

# PREPKITCHEN

## LA JOLLA

7556 FAY AVE. LA JOLLA

HAVE YOU TRIED OUR HAPPY  
HOUR? FOOD, 3-5 PM.  
DRINKS, 3-6 PM.

### BRUNCH STARTERS & HUEVOS

RICOTTA DONUT HOLES 6.75

*powdered sugar*

LOCAL FARMERS MARKET SEASONAL FRUIT 6.95 {gf}

*mint, ginger*

PORK & SAGE SAUSAGE SCRAMBLE 12.95 {gf}

*fontina, braised kale served with toast and potatoes*

WILD MUSHROOM OMLELET 13.50 {gf}

*brie, ham, leeks, black truffle oil served with toast and potatoes*

2 EGGS ANY STYLE 10.75 {gf}

*whole wheat toast, breakfast potatoes {extra egg \$2}*

SIDE OF BACON 3.50 {gf}

SIDE OF BREAKFAST POTATOES 3.00

### BRUNCH ENTREES

CHILAQUILES 15.95 {gf}

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

FRENCH TOAST 14.25

*Strawberries, brown sugar, whipped cream*

EGGS BENEDICT 15.75

*poached eggs, buttermilk biscuit, spinach, canadian bacon, hollandaise*

HUEVOS RANCHEROS 15.50 {gf}

*black beans, pepperjack, crunchy tortilla, salsa verde*

BISCUITS & GRAVY 14.25

*sausage gravy, farm fresh egg*

PORTER BRAISED BEEF HASH 16.50

*whole wheat toast, potatoes, spinach, poached eggs*

{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

### GREENS

WHISKNLADLE CAESAR 12.50 {gf}

*romaine, anchovy dressing, parmesan, garlic crouton*

BEEF & SPINACH SALAD 13.50 {gf}

*almond, strawberry, fennel, honey goat cheese, balsamic*

WHITE BEAN SALAD 12.00 {gf}

*arugula, parmesan, pesto braised white beans, red onion*

ASIAN CHICKEN SALAD 15.95 {gf}

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

CORN & GREEN BEAN SALAD WITH ROASTED CHICKEN

16.95 {gf}

*spinach, corn, applewood bacon, siracusan onion, green beans, sage vinaigrette*

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

### LUNCH STARTERS & SHARES

MULLIGATAWNY SOUP 4.5/9 {gf}

*yellow curry & lentil soup, cucumber yogurt raita*

SEASONAL SOUP 4.5/9

*soup of the day*

HEIRLOOM TOMATO & BURRATA 14.95 {gf}

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

BACON WRAPPED DATES 13.95

*medjoul dates, blue cheese, bacon, arugula*

MIDDLE EASTERN SAMPLER 13.95

*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 13.95

*pickled vegetables, hummus, yogurt, tahini*

FISH TACOS 15.95 {gf}

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

FRIED CHICKEN SANDWICH 14.95

*butter milk fried chicken, lemon aioli, bread and butter pickles*

CHEESE BURGER 15.75 {gf}

*cheddar, lettuce, red onion, tomato, pickles, dijon, mayo*

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

## “COCKTAILS”

### House Sangria 6

*Red burgundy, apple, orange*

### Bloody Shame 7

*“vodka”, tomato juice, the works*

### Pineapple Ginger Mimosa 7

*cava, pineapple, ginger, lemon*

### Seasonal Mimosa 7

*cava, white peach, lavender, lemon*

### Cucumber Honey Mimosa 7

*cava, cucumber water, honey syrup*

### Passion Fruit Mimosa 7

*cava, passion fruit, vanilla, lemon*

White glass

red 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**

**Pinot Grigio** | Tiziano, Delle Venezie, IT **11/44**

**Rose** | Chateau du Rouet, Reserve Cuvee, Provence FR **11/44**

**Chardonnay** | Bannister, Alexander Valley, CA **14/56**

**Rhone Blend** | E. Guigal, Cotes-du-Rhone, FR **12/48**

### 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**

**Carricante** | 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**

**Pinot Noir** | Lander Jenkins, St. Helena, 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** | Bodega Viamonte ‘Montevia’, Mendoza, Argentina **10/40**

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

**Rosso Italiano** | Zio Porco ‘In Pork We Trust’, Veneto, Italy **11/44**

**Grenache** | Bonpas, Cotes-du-Rhone, FR **11/44**

### 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** | G. 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** | Thorn St. Brewing ‘Barrio Lager’, 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** | Latitude 33 ‘Blood Orange IPA’, San Diego, CA **8**

**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**

**IIPA** | Rip Current Brewing ‘Lupulin Lust’, San Diego, CA **8**

**IIPA** | Stone Brewing ‘Ruinination 2.0’, 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 Caters

Please email [cater@wnlhosp.com](mailto: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 milagro yet? Friday - Sunday with Mexican street food