

PREPKITCHEN LA JOLLA

Brunch Starters & Egg Dishes

Ricotta Donut Holes
Powdered Sugar \$6.75

Local Farmers Market Seasonal Fruit
Mint Chiffonade & Ginger 6.95 (gf)

Brunch Sides
Bacon \$3.5 OR Breakfast Potatoes \$3

Pork & Sage Sausage Scramble
Fontina & Braised Kale \$12.95 (gf)

2 Eggs Any Style
However You Want Them (Add egg, 2.00) \$10.75 (gf)

Wild Mushroom Omelet
Brie, Ham, Leeks & Black Truffle Oil \$13.5 (gf)

Brunch Entrees

French toast
Strawberries & Brown Sugar
Whipped Cream \$14.25

Eggs benedict
Poached Eggs, Buttermilk
Biscuits, Spinach, Canadian
Bacon & Hollandaise \$15.75

Chipotle Chicken Chilaquiles
Crunchy Tortilla, Avocado,
Onion, Queso Fresco, \$15.75 (gf)

Biscuits & Gravy
Sunny Side Up Eggs \$14.25

Huevos Rancheros
Black Beans, Pepperjack, Crunchy
Tortilla & Salsa Verde \$15.5 (GF)

Porter Braised Beef Hash
Poached Eggs \$16.5

Lunch Starters

Mulligatawny Soup
Yellow Curry & Lentil Soup
with Cucumber Yogurt Riata
Cup \$4.5 | Bowl 8.5 (gf)

Seasonal Soup
Cup \$4.5 | Bowl 8.5

Heirloom Tomato & Burrata
Heirloom & Cherry Tomatoes,
Basil, Balsamic Reduction &
Fleur du Sel 14.5 (GF)

Bacon Wrapped Dates
Medjoul Dates, Blue Cheese,
Bacon & Arugula \$13.5 (gf)

Middle Eastern Sampler
Falafel, Hummus,
Carrot Salad, Olives &
Toasted Naan \$13.5

Crispy Green Beans
Pickled Pepper Aioli \$9.5

SALADS

ADD FALAFEL 3 | CHICKEN or SHRIMP \$5 | ADD MARKET FISH \$6

White Bean Salad
Arugula, Parmesan, Pesto
Braised White Beans, & Red
Onion \$11 (gf)

Beet & Spinach Salad
Tangerines, Almonds,
Avocado, Goat Cheese &
Balsamic Vinaigrette \$12 (gf)

Caesar Salad
Romaine, Caesar Dressing,
Shaved Parmesan & Garlic
Croutons \$11 (gf)

Asian Chicken Salad
Napa Cabbage, Carrot, Cashew, Sprouts, Green
Onion, Cilantro, Wonton & Pickled Ginger
Vinaigrette \$15.75 (gf)

corn and green bean salad with roasted chicken
Spinach, Corn, Applewood Bacon, Siracusan
Onions, Green Beans, Sage Vinaigrette \$16.5 (gf)

SANDWICHES

Served with Side Salad or French Fries | Add Cup of Soup +\$2

Tuna Sandwich
Avocado, White Cheddar,
Cornichon Relish &
Remoulade \$14.5

Falafel
Pickled Vegetables, Hummus,
Yogurt & Tahini \$13.5

Fish Tacos
Guacamole, Pickled Red
Onions, Cabbage, Crema,
Cilantro & Radish \$15.75 (gf)

Fried Chicken Sandwich
Buttermilk Fried Chicken, Lemon Aioli, Bread &
Butter Pickles \$14.75

Cheese BURGER
L, T, O, Pickles & Fries \$15.75
Whisknadle'ize It | +\$4 (gf)

Water & Bread is Available Upon Request
Substitutions Minimum Charge of \$2

(GF) -- Items CAN Be Made Gluten Free / Please Inform Your Server of ALL Allergies & Dietary Restrictions
20% Service Charge Will be Added to all Parties of 6 or More

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 THIS DECISION PLEASE VISIT** wnlhosp.com/rightthingtodo or email us at rttd@wnlhosp.com

Looking for another reason to return or dine at one of our other restaurants?

