

PREPKITCHEN DEL MAR

1201 CAMINO DEL MAR, DEL MAR

HAVE YOU TRIED OUR HAPPY HOUR?

3-5PM DAILY

\$5.55 Tapas & Drinks

SMALL PLATES & SHARES

DAILY SOUP 9.50

Chef's whim

MARINATED OLIVES 7.25 {gf}

cumin, fennel, orange

BURRATA 15.95 {gf}

charred peach.es, ginger-balsamic vinaigrette, mint, basil, crispy prosciutto

CHEFS CHEESE BOARD 14.95 {gf}

artisan cheeses, honey, seasonal fruit, candied nuts, toast

CHEFS CUTTING BOARD 21.95 {gf}

house cured meats, artisan cheeses, candied nuts, toast

BOURBON PORK BELLY 15.25 {gf}

charred gem lettuce, buttermilk dressing, cherries, crispy onion

BACON WRAPPED DATES 14.25 {gf}

blue cheese, arugula

STEAK TARTARE 14.95

cornichon, capers, shallot, dijon, egg yolk, fine herbs

AHI CRUDO 16.50 {gf}

watermelon, meyer lemon, celery leaf, chili oil

HARISSA SHRIMP & GRITS 16.00 {gf}

creamed corn, confit cherry tomato, sherry wine, pea leaves, bread crumbs, charred lemon

GREENS

WHISKNLADLE CAESAR 12.50 {gf}

romaine, anchovy dressing, parmesan, garlic crouton

WARM WHITE BEAN & ARUGULA SALAD 12.75 {gf}

basil pesto, red onion, parmigiano-reggiano

BEEF & SPINACH SALAD 13.50 {gf}

almond, satsuma orange, avocado, goat cheese, balsamic

PEACH SALAD 13.00 {gf}

frog hallow farm peaches, fennel, candied pecans, toasted bucheron, champagne-honey vinaigrette

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

PASTA / VEGAN

SPAGHETTI ALLA CHITARRA 18.00

cherry tomato, parsley-garlic puree, orange gremolata, parmigiano-reggiano

FUSILLI BOLOGNESE 21.95

beef, pancetta, tomato, porcini, rosemary, parmigiano-reggiano

BRAISED BEEF RAVIOLI 21.00

onion soubise, arugula, crispy onions, beef jus, parmigiano-reggiano

COUSCOUS STUFFED PEPPER 21.00

hummus, zucchini, glazed carrot, chermoula, saffron, chili oil

MEAT / POULTRY

PAN ROASTED FLAT IRON STEAK 28.80 {gf}

bacon, snap peas, corn, heirloom tomato, roasted peppers, chimichurri

MARYS ROASTED HALF CHICKEN 25.00

orzo, cherry tomato, creamed corn, zucchini, basil, arugula, charred orange

PORK SCHNITZEL 24.75

sweet & sour cabbage, salted fingerling potatoes, tarragon-dill cream

WHISKNLADLE BURGER 20.50 {gf}

gruvere, applewood bacon, caramelized onion, remoulade, farm egg

SEAFOOD

LOCAL MUSSEL & FRIES 18.95 {gf}

garlic sofrito, bay leaf, aioli

LOCAL SEAFOOD STEW 26.50 {gf}

shrimp, mussels, local fresh catch, potatoes, fennel, saffron toast

PAN SEARED LOCAL HALIBUT 29.50 {gf}

saffron cream, peas, bacon lardon, lemon, pistachio relish

Executive Chef: Jordan Beall

General Manager: Gavin Cordes

Supporting Team: Robbie & Fernando

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER EACH 750 ML BOTTLE

BUY A BOTTLE OF OURS AND WE WAIVE THE CORKAGE

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

Please alert your server of all allergies

In support of the rising minimum wage, a 3.75% surcharge will be added to all checks. It enables us to improve the pay for all 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 the decision, please visit wnlhosp.com/rightthingtodo

"COCKTAILS"

☛ **House Sangria 9/36**

red burgundy, apple, orange

☛ **Bloody Shame 10.5**

"vodka", tomato juice, the works

Cold Brew 7

stumptown, portland oregon

☛ **Watermelon Mimosa 10.5**

cava, watermelon, mint

☛ **Cucumber Honey Mimosa 10.5**

cava, cucumber water, honey syrup

☛ **Blueberry Lavender Mimosa 10.5**

cava, blueberry, lavender

WHITE GLASS

☛ **Cava** | Poema, Penedes, Spain NV **9.5/38**

☛ **Vinho Verde** | Broadbent, Portugal NV **10/40**

Rosé | Chateau 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**

☛ **Torrantes** | Revolution, Argentina '15 **10/40**

Chardonnay | Pacificana, California '16 **12/48**

RED GLASS

☛ **Pinot Noir** | Lander Jenkins, Saint Helena, CA '14 **12/48**

Grenache Blend | Idée Fix, Rhone Valley, FR '14 **11/44**

☛ **Malbec** | Montevia, Mendoza, Argentina '15 **11/44**

Carignane | Graziano, Mendocino, CA '13 **10/40**

Red Blend | Son of a Butcher, Napa, CA '14 **12/48**

☛ **Zinfandel Blend** | Monte Volpe, Mendocino, CA '13 **11/44**

Cabernet | Aquinas, North Coast, CA '14 **12/48**

WHITE BOTTLE

Cortese | Batasiolo, Gavi DOCG, Piedmont, IT '14 **46**

Sauv. Blanc | Farella, Napa, CA '15 **53**

Sauv. Blanc | Joel et Sylvie Cirotte, Sancerre, FR '14 **69**

Grenache blanc | Cypher, Santa Barbara, CA '13 **44**

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**

Semillion | Saxon Brown, Sonoma, CA '12 **52**

Chardonnay | Robert Oatley, Margaret River, AUS '14 **60**

Chardonnay | Trione, Russian River, CA '14 **79**

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**

Grenache/Mourvedre | Seven Oxen, Paso Robles, CA '14 **64**

Chianti | Tenuta di Arceno, Chianti, IT '14 **54**

Nebbiolo/Barbera | Grappoli, Langhe DOC, IT, '10 **66**

Syrah | Section, Santa Ynez, CA '14 **83**

Meritage | Moana Park, Hawke's Bay, NZ '13 **72**

Tannat | Y Rousseau, Sonoma, CA '14 **64**

Cab/Syrah | Solar Fortun, Valle De Guadalupe, MEX '14 **75**

Cabernet | Toby Lane, Alexander Valley, CA '12 **82**

BOTTLED & CANNED BEER

☛ **Cider (GF)** | 2 Towns 'Brighteider', 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** | Oskar Blues 'Beerito', Colorado **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 Brewing 'Moose Drool', 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
AUGUST FEATURES CHICKEN FRIED TROUT \$27
COLESLAW, SAUCE GRIBICHE, CHARRED LEMON,
DILL & WATERCRESS**