

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)

PORK & SAGE SAUSAGE SCRAMBLE
Fontina & Braised Kale \$12.95 (GF)

2 EGGS ANY STYLE
However You Want Them (Add egg, 2.00)\$12.75 (GF)

WILD MUSHROOM OMELET
Brie, Ham, Leeks & Black Truffle Oil \$13.5 (GF)

BRUNCH ENTREES

FRENCH TOAST
Strawberries & Brown Sugar
Whipped Cream \$14.25

CHIPOTLE CHICKEN CHILAQUILES
Crunchy Tortilla, Avocado, Onion,
Queso Fresco, \$15.75 (GF)

HUEVOS RANCHEROS
Black Beans, Pepperjack, Crunchy
Tortilla & Salsa Verde \$15.5 (GF)

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

HOT CHICKEN
Biscuits & Gravy \$16.5

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)

BURRATA
Green Garlic Pesto, Asparagus
& Prosciutto \$14.5 (GF)

MIDDLE EASTERN SAMPLER
Falafel, Hummus,
Carrot Salad, Olives &
Toasted Naan \$12

SEASONAL SOUP
Cup \$4.5 | Bowl 8.5

BACON WRAPPED DATES
Medjoul Dates, Blue Cheese,
Bacon & Arugula \$13.5 (GF)

CRISPY GREEN BEANS
Pickled Pepper Aioli \$13

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)

ROASTED CHICKEN COBB SALAD
Little Gem Lettuce, Asparagus, Tomato, Cucumber,
Egg, Bacon, Greens & Gorgonzola Vinaigrette \$16.5
(GF)

SANDWICHES

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

FALAFEL
Pickled Vegetables, Hummus
& Tahini \$13.5
Make it a Cali Falafel +\$1

TUNA SANDWICH
Avocado, White Cheddar,
Cornichon Relish &
Remoulade \$14.5

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 and lieu of raising prices, a 3.75% surcharge will be added to all checks. We appreciate your support and understanding and will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality. To find out more, visit www.wnlhosp.com/rightthingtodo.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.

@ WHISKNADLE

Southern Fried Chicken with soul at it's finest

@ MILAGRO WINERY

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

FRICKN TUESDAY

QUE MILAGRO

www.WNLHOSP.COM

PK "COCKTAILS"

HOUSE RED SANGRIA Red Burgundy, Apple & Orange	6
BLOODY SHAME Pickled *Vodka*, Horseradish & Works	7

PINEAPPLE GINGER MIMOSA Cava, Pineapple, Ginger & Lemon	6
CUCUMBER HONEY MIMOSA Cava, Cucumber & Honey	6

WHITES BY THE GLASS

CAVA Poema Brut, Penedes, Spain	10/40
ALBARINO Raimat, Catalunya, SP '14	11/44
SAUVIGNON BLANC Douglas Green, South Africa '15	12/48
GODELLO Vina Reboreda, Ribiero, SP '15	11/44
CHARD BLEND Cellaro 'Luma', Sicily, IT '13	9/36
ROSE Heintz, Sonoma Coast, CA '14	12/50
CHARDONNAY Angeline, Monterey County, CA '15	12/48

WHITES BY THE BOTTLE

GARNATXA BLANCA Castillo Perelada, Emporda, SP '12	51
SAUVIGNON BLANC Michel Reolde et Fils, Sancerre, FR '15	57
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
ROSE Heintz, Sonoma Coast, CA '14	50
VIIGNIER Powell Mountain Cellars, Paso Robles, CA '14	56

REDS BY THE GLASS

PINOT NOIR Lander-Jenkins, CA, '13	12/48
TEMPRANILLO Pata Negra, Valdepeñas, SP '11	11/44
CABERNET Project Paso, Paso Robles, CA '13	11/44
RED BLEND Monte Volpe, Mendocino County, CA '13	10/40
MALBEC Septima, Mendoza, Argentina '15	12/48
ZINFANDEL BLEND Red Splash, CA '11	10/40
SANGIOVESE BLEND Milagro 'Bellorosso', Ramona, CA '15	12/48

REDS BY THE BOTTLE

PINOT NOIR Ponzi 'Tavola', Willamette Valley, OR '14	58
PINOT NOIR Bruliam, Russian River Valley, CA '12	73
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
KOLSCH Hess Brewing 'Claritas', San Diego (16oz)	8
PILSNER Fall Brewing 'Plenty For All', San Diego, CA	7
LAGER Green Flash 'Sea to Sea' Lager, San Diego, CA	7
VANILLA WHEAT ALE Alpine 'Willy Vanilly', San Diego, CA	7
BLONDE ALE Brouwerij Affligem, Opwijk, Belgium	8
PALE ALE Alesmith '.394', San Diego, CA	6.5
IPA Bell's Two Hearted, Kalamazoo, MI	7
IPA New English 'Prepkitchen Pure & Simple', San Diego (22oz)	17
IPA Alpine Brewing Co. 'Duet', San Diego, CA	8
IIPA Stone Brewing 'Ruinaton 2.0', San Diego, CA	8.5
RED IPA Stone Brewing 'Pataskala', San Diego, CA	8.5
BROWN ALE Alesmith 'Nut Brown', San Diego	7
IMPERIAL PORTER Flying Dog 'Gonzo', Frederick, MD	7
SOUR Brouwerij Verhaegje, Duchesse de Bourgogne, Belgium	11

PLANNING A PARTY? OR JUST HAVING A GET TOGETHER WITH FRIENDS?

ALL WHISKNLADLE 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

WHISKNLADLE HOSPITALITY

whisknladle
true farm-to-table cuisine

PREPKITCHEN
seasonal comfort food



CATANIA
coastal italian

MILAGRO
winery & farm