

# PREPKITCHEN DEL MAR

1201 CAMINO DEL MAR, DEL MAR

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

## SMALL PLATES & SHARES

DAILY SOUP 5/9.50

*chef's whim*

PATATAS BRAVAS 6.50

*harissa aioli*

BACON WRAPPED DATES 14.25 {gf}

*blue cheese, arugula*

FRIED BRUSSELS SPROUTS 6.50

*anchovy-red wine vinaigrette, candied pecans*

FARMHOUSE MAC & CHEESE 9.00

*fusili pasta, cheddar cheese, breadcrumbs*

## 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*

BEEF & 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

{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*

PORK BELLY BAHN MI 14.75}

*Chicken liver pate, aioli, carrots, daikon, cilantro, jalapeno, cucumber*

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*

BAJA FISH TACOS 14.95 {gf}

*blackened fresh catch, flour tortilla, cabbage, apple-jicama, pico de gallo & cilantro crema*

LAMB GYRO 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

DARK CHOCOLATE POT DE CRÈME 7.00

*sea salt, whipped cream, crispy chocolate pearls*

RHUBARD BREAD PUDDING 10.00

*strawberry, vanilla gelato, white chocolate*

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 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 [WWW.PREPKITCHENDEL MAR.COM/RIGHT-THING-TO-DO](http://WWW.PREPKITCHENDEL MAR.COM/RIGHT-THING-TO-DO) OR EMAIL [INFO@PREPKITCHEN.COM](mailto:INFO@PREPKITCHEN.COM)

## "COCKTAILS"

**House Sangria 9/36**  
*red burgundy, apple, orange*

**Bloody Shame 10.5**  
*"vodka", tomato juice, the works*

**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

**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**  
**Bordeaux** | Les Cadrans, St Emilion, Bordeaux, FR '13 **15/60**

### 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, CA '12 **82**

### BOTTLED & CANNED BEER

**Cider (GF)** | 2 Towns 'Brightcider', 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**  
**IPA** | Alpine 'Windows Up', San Diego, CA **8**  
**Session IPA** | Pizza Port 'Ponto' San Diego, CA **8**  
**IPA** | Latitude 33 'Blood Orange', San Diego (22oz) **17**  
**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**  
**Red Ale** | AleSmith 'My Bloody Valentine', San Diego **19.5**

**PLANNING A PARTY? OR JUST HAVING A GET TOGETHER WITH FRIENDS? ALL PREPKITCHEN RESTAURANTS OFFER BOTH FAMILY STYLE LARGE PARTY MENUS. ALL 5 LOCATIONS OFFER A UNIQUE EXPERIENCE. FOR IN HOUSE PARTIES PLEASE EMAIL [INFO@PREPKITCHEN.COM](mailto:INFO@PREPKITCHEN.COM). FOR CATERING PLEASE EMAIL [CATERING@PREPKITCHEN.COM](mailto:CATERING@PREPKITCHEN.COM).**