SUNDAY SUPPER

@ PREPKitchen

Home Cooking like Mom used to make served family style for you and yours

MEATBALL MONDAY

@ CATANIA

Italian "Red Sauce" Classics done right. Fuggedaboutit.

FRICKN Tuesday

@ WHISKNADLE

Southern Fried Chicken with soul at it's finest

Que Milagro

@ Milagro Winery

"Mexican" Street Food Saturdays and Sundays at our Sister Winery/Farm

www.wnlhosp.com

PK "COCKTAILS"

House Red Sangria Red Burgundy, Apple & Orange	6	Pineapple Ginger Mimosa Cava, Pineapple, Ginger & Lemon	7
Bloody Shame Fermented *Vodka* & Spiced Tomato Mix	7	Passion Fruit Mimosa Cava, Passion Fruit, Vanilla & Lemon	7
Cucumber Honey Mimosa Cava, Cucumber & Honey	7	seasonal Mimosa Cava, White Peach, Lavender & Lemon	7

Whites by the glass

CAVA Poema Brut, Penedes, Spain	10/40
Albarino Rimat, Catalunya, SP	12/48
Sauvignon Blanc Douglas Green, South Africa	12/48
Godello Vina Reboveda, Ribiero, SP	10/44
Chardonnay Bianchi, Santa Barbara County, CA	9/36
rOSE Lumiere, Provence, FR	11/44
Chardonnay Keenan, Napa Valley, CA	14/58

REDS by the glass

Pinot Noir Wild Oats, Edna Valley, CA	12/48
Tempranillo Pata Negra, Valdepeñas, 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
Montepulciano Colonnella 'Corone', Abruzzo, IT	11/44

Whites by the 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, Loire, FR '13	53
Arneis Carlin Paolo 'Terre Alfieri', Piedmonte, IT '13	58
Chardonnay Wait Cellar, Russian River Valley, CA '15	54
vioqnier Powell Mountain Cellars, Paso Robles, CA '14	56

reds by the 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
Chianti Classico Bibbiano DOCG, Tuscany, IT '12	59
Bordeaux Cap Royal, Bordeaux Superieur, FR '12	45
Syrah Blend G. Bertrand, Minervois, FR '12	45
Syrah blend Stolpman, 'La Cuadrilla', Ballard Canyon, CA '15	52
zinfandel Bruliam, 'Rocky Ridge', Sonoma County, CA '13	67
cabernet Volunteer, Napa Valley, CA '14	74

Bottled & Canned Beer

Cider Two Towns 'Bright Cider', Corvallis, Oregon [GF]	6.5
N/A Clausthaler, Germany	5.5
KoIsch Hess Brewing 'Claritas', San Diego	7
Pilsner Fall Brewing 'Plenty For All', San Diego, CA	7
Lager Green Flash 'Sea to Sea' Lager, San Diego, CA	7
White ale Allagash Brewing Co., Portland, Maine	8
Blonde Ale Brouwerij Affligem, Opwijk, Belgium	8
Pale Ale Alesmith '394', San Diego, CA	7.5
IPA Bell's Two Hearted, Kalamazoo, MI	8
lpa New English 'Prepkitchen Pure & Simple', San Diego CA	8
lpa Alpine Brewing Co. 'Duet', San Diego, CA	8
lIPA Stone Brewing 'Ruinaton 2.0', San Diego, CA	8.5
Red lpa Stone Brewing 'Pataskala', San Diego, CA	8.5
Brown Ale Alesmith 'Nut Brown', San Diego	7.5
Imperial Porter Flying Dog 'Gonzo', Frederick, MD	9
SOUR Brouwerij Verhaegje, Duchesse de Bourgogne, Belgium	11

Planning a Party? Or Just having a Get Together with Friends?

All Whisknadle Hospitality Restaurants Offer Both Family Style Large Party Menus. All 5 locations offer a unique experience. We also offer catering menus for all of your offsite party needs

For In house parties please email events@wnlhosp.com

For catering please email cater@wnlhosp.com

WHISKNADLE HOSPITALITY

whisknadle

PREPKITCHEN



CATANIA

MILAGRO

true farm-to-table cuisine

seasonal comfort food

coastal italian

winery & farm