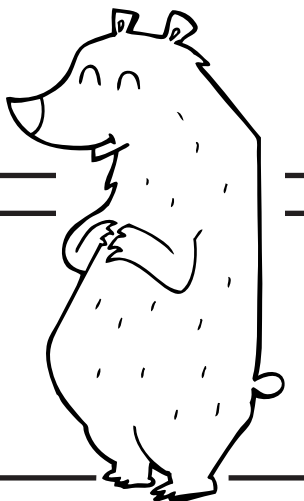
Take the morning off and let your kids make their own meal while you enjoy an adult brunch in our dining room. Children will be led through crafting three dishes by our culinary team. No heat or sharp objects, just good times. Recommended for children ages 4-10.

**July 22 / October 21**

### COFFEE

We proudly serve freshly brewed Dark Horse Coffee Roasters coffee.

**"Best Friend Blend" Regular or Decaf, 3.50**



### RETAIL

<b>Hoodie, 45</b>	<b>Hat, 20</b>	<b>Adult T-Shirt, 20</b>
<b>Baseball T-Shirt, 25</b>	<b>Koozie, 3</b>	