

PREPKITCHEN DEL MAR | BRUNCH MENU

Weekends 10-3

BREAKFAST SPECIALTIES

SEASONAL FRUIT BOWL 6.95
Mint & Simple Syrup (GF)

RICOTTA DONUT HOLES 6.25
Tahitian Vanilla Bean & Orange Sugar

CHILAQUILES 15.95
Chipotle Braised Chicken, Onion, Queso Fresco, Crema & Eggs (GF)

EGGS BENEDICT 15.75
Buttermilk Biscuit, Artisan Ham, Hollandaise, Arugula & Paprika

HUEVOS RANCHEROS 15.50
Black Beans, Pepper Jack, Corn Tortilla, Crema, Cilantro & Lime (GF)

LEMON CHEESECAKE FRENCH TOAST 14.25
Blueberry Syrup, Whipped Cream Cheese & Powdered Sugar

STRAWBERRY POPPY SEED PANCAKES 13.95
Strawberry Whipped Cream, Candied Pine Nuts & Mint

HUEVOS

Served with Whole Wheat Toast & Breakfast Potatoes

APPLEWOOD SMOKED BACON SCRAMBLE 13.50
Spinach, Cheddar & Thyme (GF)

THE EGG COOK'S OMELET 13.25
Asparagus, Caramelized Onions, Goat Cheese, Cayenne & Turnip Greens (GF)

BACON AND EGGS 12.75
2 Eggs any style (Extra Egg, 2.00) (GF)

(GF) – GLUTEN FREE OPTION AVAILABLE

Water is Available Upon Request

20% Service Charge Will Be Added to Parties of 6 or More

BRUNCH SIDE DISHES

BACON | 4.50
WHOLE WHEAT TOAST | 1.50
BREAKFAST POTATOES | 3.75
1 EGG | 2.00
FRENCH TOAST | 5.00
PANCAKE | 5.00
GREEN SALAD | 4.50

GREENS

Add Chicken \$3.5
Add Shrimp/Fresh Catch \$4
Add Steak \$6

WHISKNLADLE CAESAR 12.50
Anchovy Dressing, Parmigiano-Reggiano & Garlic Croutons (GF)

ROASTED BEET & SPINACH SALAD 13.50
Satsuma, Goat Cheese, Avocado, Almonds & Balsamic Vinaigrette (GF)

LUNCH DISHES

LOCAL MUSSELS & FRIES 18.95
Garlic Sofrito, Bay Leaf & Aioli (GF)

ALBACORE TUNA MELT 13.95
Aged Gouda, Caramelized Onions & Remoulade

SPINACH NAAN 13.25
Basil Pesto Hummus, Pickled Vegetables, Cotija & Harissa Yogurt

LOCAL FISH TACOS 14.95
Tomatillo Salsa, Cabbage, Red Onion, Cilantro & Avocado Crema (GF)

CHEESEBURGER 15.25
Gouda, Lettuce, Tomato, Red Onion & Dijonnaise (GF)

In support of the rising minimum wage and in lieu of raising prices, a 3.75% surcharge will be added to all checks. We do appreciate your support and understanding and will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality.
Visit www.wnlhosp.com/rightthingtodo or email rttd@wnlhosp.com

WHISKNLADLE
HOSPITALITY

whisknladle : PREPKITCHEN :
true farm-to-table cuisine seasonal comfort food



CATANIA : miLAGRO
coastal italian winery & farm

BRUNCH COCKTAILS

HOUSE RED SANGRIA Red Burgundy, Apple & Orange	5.55/25	BLOOD ORANGE Cava, Blood Orange, Maple & Cinnamon	7
BLOODY SHAME *Vodka*, Tomato Juice, The Works	7	POMEGRANATE GINGER Cava, Pomegranate & Ginger	7
COLD BREW COFFEE Modern Times 'Black House Blend', SD	8.5	PEAR SAGE Cava, Pear & Sage	7

WHITE WINE BY THE GLASS

CAVA Poema Brut, Penedes, Spain NV	9.5/38
VINHO VERDE Broadbent, Portugal, NV	9/36
ROSÉ Château du Rouet, Provence, FR '15	11/44
PINOT GRIGIO Tiziano, Val d'Adige, IT '13	11/44
SAUV. BLANC Giesen, Marlborough, NZ '15	12/48
TORRONTES Revolution, Argentina '15	10/40
WHITE BLEND Monte Volpe, Mendocino, CA '15	10/40
CHARDONNAY Bianchi, California '13	12/48

