

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 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

CRUDO 16.50 {gf}

*chili-lime yogurt, baby fennel, ruby red grapefruit, granny
smith apples, fennel fronds*

HARISSA OCTOPUS 16.00 {gf}

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

GREENS

PREPKITCHEN 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

AUTUMN SALAD 13.00 {gf}

*brown butter chestnuts, granny smith apples, hazelnut, blue
cheese, crispy prosciutto, chestnut-date vinaigrette*

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

PASTA / VEGAN

BEET RAVIOLI 18.00

Lemon-poppy seed butter, goat cheese, watercress pesto

FUSILLI BOLOGNESE 21.95 {gf}

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

MILK BRAISED RABBIT TAGLIARINI 21.00 {gf}

sage, garlic, lemon, cracked pepper, parmigiano-reggiano

ROASTED ACORN SQUASH 21.00 {gf}

butternut-date puree, quinoa, snap peas, black beans, harissa

MEAT / POULTRY

PAN ROASTED FLAT IRON STEAK 28.50 {gf}

gremolata fries, watercress, béarnaise

MARYS ROASTED HALF CHICKEN 25.00 {gf}

*butternut squash polenta, roasted mushrooms, melted leeks,
sage, madeira jus*

BRAISED BEEF 27.00 {gf}

*mashed potatoes, crimini mushrooms, glazed carrots, pearl onions,
gremolata*

PREPKITCHEN BURGER 20.50 {gf}

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

SEAFOOD

LOCAL MUSSEL & FRIES 18.95 {gf}

garlic sofrito, bay leaf, aioli

LOCAL SEAFOOD STEW 27.00 {gf}

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

PAN SEARED SALMON 27.50 {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 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 WWW.PREPKITCHENDEL MAR/RIGHTTHINGTODO OR EMAIL INFO@PREPKITCHEN.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

☛ Cranberry Mimosa 10.5

cava, cranberry, rosemary, clove

☛ Tangerine Mimosa 10.5

cava, tangerine, vanilla-terragon syrup

☛ Pear Sage Mimosa 10.5

cava, pear, sage, cinnamon

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

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

Chardonnay | Pacificana, California '16 12/48

Sauv. Blanc | Capture, Sonoma, CA '15 14/56

RED GLASS

Sparkling Lambrusco | Paltrinieri 'Radice', Modena, IT, NV 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

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

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

WHITE BOTTLE

Prosecco | Zonin, Veneto DOC' IT, NV 45

Rose of Pinot Noir | Bannister, Russian River, CA '16 58

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

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

Viognier | Jaffurs Santa Barbara, CA '16 68

Semillion | Saxon Brown, Sonoma, CA '12 52

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

Chardonnay | Trione, Russian River, CA '14 79

RED BOTTLE

Pinot Noir | Baxter, Anderson Valley, CA '14 67

Gamay | Domaine Lassange, Beaujolais, FR '14 58

Nebbiolo | Carlin de Paolo, Piedmont, IT '14 58

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, Anderson Valley, '12 CA 82

BOTTLED & CANNED BEER

☛ Cider (GF) | 2 Towns 'Brichteider', Corvallis, OR 6.5

☛ Grapefruit Radler | Stiegl, Austria (300ml) 7

Sour | Almanac 'Lavender Honey Brett Saison', 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 | Fall 'Magical & Delicious', San Diego, CA 7.5

Session IPA | Pizza Port 'Ponto', San Diego, CA (16oz) 8

IPA | Alpine 'Windows Up', San Diego, CA 8

IPA | Latitude 33 'Blood Orange', San Diego (22oz) 17

Red Ale | AleSmith 'My Bloody Valentine', San Diego 19.5

Scotch Ale | Great Divide 'Claymore', Denver, CO 7

Brown Ale | Figueroa Brewing 'Davy Brown' Buellton CA 7

Nitro Milk Stout | Left Hand Brewing, Longmont, Colorado 7

**PLANNING A PARTY? OR JUST HAVING A GET TOGETHER WITH FRIENDS?
ALL PREPKITCHEN RESTAURANTS OFFER BOTH FAMILY STYLE LARGE
PARTY MENUS. ALL LOCATIONS OFFER A UNIQUE EXPERIENCE. FOR IN
HOUSE PARTIES PLEASE EMAIL INFO@PREPKITCHEN.COM. FOR CATERING
PLEASE EMAIL CATERING@PREPKITCHEN.COM.**