

PREPKITCHEN

LA JOLLA

7556 FAY AVE. LA JOLLA

**HAVE YOU TRIED OUR HAPPY
HOUR? 3-6PM DAILY
\$5.95 Tapas & Drinks**

SMALL PLATES & STARTERS

MULLIGATAWNY SOUP 4.5/8.5 {gf}

yellow curry & lentil soup, cucumber yogurt raita

SEASONAL SOUP 4.5/8.5

soup of the day

HEIRLOOM TOMATO & BURRATA 14.50 {gf}

heirloom & cherry tomatoes, basil, balsamic reduction, fleur du sel

BACON WRAPPED DATES 13.50

medjoul dates, blue cheese, bacon, arugula

CRISPY GREEN BEANS 9.50

pickled pepper aioli

MIDDLE EASTERN SAMPLER 13.50

falafel, hummus, carrot salad, olives, toasted bread

SANDWICHES

all sandwiches come with green salad or french fries

TUNA MELT 14.50 {gf}

albacore tuna, caramelized onion, white cheddar, remoulade

FALAFEL 13.5

pickled vegetables, hummus, yogurt, tahini

FISH TACOS 15.75 {gf}

guacamole, red onion, cabbage, crema, cilantro, radish

FRIED CHICKEN SANDWICH 14.75

buttermilk fried chicken, lemon aioli, bread and butter pickles

B.A.T 13.25

heirloom tomato, bacon, avocado, arugula, aioli

CHEESE BURGER 15.75 {gf}

cheddar, lettuce, red onion, tomato, pickles, Dijon, mayo

WHISKNLADLE BURGER 19.75 {gf}

cheddar, bacon, siracusian onion, remoulade, farm egg

{GF} – dishes that can be made gluten free

Please alert your server of all allergies

GREENS

WHISKNLADLE CAESAR 12.50 {gf}

romaine, anchovy dressing, parmesan, garlic croutons

BEEF & SPINACH SALAD 13.50 {gf}

almond, strawberries, fennel, honey goat cheese, balsamic

WHITE BEAN SALAD 11.00 {gf}

arugula, parmesan, pesto braised white beans, red onion

ASIAN CHICKEN SALAD 15.75 {gf}

napa cabbage, carrot, cashew, sprouts, green onion, crispy wonton, pickled ginger vinaigrette

CORN & GREEN BEAN SALAD WITH ROASTED CHICKEN

16.50 {gf}

spinach, corn, applewood bacon, siracusian onion, green beans, sage vinaigrette

Add Falafel \$3/ Chicken \$5 / Shrimp \$5 / Market Fish \$6

SIGNATURE DISHES

LOCAL MUSSELS AND FRIES 17.75 {gf}

garlic sofrito, bay leaf, aioli

CHILAQUILES 15.75 {gf}

chipotle braised chicken, crunchy tortilla, avocado, red onion, queso fresco, crema, cilantro, fried egg

ROASTED CAULIFLOWER 19.00 {gf}

Hummus, sugar snap pea, chick pea, house made naan

FUSILLI BOLOGNESE 13/19

beef, pancetta, tomato, parmesan

SHRIMP RIGATONI 18.50

pesto, lemon butter, cherry tomato, chili, bread crumbs

SIMPLE ENTREES

Served with sautéed vegetables and roasted red bliss potatoes

LOCAL FRESH CATCH with piquillo pepper relish M/P {gf}

PORTER BRAISED BEEF with porter jus 24

SKIRT STEAK with chimichurri 24 {gf}

GARLIC PRAWNS with white wine, garlic butter, chili flake

{5} 17 / {8} 22 {gf}

ROASTED CHICKEN with garlic & rosemary jus

{1/4} 16.50 / {1/2} 23.75 {gf}

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

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 wnlhosp.com/rightthingtodo or email rtd@wnlhosp.com

“COCKTAILS”

