

PREPKITCHEN DEL MAR | LUNCH MENU

Weekdays 11:30-3

SMALL PLATES & SHARES

DAILY SOUP 5/9.5 (GF)
Chef's Whim

PATATAS BRAVAS 5.95
Harissa Aioli

BACON WRAPPED DATES 13.75 (GF)
Blue Cheese & Arugula

GREENS

WHISKNLADLE CAESAR 12.95 (GF)
Anchovy Dressing, Parmigiano-Reggiano & Garlic Croutons

WARM WHITE BEAN & ARUGULA 12.75 (GF)
Basil Pesto, Red Onion & Parmigiano-Reggiano

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

STEAK SALAD 18.00 (GF)
Tomato Confit, Pancetta, Blue Cheese & Buttermilk Tarragon Vinaigrette

(ADD CHICKEN \$3.5) (ADD SHRIMP/FRESH CATCH \$4)
(ADD STEAK \$6)

SANDWICHES

Served with Choice of Mixed Green Salad or House Made Potato Chips. Sub Fries \$1.50

VEGAN MEATBALL SUB 14.00
Falafel, Quinoa, Roasted Portabello Mushrooms & Piperade

MOJO PORK CUBANO 14.75
Artisan Ham, Swiss Cheese, Dijon, Salsa Verde & Sweet Pickles

ALBACORE TUNA MELT 13.95
Aged Gouda, Caramelized Onions & Remoulade

BUTTERMILK FRIED CHICKEN SANDWICH 14.50
Bread & Butter Pickles, Baby Iceberg & Lemon Thyme Aioli

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

LAMB GYRO 14.50
Hummus, Cherry Tomatoes, Red Onion, Mixed Greens, Tzatziki Sauce & Naan

LUNCH ENTREES

LUNCH COMBO 14.00
1/2 Sandwich, Cup of Soup, Chips & Greens

LOCAL MUSSELS & FRIES 17.95
Garlic Sofrito, Bay Leaf & Aioli (GF)

FUSILLI BOLOGNESE 15.95
Beef, Pancetta, Tomato, Rosemary & Parmigiano-Reggiano

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

ROASTED ACORN SQUASH 16.75 (GF)
Butternut-Date Puree, Harissa Quinoa, Snap Peas, Kale, Braised Beans & Toasted Almonds

DESSERTS

PEANUT BUTTER CHOCOLATE CAKE 10.00
Vanilla Gelato, Peanut Butter-Cream Cheese Icing & Candied Peanuts

CAPPUCCINO PANNA COTTA 8.50
Chantilly Cream, Hazelnut Biscotti & Cinnamon

STRAWBERRY SHORCAKE 8.50
Basil Whipped Cream, Macerated Strawberries & Candied Pinenuts

CHOCOLATE CHIP COOKIE SANDWICH | 3 EA
Vanilla Gelato, Fresh Baked Cookies

(GF) — GLUTEN FREE OPTION AVAILABLE
Water is Available Upon Request.

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

IN SUPPORT OF THE RISING MINIMUM WAGE, 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

PREPKITCHEN

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 & Mexican
Street food Saturdays & Sundays

COCKTAILS

HOUSE RED SANGRIA Red Burgundy, Apple & Orange	9/36	PEAR SAGE Cava, Pear & Sage	10
BLOODY SHAME *Vodka*, Tomato Juice & The Works	10	POMEGRANATE GINGER Cava, Pomegranate, Ginger & Vanilla	10
		BLOOD ORANGE MIMOSA Cava, Maple Syrup & Cinnamon	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
TORRONTES Revolution, Argentina '15	10/40
WHITE BLEND Monte Volpe, Mendocino, CA '15	10/40
CHARDONNAY Pacificana, California '15	12/48

RED WINE BY THE GLASS

PINOT NOIR Lander Jenkins, Saint Helena, CA '14	12/48
MALBEC Septima, Mendoza, Argentina '13	11/44
ZINFANDEL BLEND Monte Volpe, Mendocino, CA '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
GRENACHE BLEND Idée Fix, Rhone Valley, FR '14	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 Lady Hill, Columbia Valley, WA '13	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 Passion Fruit', 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

PKDM CLASSICS NIGHT

EVERY WEDNESDAY NIGHT

STARTING JUNE 7TH

JUNE CLASSIC DISH

TURKEY BURGER \$16

SPINACH AIOLI, PIQUILLO RELISH,

WEDGE FRIES