

PREPKITCHEN DEL MAR

1201 CAMINO DEL MAR, DEL MAR

HAVE YOU TRIED OUR HAPPY
HOUR? 3-5PM DAILY
\$5.55 Tapas & Drinks

HUEVOS

all come served with whole wheat toast & breakfast potatoes

THE COOKS OMELET 13.25 {gf}

roasted mushrooms, melted leeks, & goat cheese

APPLEWOOD SMOKED BACON SCRAMBLE 13.50 {gf}

spinach, cheddar, thyme

2 EGGS AND BACON 12.75 {gf}

any way you want them {extra egg \$2}

BREAKFAST SPECIALITES

SEASONAL FRUIT BOWL 6.95 {gf}

mint, simple syrup

RICOTTA DONUT HOLES 6.25

powdered sugar

CHILAQUILES 15.75 {gf}

*chipotle braised chicken, avocado, red onion,
queso fresco, cilantro*

EGGS BENEDICT 15.75

*housemade english muffins, canadian bacon, hollandaise,
arugula, paprika*

CINNAMON ROLL PANCAKES 13.95

cinnamon sugar filling, cream cheese glaze & toasted pecans

PORK BELLY FRENCH TOAST 14.25

*siracusan onions, maple-dijon vinaigrette,
fried egg & arugula*

HUEVOS RANCHEROS 15.50 {gf}

black beans, pepperjack, avocado, corn tortilla, cilantro

SIDE OF BACON 4.5 {gf}

SIDE OF BREAKFAST POTATOES 3.75

SIDE OF FRENCH TOAST 5.00

{GF} – dishes that can be made gluten free.

GREENS

WHISKNLADLE CAESAR 12.50 {gf}

romaine, anchovy dressing, parmesan, garlic crouton

BEET & SPINACH SALAD 13.50 {gf}

almond, satsuma orange, avocado, goat cheese, balsamic

SUMMER SALAD 13.00 {gf}

*frog hollow farm peaches, fennel, candied pecans, toasted bucherone,
champagne honey vinaigrette*

Add Chicken \$4 / Shrimp \$4.5 / Market Fish \$5 / Steak \$6

LUNCH DISHES

LOCAL MUSSELS AND FRIES 18.95 {gf}

garlic sofrito, bay leaf, aioli

TUNA MELT 13.95

aged gouda, remoulade, caramelized onion

VEGAN MEATBALL SUB 14.00

falafel, quinoa, roasted portabello mushrooms, piperade

FISH TACOS 14.95 {gf}

tomatillo salsa, cabbage, red onion, cilantro, avocado crema

CHEESE BURGER 15.25 {gf}

gouda, lettuce, red onion, tomatoes, dijonaise

DESSERTS

PEANUT BUTTER CHOCLOATE CAKE 10.00

vanilla gelato, peanut butter cream cheese icing, candied peanuts

CAPPUCCINO PANNA COTTA 8.50

chantilly cream, hazelnut biscotti, cinnamon

BERRY PAVLOVA 10.00

*lemon curd, trio of berries, blackberry syrup &
mint*

CHOCLOATE CHIP COOKIE SANDWICH 3.00 EACH

fresh baked cookies, vanilla gelato

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER EACH 750 ML BOTTLE

BUY A BOTTLE OF OURS AND WE WILL WAIVE THE
FEE

IN SUPPORT OF THE RISING MINIMUM WAGE, A 3.75% SURCHARGE WILL BE ADDED TO ALL CHECKS. IT HELPS US TO IMPROVE THE PAY FOR OF OUR EMPLOYEES BOTH IN THE DINING ROOM AND THE KITCHEN WHILE CONTINUING TO PROVIDE THE SAME DELICIOUS FOOD, EXCEPTIONAL SERVICE AND GENUINE HOSPITALITY WE ARE KNOWN FOR. IF YOU'D LIKE MORE INFORMATION ABOUT THIS DECISION PLEASE VISIT WNLHOSP.COM/RIGHTTHINGTODO OR EMAIL RTTD@WNLHOSP.COM

“COCKTAILS”

House Sangria 5.55/25

red burgundy, apple, orange

Bloody Shame 7

“vodka”, tomato juice, the works

Cold Brew 7

stumptown, portland oregon

Watermelon Mimosa 7

cava, watermelon, mint

Cucumber Honey Mimosa 7

cava, cucumber water, honey syrup

Blueberry Lavender Mimosa 7

cava, blueberry, lavender

WHITE GLASS

Cava | Poema, Penedes, Spain NV **9.5/38**
Vinho Verde | Broadbent, Portugal NV **10/40**
Rose | Chateau Du Rouet, Provence, FR '15 **11/44**
Pinot Grigio | Tiziano, Val d'Adige, IT '13 **11/44**
Sauv. Blanc | Ranga Ranga, Marlborough, NZ '16 **12/48**
Cotes du Rhone Blanc | Guigal, Rhone, FR '15 **11/44**
Chardonnay | Pacificana, California '16 **12/48**

