

# 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 6.50  
*harissa aioli*

BACON WRAPPED DATES 14.25 {gf}  
*blue cheese, arugula*

## 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*

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 ½ 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 GYRO 14.50

## LUNCH DISHES

LOCAL MUSSELS AND FRIES 17.95 {gf}

*garlic soffrito, 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, dijonaise*

## DESSERTS

FLOURLESS CHOCOLATE CAKE 9.00

*white chocolate mousse, coco nib & raspberry puree*

BUTTERSCOTCH PUDDING 8.50

*salted caramel, whipped cream & shortbread crumble*

BROWN BUTTER CARROT CAKE 9.00

*brown sugar cream cheese frosting*

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 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 [wnlhosp.com/rightthingtodo](http://wnlhosp.com/rightthingtodo) or email [rttd@wnlhosp.com](mailto:rttd@wnlhosp.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*

### White glass

**Cranberry Mimosa 10.5**  
*cava, cranberry, rosemary, clove*

**Cucumber Honey Mimosa 10.5**  
*cava, cucumber water, honey syrup*

**Blueberry Lavender Mimosa 10.5**  
*cava, blueberry, lavender*

### Red 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**

**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**

**Red Blend** | Son of a Butcher, Napa, CA '14 **12/44**

**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

**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**

**Muscadet Sur Lie** | Clos des Chapelles, Sevre et Maine, FR '13 **48**

**Viognier** | Jaffurs Santa Barbara, CA '16 **68**

**Chablis** | Thierry Laffay Premier Cru, Vaillon, FR '14 **84**

**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**

**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**

**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**

**Cabernet** | Stonestreet, Anderson Valley, CA '14 **100**

### 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 '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** | 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 'Moose Drool', Missoula Montana **6.5**

**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 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).**