

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}

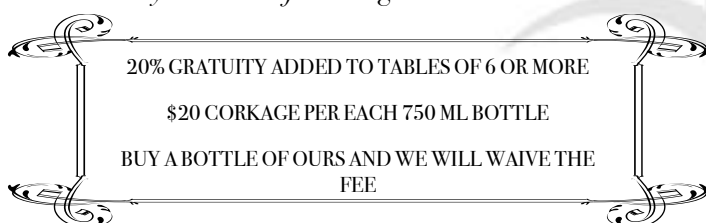
guacamole, red onion, cabbage, crema, cilantro, radish

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 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 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 | 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**

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 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