WHITE WINE BY THE BOTTLE

CORTESE Batasiolo, Gavi DOCG, Piedmont, IT '14	46
SAUV. BLANC Farella, Napa, CA '15	53
SAUV. BLANC Yves Martin, Chavignol, Sancerre, FR '14	62
GRENACHE BLANC Cypher, Santa Barbara, CA '13	44
RIESLING Julian Haart, Mosel, Germany '15	58
ALBARINO Tangent, Edna Valley, CA '14	47
PINOT BLANC Kuentz-Bas, Alsace, FR '12	51
RHONE WHITE Tablas Creek, Paso Robles, CA '15	55
PINOT GRIS Willakenzie, Willamette Valley, OR '15	52
MUSCADET SUR LIE Clos des Chapelles, Sevre et Maine, FR '13	48
SEMILLION Saxon Brown, Sonoma, CA '12	52
VOIGNIER Jaffurs, Santa Barbara, CA '14	65
CHABLIS Roland Lavantureaux, Chablis, FR '13	66
CHARDONNAY Robert Oatley, Margaret River, Australia '14	61

RED WINE BY THE GLASS

PINOT NOIR Lander Jenkins, Saint Helena, CA '14	12/48
MALBEC Septima, Mendoza, Argentina '13	11/44
SUPER TUSCAN Milagro Farms, Ramona, CA '13	11/44
SYRAH Saint Cosme, Rhone, FR '15	11/44
CARIGNANE Graziano, Mendocino, CA '13	10/40
RED BLEND Son of a Butcher, Napa, CA '14	11/44
ZINFANDEL BLEND Monte Volpe, Mendocino, CA '13	11/44
CABERNET Broadside, Paso Robles, CA '14	12/48

RED WINE BY THE BOTTLE

LAMBRUSCO Paltrinieri 'Radice', Modena, IT, NV	52
GAMAY Domaine Lassange, Beaujolais, FR '14	60
PINOT NOIR Baxter, Anderson Valley, CA '12	69
TEMPRANILLO Alberdi Reserva, Rioja, SP '10	58
GRENACHE/MOURVEDRE/TANNAT Seven Oxen, Paso Robles, CA	61
NEBBIOLO/BARBERA Grappoli, Langhe DOC, IT, '10	66
SYRAH Section, Santa Ynez, CA '14	83
CABERNET/SANGIOVESE Toccatà, Santa Barbara, CA '12	67
MERITAGE Moana Park, Hawke's Bay, NZ '13	72
TANNAT Y Rousseau, Sonoma, CA '14	62
CAB/SYRAH Solar Fortun, Valle De Guadalupe, MEX '14	75
CABERNET Lady Hill, Columbia Valley, WA '13	66
CABERNET Trione, Sonoma, CA '11	89
ZINFANDEL Bruliam, Sonoma, CA '13	69

BOTTLED & CANNED BEER

☼ CIDER (GF) 2 Towns 'Brightcider', Corvallis, OR	7.5
GRAPEFRUIT RADLER Stiegl, Austria (300ml)	7
BERLINER WEISSE The Bruery 'Hottenroth', CA (750ml)	19.5
SOUR Almanac 'Farmers Reserve Pluot', CA (375ml)	19.5
☼ MEXICAN LAGER Oskar Blues 'Beerito', Colorado	7
KOLSCH Hess 'Claritas', San Diego (16oz)	8
WHITE ALE Allagash, Portland, ME	8.5
☼ BELGIAN PALE ALE Alesmith 'Lil Devil', San Diego	7
PALE ALE 32 North 'Pennant' San Diego, CA	7.5
IPA Mikkeller 'Waves', San Diego	7.5
☼ BROWN ALE Big Sky Brewing 'Moose Drool', Montana	6.5
RED ALE Pizza Port 'Shark Bite', San Diego (16oz)	8
☼ SCOTTISH ALE Great Divide 'Claymore', Denver, CO	7.5
NITRO MILK STOUT Left Hand Brewing, Longmont, Colorado	7

PLANNING A PARTY? OR JUST HAVING A GET TOGETHER WITH FRIENDS?

All Whisknadle Hospitality Restaurants Offer Both Family Style Large Party Menus. All 5 locations offer a unique experience.

WE ALSO OFFER CATERING MENUS FOR ALL OF YOUR OFFSITE PARTY NEEDS

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For catering please email cater@wnlhosp.com

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