Seasonal Cutting Board

Meats

Finocchiona
Soppresatta
Pistachio Mortadella

Cheese

Drunken Goat
Porter Cheddar
Manchego

Spreads

Olive & Anchovy Tapenade
Apple Celery Chutney

$21

PREPKITCHEN

Delicious Food

Exceptional Service

Genuine Hospitality

Prepkitchen La Jolla Dinner Menu

Daily 5pm - 9pm

Water & Bread is Available Upon Request

(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

SOUPS SALADS & SHARES

DAILY SOUP 8.75

ANTIPASTI PLATE 13.5
Hummus, Marinated Beets, Falafel & Roasted Carrots

PATATAS BRAVAS 6.50
Harissa Aioli (GF)

TEMPURA CAULIFLOWER 11.75
Marjoram, Lemon Juice, Pecorino & Spicy Aioli

BACON WRAPPED DATES 9.75
Blue Cheese & Arugula (GF)

BURRATA & ASPARAGUS 13.95
Green Garlic Pesto, Asparagus, Arugula, Prosciutto & Ciabatta (GF)

ALBACORE CEVICHE 14
Serrano Chiles, Red Onion, Radish, Blood Orange & Cilantro (GF)

CAESAR 12.50
Anchovy Dressing, Parmigiano-Reggiano & Garlic Croutons (GF)

BROCCOLI & KALE SALAD 12.75
Apples, Raisins, Ricotta Salata & Walnut Vinaigrette (GF)

WARM WHITE BEAN & ARUGULA 11.75
Basil Pesto, Red Onion & Parmigiano (GF)

BEET & SPINACH SALAD 12.95
Tangerines, Almonds, Avocado, Goat Cheese & Balsamic Vinaigrette (GF)

ROASTED CAULIFLOWER & HUMMUS 17.75
Butternut Squash, Chick Peas, House Made Naan

(ADD CHICKEN $4.5) (ADD SHRIMP/MARKET FISH $5.5)

MEAT | POULTRY

PORTER BRAISED SHORT RIBS 24.95
Mashed Potatoes, Carrots, Pearl Onions, Mushrooms & Horseradish

CHEESE BURGER 15.50
Cheddar, Lettuce, Onion, Tomato, Mayonnaise, Mustard & Pickles (GF)

MARY'S CHICKEN 25.95
Broccolini, Sweet Potatoes, Fennel, Dates & Chili Oil(GF)

PAN SEARED PORK CHOP 24.95
Creamy Grits, Brussel Sprouts, Bourbon Apples & Bacon

MEATLOAF 21.75
Mashed Potatoes, Sauteed Rapini, Onion Rings & Madeira Jus

SEAFOOD

PAN ROASTED SALMON 26.75
Lentils, Brussel Sprouts & Red Pepper Puree (GF)

STEAMED MUSSELS & FRIES 18.95
White Wine, Bay Leaf & Garlic Mayonnaise (GF)

PASTA

FUSILLI BOLOGNESE 19.95
Beef, Pancetta, Tomato, Rosemary & Parmigiano-Reggiano

SQUID INK LINGUINE 21.75
Octopus, Pork Sausage, Kale, Tomato Sauce & Bread Crumbs

In support of increases to the minimum wage and in lieu of raising prices, a 3.75% surcharge will be added to all checks. We do appreciate your support and understanding. We will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality. Visit www.wnlhosp.com/rightthingtodo or email rttd@wnlhosp.com

PK COCKTAILS

HOUSE RED SANGRIA | Red Burgundy, Apple & Orange 9.5/36
BLOODY SHAME | Pickled *Vodka*, Horseradish & Works 10.5
PINEAPPLE GINGER MIMOSA | Cava, Pineapple, Ginger & Lemon 10.5
SEASONAL MIMOSA | Cava, Passion Fruit, Vanilla & Lemon 10.5
CUCUMBER HONEY MIMOSA | Cava, Cucumber & Honey 10.5

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

REDS BY THE GLASS

PINOT NOIR | Wild Oats, Edna Valley, 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

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
VIOGNIER | Powell Mountain Cellars, Paso Robles, CA '14 56

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 'Ruination 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