

PREPKITCHEN DEL MAR

1201 CAMINO DEL MAR, DEL MAR

HAVE YOU TRIED OUR HAPPY
HOUR? 3-6PM DAILY
\$5.55 Tapas & Drinks

SMALL PLATES & SHARES

DAILY SOUP 5/9.50

chef's whim

PATATAS BRAVAS 5.95

harissa aioli

BACON WRAPPED DATES 13.75 {gf}

blue cheese, arugula

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

BEET & SPINACH SALAD 13.50 {gf}

almond, satsuma orange, avocado, goat cheese, balsamic

PEACH SALAD 13.00 {gf}

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

STEAK SALAD 18.00 {gf}

tomato confit, pancetta, blue cheese, buttermilk tarragon vinaigrette

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

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

Please alert your server of all allergies

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

SANDWICHES

all sandwiches come with house made potato chips OR green salad substitute french fries for \$1.5

LUNCH COMBO 14.00

any 1/2 sandwich, cup of soup, green salad, chips

MOJO PORK CUBANO 14.75

artisan ham, swiss cheese, dijon, salsa verde, sweet pickles

ALBACORE TUNA MELT 13.95

aged gouda, remoulade, caramelized onion

BUTTERMILK FRIED CHICKEN SANDWICH 14.50

bread and butter pickles, baby iceberg lettuce, lemon thyme aioli

LOCAL FISH TACOS 14.95 {gf}

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

LAMB CYRO 14.50

hummus, cherry tomato, red onion, mixed greens, tzatziki sauce, naan

LUNCH DISHES

LOCAL MUSSELS AND FRIES 17.95 {gf}

garlic sofrito, bay leaf, aioli

VEGAN MEATBALL SUB 14.00

falafel, quinoa, roasted portabello mushrooms, piperde

FUSILLI BOLOGNESE 15.95

beef, pancetta, tomato, rosemary, parmigiano-reggiano

CHEESE BURGER 15.25 {gf}

gouda, lettuce, red onion, tomatoes, dijonnaise

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

PEACH PAVLOVA 10.00

lemon curd, peach, blackberry syrup & mint

CHOCOLATE CHIP COOKIE SANDWICH 3.00 EACH

fresh baked cookies, vanilla gelato

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 wllhosp.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**
Rose | Lumiere, 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**
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 **12/44**
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 'Crianza', 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 '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 | 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 | Alpine 'Windows Up', San Diego, CA **8**
IPA | New English 'Pure & Simple' 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'S
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