

PREPKITCHEN DEL MAR | DINNER MENU

SMALL PLATES | SHARES

DAILY SOUP 9.50
Chef's Whim

MARINATED OLIVES 7.25 (GF)
Cumin, Fennel & Orange

BURRATA 15.95 (GF)
Green Garlic Pesto, Prosciutto, Asparagus,
Calabrian Chile Vinaigrette & Ciabatta

CHEF'S CUTTING BOARD 21.95 (GF)
House Cured Meats, Artisan Cheeses &
Seasonal Accoutrements

CHEF'S CHEESE BOARD 14.95 (GF)
Artisan Cheeses, Honey, Seasonal Fruit,
Candied Nuts & Toast

STEAK TARTARE 14.95
Cornichons, Capers, Shallots, Dijon,
Egg Yolk, Fine Herbs & Sourdough

BACON WRAPPED DATES 14.25 (GF)
Blue Cheese & Arugula

ALBACORE CRUDO 16.50 (GF)
Ginger-Lime Syrup, Avocado, Kiwi, Red
Onion, Fresno Chili & Basil

HARISSA SHRIMP & GRITS 16.00 (GF)
Creamed Corn, Confit Cherry Tomatoes,
Sherry Wine, Tea Leaves, Bread Crumbs &
Charred Lemon

GREENS

ROASTED BEET & SPINACH SALAD 13.95 (GF)
Satsuma, Goat Cheese, Avocado, Almonds
& Balsamic Vinaigrette

WHISKNLADLE CAESAR 13.25 (GF)
Anchovy Dressing, Parmigiano-Reggiano &
Garlic Croutons

WARM WHITE BEAN & ARUGULA SALAD 13.25 (GF)
Basil Pesto, Red Onion & Parmigiano-
Reggiano

(GF) — GLUTEN FREE OPTION AVAILABLE

Water & Bread Available Upon Request

20% Service Charge added to
parties of 6 or more

Corkage Fee \$20

PASTA | VEGAN

ENGLISH PEA AGNOLOTTI 19.50
Housemade Ricotta, Mint, Basil, Peas &
Onion Soubise

FUSILLI BOLOGNESE 21.95 (GF)
Beef, Pancetta, Tomato, Porcini, Rosemary &
Parmigiano-Reggiano

BEEF CHEEK RAVIOLI 21.00
Garlic-Sun Choke Puree, Arugula, Parmigiano-
Reggiano & Crispy Onions

ROASTED ACORN SQUASH 19.75 (GF)
Butternut-Date Puree, Quinoa, Snap Peas, Kale
& Toasted Almonds

***GLUTEN FREE PASTA AVAILABLE**

MEAT | POULTRY

RIBEYE STEAK 29.95 (GF)
Charred Asparagus, Roasted Vine Tomatoes &
Horseradish Whip

MARY'S ROASTED HALF CHICKEN 26.00 (GF)
Parmesan Grits, Sprouting Broccolini, Bacon-
Dijon Vinaigrette & Madeira Chicken Jus

PORK SCHNITZEL 24.75
Sweet & Sour Cabbage, Salted Fingerling
Potatoes & Tarragon-Dill Cream

WHISKNLADLE BURGER 20.50 (GF)
Gruyere, Apple Wood Smoked Bacon,
Caramelized Onions, Remoulade & Farm Egg

SEAFOOD

LOCAL SEAFOOD STEW 26.50 (GF)
Shrimp, Mussels, Local Fresh Catch,
Potatoes, Fennel, Saffron & Toast

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

PAN SEARED LOCAL HALIBUT 29.50 (GF)
Saffron Cream, Peas, Bacon Lardons, Lemon &
Pistachio Relish

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

SANGRIA & MIMOSAS

★ **HOUSE RED SANGRIA** | Red Burgundy, Apple & Orange 9
 ★ **PEAR SAGE** | Cava, Pear & Sage 10

★ **BLOOD ORANGE MIMOSA** | Cava, Maple Syrup & Cinnamon 10
 ★ **POMEGRANATE GINGER** | Cava, Pomegranate, Ginger & Vanilla 10

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
 ★ **WHITE BLEND** | Monte Volpe, Mendocino, CA '15 10/40
 ★ **TORRONTES** | Revolution, Argentina '15 10/40
CHARDONNAY | Bianchi, California '13 12/48

RED WINE BY THE GLASS

★ **PINOT NOIR** | Lander Jenkins, Saint Helena, CA '14 12/48
GRENACHE | Idée Fix, Rhone Valley, FR '14 11/44
 ★ **MALBEC** | Septima, Mendoza, Argentina '13 11/44
 ★ **MERLOT** | Los Morros, Central Valley, Chile '15 10/40
CARIGNANE | Graziano, Mendocino, CA '13 10/40
RED BLEND | Son of a Butcher, Napa, CA '14 12/44
 ★ **ZINFANDEL BLEND** | Monte Volpe, Mendocino, CA '13 11/44
CABERNET | Project Paso, Paso Robles, CA '14 12/48

WHITE WINE BY THE 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, Australia '14 61
CHARDONNAY | Trione, Russian River, CA '14 79

RED WINE BY THE BOTTLE

LAMBRUSCO | Paltrinieri 'Radice', Modena, IT, NV 52
GAMAY | Domaine Lassange, Beaujolais, FR '14 58
PINOT NOIR | Champ de Reves, Anderson Valley, CA '13 69
TEMPRANILLO | Alberdi Reserva, Rioja, SP '10 61
GRENACHE/MOURVEDRE/TANNAT | Seven Oxen, Paso Robles, CA 64
NEBBIOLO/BARBERA | Grappoli, Langhe DOC, IT, '10 66
SYRAH | Section, Santa Ynez, CA '14 83
CABERNET/SANGIOVESE | Toccata, 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 | Steven Kent, Livermore Valley, CA '1 60
ZINFANDEL | Bruliam, Sonoma, CA '13 69
CABERNET | Toby Lane, Alexander Valley, CA '12 80

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 'Farmers Reserve Pluot', CA (375ml) 19
LAGER | Green Flash 'Sea to Sea', San Diego 7
 ★ **MEXICAN LAGER** | Oskar Blues 'Beerito', Colorado 7
KOLSCH | Hess 'Claritas', San Diego (16oz) 8
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 | Alpine 'Windows Up', San Diego, CA 7.5
IPA | Latitude 33 'Blood Orange', San Diego (22oz) 16
 ★ **BROWN ALE** | Big Sky Brewing 'Moose Drool', Montana 6.5
RED ALE | Pizza Port 'Shark Bite', San Diego (16oz) 8
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

For In house parties please email events@wnlhosp.com
 For catering please email cater@wnlhosp.com

Also Join Us for Our Weekly Tasting Adventures

MEATBALL MONDAY AT CATANIA

Red sauce Classics Done Right. Fuggedabout It

FRICKN TUESDAYS AT WHISKNLADLE

Ryan's Fried Chicken With All The Fixins

QUE MILAGRO AT MILAGRO WINERY

Serving Up Good Times And Mexican Street food
 Saturdays & Sundays