

# WAYPOINT PUBLIC

# DEL SUR

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

### Fried Green Tomatoes, 8.50

Served with Ranch

### 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

### 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

### Carnitas Verde Mac & Cheese, 9.50

Smoked Tomatillo Mornay, Braised Pork, Pico, Cilantro-Tajin Breadcrumb



## 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

### Chicken & Biscuit Sandwich, 14.50

Buttermilk Fried Natural Chicken, Bacon, Sunny Egg, Ranch, Arugula, Roasted Garlic & Cheddar Biscuit, Spiced Maple Reduction, WP Herbed Reds

### Savory Pork French Toast, 14.50

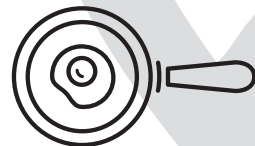
2 Sunny Eggs, BeerBQ Pulled Pork, Spinach, Potato Chip & Parmesan Sourdough, Triple Cheese IPA Mornay

### Steak & Eggs, 16.95

Grilled 8oz. Tri-Tip, 2 Sunny Eggs, Chive Butter, Grilled Sourdough, 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; Substitute Scrambled Tofu, 2.00  
Served with Grilled Sourdough (upon request) & WP Herbed Reds;  
Substitute a Small House Salad, 2.50

### Meatloaf, 13.95

Beef-Pork Meatloaf, Aged White Cheddar, Caramelized Onion, Tomato, Seared Shrooms

### Spinach, 13.50

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

### Carnitas, 13.95

Braised Pork, Cotija, Fresh Jalapeño, Pickled Serrano & Avocado Relish, Red Onion

### Garden, 13.50

Baby Arugula, Roasted Farmer's Vegetables, Red Onion, Spinach Pesto, Shaved Parmesan

## BRUNCH



## BENNY BEARS

Served with 2 Poached Eggs & WP Herbed Reds; Substitute a Small House Salad, 2.50

### 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

### Avocado, 14.00

Wild Arugula, Fresh Avocado, Smoked Tomato Hollandaise, Pickled Serrano & Avocado Relish, on a Toasted English Muffin

## HASHES

Hashes served with 2 Sunny Eggs; Substitute Scrambled Tofu, 2.00

### Hipster, 13.95

Roasted Farmer's Vegetables, Red Onion, Kale, Seared Shrooms, WP Herbed Reds

### Lil' Piggy, 14.95

Bacon, Hill Ham, Carnitas, Jalapeño, Caramelized Onion, Grained Mustard, Wild Arugula, WP Herbed Reds

### Bacon Meatloaf, 14.95

Bacon, Beef-Pork Meatloaf, Spinach, Cherry Tomatoes, Caramelized Onion, Seared Shrooms, Chive Butter, WP Herbed Reds



## 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, Roasted Tomato, Parmesan, 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

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

### 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)



## SWEETS

### Fruit & Yogurt Bowl, 10.00

Oatmeal Streusel, Greek Yogurt, Seasonal Fruits & Berries, Sichuan Peppercorn Honey Drizzle

### House Made Cinnamon Roll, 6.50

Orange-Vanilla Glazed  
Add Vanilla Bean Cream Cheese Frosting, 1.50

### Acai Bowl, 11.00

Acai Berry Puree, House Granola, Banana, Berries, Pineapple

### 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, Balsamic Roasted Tomato Vinaigrette

### WP Herbed Reds

Executive Chef: Rich Sweeney

FREE WIFI AVAILABLE

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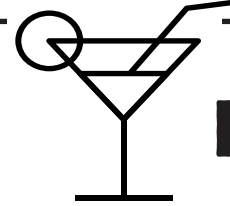
#ADULTINGATWAYPOINT

# 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

### BRUNCH COCKTAILS

#### Mimosa, 7

Sparkling Wine, Fresh Orange or Pineapple Juice

#### Screaming Rooster Bloody Mary, 10

Vodka, Sriracha, Bloody Mix, Bacon, Pickled Veggies

#### Virgin Islands, 11

Vodka, Aperol, St. Germain, Guava

#### Oaxacan Old Fashioned, 11

Los Javis Mezcal, Orange Bitters, Agave

#### Snooze Button, 12

Cutwater Horchata Vodka, Modern Times Cold Brew

### WINE DOWN



#### SPARKLING

Mercat Cava, NV, Spain

Glass 11 Bottle 44

J Brut Rose, NV, Russian River

68

Roederer, Brut Premier, NV, Champagne

96

#### ROSE

Hogwash, 2016, California

On Tap 10 Bottle 58

Ojai, 2016, Santa Barbara

58

#### WHITE

Sean Minor Chardonnay, 2015, Central Coast

Glass 9 Bottle 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

Alias Pinot Noir, 2015, California

Glass 9 Bottle 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

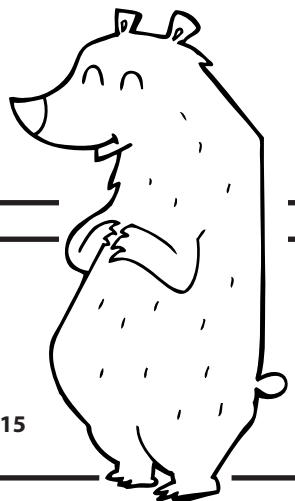
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### COFFEE

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