WHITE BOTTLE

Cortese | Batasiolo, Gavi DOCG, Piedmont, IT '14 **46**
Sauv. Blanc | Capture, Sonoma, CA '15 **53**
Sauv. Blanc | Joel et Sylvie Cirotte, Sancerre, FR '14 **69**
Riesling | Julian Haart, Mosel, Germany '15 **58**
Albarino | Lagar D Cervera, Rias Baixas, Spain '15 **49**
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**
Chablis | Thierry Laffay Premier Cru, Vaillon, FR '14 **84**
Muscadet Sur Lie | Clos des Chapelles, Sevre et Maine, FR '13 **48**
Chablis | Thierry Laffay Premier Cru, Vaillon, FR '14 **84**
Semillion | Saxon Brown, Sonoma, CA '12 **52**
Chardonnay | Robert Oatley, Margaret River, AUS '14 **60**
Chardonnay | Trione, Russian River, CA '14 **79**

RED GLASS

Pinot Noir | Lander Jenkins, Saint Helena, CA '14 **12/48**
Cotes du Rhone | Bonpas, Rhone Valley, FR '15 **11/44**
Malbec | Montevia, Mendoza, Argentina '15 **11/44**
Rosso Italiano | Zio Porco, Veneto, IT '14 **11/44**
Red Blend | Son of a Butcher, Napa, CA '14 **12/44**
Zinfandel Blend | Monte Volpe, Mendocino, CA '13 **11/44**
Cabernet | Karma, Paso Robles, CA '13 **12/48**

RED BOTTLE

Lambrusco | Paltrinieri 'Radice', Modena, IT, NV **52**
Gamay | Domaine Lassange, Beaujolais, FR '14 **58**
Pinot Noir | Baxter, Anderson Valley, CA '13 **67**
Tempranillo | | 1808, Rioja, SP '14 **61**
Valpolicella | | Rubinelli Vajol, Valpolicella Superiori DOC '16 **62**
Grenache/Mourvedre | Seven Oxen, Paso Robles, CA '14 **64**
Chianti | Tenuta di Arceno, Chianti, IT '14 **54**
Cabernet Franc | Pech Merle, Alexander Valley, CA '13 **68**
Syrah Blend | Stolpman 'La Cuadrilla', Ballard Canyon, CA '15 **66**
Syrah | Section, Santa Ynez, CA '14 **83**
Meritage | Moana Park, Hawke's Bay, NZ '13 **72**
Tannat | Y Rousseau, Sonoma, CA '14 **64**
Cabernet | Toby Lane, Alexander Valley, CA '12 **82**

BOTTLED & CANNED BEER

Cider (GF) | 2 Towns 'Brightcider', Corvallis, OR **6.5**
Grapefruit Radler | Stiegl, Austria (300ml) **6.5**
Berliner Weisse | The Bruery 'Hottenroth', CA (750ml) **18**
Sour | Almanac 'Cherry & Vanilla Dogpatch', CA (375ml) **19**
Lager | Green Flash 'Sea to Sea', San Diego **7**
Mexican Lager | Thorn Street 'Barrio' San Diego, **7**
Kolsch | Hess 'Claritas', San Diego **7**
Pilsner | Fall 'Plenty for All', North Park, CA **7**

White Ale | Allagash, Portland, ME **8.5**
Belgian Pale Ale | Alesmith 'Lil Devil', San Diego **7.5**
Pale Ale | 32 North 'Pennant' San Diego, CA **7.5**
IPA | New English 'Pure & Simple', San Diego, CA **8**
IPA | Alpine 'Windows Up', San Diego, CA **8**
IPA | Latitude 33 'Blood Orange', San Diego (22oz) **17**
Red Ale | Ska 'Pinstripe', Durango, CO **7.5**
Brown Ale | Big Sky 'Moose Drool', Missoula Montana **6.5**
Nitro Milk Stout | Left Hand Brewing, Longmont, Colorado **7**

**HAVING A PARTY? WNL HOSP CATER
PLEASE EMAIL CATER@WNLHOSP.COM
FOR MORE INFO**

**PK DEL MAR HAS CLASSICS NIGHT
EVERY WEDNESDAY
FEATURING FAVORITE PREPKITCHEN DEL MAR
CLASSIC DISHES
AUGUST FEATURES CHICKEN FRIED TROUT \$27
COLESLAW, SAUCE GRIBICHE, CHARRED LEMON,
DILL & WATERCRESS**