House Sangria 9.5/36

Red burgundy, apple, orange

Bloody Shame 10.5

“vodka”, tomato juice, the works

Pineapple Ginger Mimosa 10.5

cava, pineapple, ginger, lemon

Seasonal Mimosa 10.5

cava, white peach, lavender, lemon

Cucumber Honey Mimosa 10.5

cava, cucumber water, honey syrup

Passion Fruit Mimosa 10.5

cava, passion fruit, vanilla, lemon

WHITE GLASS

Cava | Poema Brut, Penedes, SP **10/40**

Albarino | Raimat, Catalunya, SP **12/48**

Sauvignon Blanc | Douglas Green, South Africa **12/48**

Godello | Vina Reboreda, Ribiero, SP **10/40**

Chardonnay | Bianchi, Santa Barbara County, CA **12/48**

Rose | Grand Theatre, Bordeaux, FR **11/44**

Chardonnay | Keenan, Napa Valley, CA **14/58**

RED GLASS

Pinot Noir | Wild Oats, Edna Valley, CA **12/48**

Tempranillo | Pata Negra, Toro, SP **11/44**

Cabernet | Aquinas, North Coast, CA **12/48**

Red Blend | Monte Volpe, Mendocino County, CA **10/40**

Malbec | The Gambler, Mendoza, Argentina **10/40**

Carignane | Graziano ‘Old Vine’, Mendocino County, CA **11/44**

WHITE BOTTLE

Sparkling Rose | Medivol, Cremant de Limoux, FR NV **56**

Riesling | Barth ‘Charta’, Rheingau, GE, ’11 **52**

Garnatxa Blanca | Castillo Perelada, Emporda, SP ’12 **48**

Sauvignon Blanc | Michel Reolde et Fils, Sancerre, FR ’15 **57**

Volcano White | Villa Grande ‘Etna Bianco’ Sicily, IT ’15 **49**

Muscadet sur lie | Véronique Günther Chéreau, FR ’13 **53**

Arneis | Carlin Paolo ‘Terre Alfieri’, Piedmonte, IT ’13 **58**

Chardonnay | Wait Cellar, Russian River Valley, CA ’15 **54**

Viognier | Powell Mountain Cellars, Paso Robles, CA ’14 **56**

RED BOTTLE

Pinot Noir | Ponzi ‘Tavola’, Willamette Valley, OR ’14 **58**

Pinot Noir | Objet D’Art, Santa Barbara, CA ’15 **68**

Tempranillo | Vina Pomal, Reserva, Rioja, SP ’11 **59**

Barbaresco | La Ca Nova, Piedmont, IT ’13 **68**

Bordeaux | Cap Royal, Bordeaux Superieur, FR ’12 **48**

Syrah Blend | C. Bertrand, Minervois, FR ’12 **45**

Syrah blend | Stolpman, ‘La Cuadrilla’, Ballard Canyon, CA ’15 **52**

Cabernet | Volunteer, Napa Valley, CA ’14 **74**

BOTTLED & CANNED BEER

Cider | Two Towns ‘Bright Cider’, Corvallis, Oregon [GF] **6**

Radler | Great Divide ‘Roadie’, Denver, Colorado **6.5**

N/A | Clausthaler, Germany **5.5**

Lager | Green Flash Brewing ‘Sea to Sea’, San Diego, CA **7**

Kolsch | Hess Brewing ‘Claritas’, San Diego, CA **7**

Pilsner | Fall Brewing ‘Plenty For All’, San Diego, CA **7**

White Ale | Allagash Brewing Co., Portland, ME **8**

Blonde Ale | Brouwerij Affligem, Opwijk, Belgium **8**

Pale Ale | Alesmith ‘.394’, San Diego, CA **7.5**

IPA | Bell’s Two Hearted, Comstock, MI **8**

IPA | Alpine Brewing Co. ‘Duet’, San Diego, CA **8**

IPA | New English ‘PK Pure & Simple’, San Diego, CA **8**

IPA | Stone Brewing ‘Ruinination 2.0’, San Diego, CA **8.5**

Red IPA | Stone Brewing ‘Pataskala’, San Diego, CA **8.5**

Brown Ale | Alesmith ‘Nut Brown’, San Diego, CA **7.5**

Imperial Porter | Flying Dog ‘Gonzo’, Frederick, MD **9**

Sour | Brouwerij Verhaegje, Duchesse de Bourgogne, Belgium **11**

HAVING A PARTY? WNL HOSP CATERERS
PLEASE EMAIL CATER@WNLHOSP.COM FOR MORE INFO
CHECK OUT CATANIA ON MONDAY NIGHTS FOR MEATBALL
MONDAYS – ITALIAN RED SAUCE DISHES DONE RIGHT
HAVE YOU BEEN OUT TO OUR WINERY MILARGRO YET?
FRIDAY – SUNDAY WITH MEXICAN STREET FOOD