

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

@WAYPOINTPUBLIC

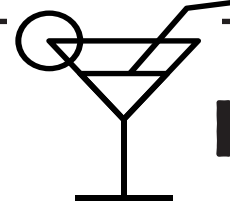
#ADULTINGATWAYPOINT

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

	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

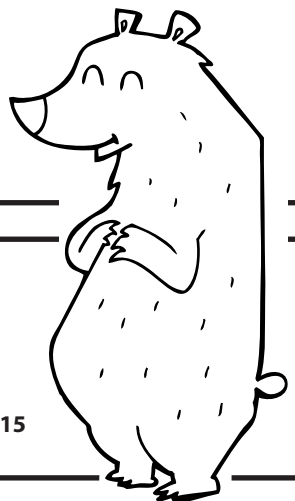
ALCOHOL FREE

Erdinger, Weisse Bier, 330 ml	N/A	6
-------------------------------	-----	---

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