

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}

*butternut squash mostarda, prosciutto, pepitas, watercress
sage oil & toast*

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

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 OCTOPUS 16.00 {gf}

*hummus, fried chickpeas, chermoula, pickled red onion &
cilantro*

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

SUMMER 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

MILK BRAISED RABBIT TAGLIARINI 21.00

sage, garlic, lemon, cracked pepper, 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}

gremolata fries, watercress, béarnaise

MARYS ROASTED HALF CHICKEN 25.00

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

PORK SHANK OSSO BUCO 24.75

horse radish mashed potatoes, arugula, pickled fennel, crispy onions

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 SALMON 27.00 {gf}

*Cauliflower Puree, Roasted Cauliflower, Cilantro,
Pistachio-Grape Relish & Ras Al Hanout*

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 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 rtd@wnlhosp.com

“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

red 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 | Ranga Ranga, Marlborough, NZ '16 **12/48**

☛ **Cotes du Rhone Blanc** | Guigal, Rhone, FR '15 **11/44**

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

☛ **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 **12/48**

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

Cabernet | Karma, Paso Robles, CA '13 **12/48**

White bottle

Red bottle

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

Sauv. Blanc | Capture, Sonoma, CA '15 **55**

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**

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**

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 '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** | 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**

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.

For In house parties please email gcordes@wnlhosp.com

For catering please email cater@wnlhosp.com