

PREPKITCHEN LITTLE ITALY

1660 INDIA ST. SAN DIEGO

HAVE YOU TRIED OUR HAPPY
HOUR? 3-6PMDAILY
\$5.55 Tapas & Drinks

HUEVOS

served with whole wheat toast & breakfast potatoes

THE COOKS OMELET 13.5 {gf}
heirloom tomato, spinach, honey goat cheese

AUTUMN SCRAMBLE 12.95 {gf}
bacon, mushroom, spinach, gruyere

2 EGGS ANY STYLE 12.75 {gf}
any way you want them

BREAKFAST SPECIALITES

BANANA BUTTERSCOTCH MUFFIN 3
baked fresh daily

FARMER'S MARKET FRUIT BOWL 6.25
mint, ginger

RICOTTA DONUT HOLES 6.95
powdered sugar

CHILAQUILES 15.95 {gf}
chipotle braised chicken, avocado, red onion, queso fresco, cilantro

SHRIMP & AVOCADO TOAST 15.5
poached eggs, pickled red onion, hollandaise

FRENCH TOAST 13.75
lemon cream, seasonal berries

EGG SANDWICH 14.95
miso glazed pork belly, kimchi, aioli, sunny egg

HUEVOS RANCHEROS 15.5 {gf}
black beans, pepperjack, avocado, corn tortilla, cilantro

SIDE OF BACON 3.5 {gf}

SIDE OF BREAKFAST POTATOES 3.25

GREENS

WHISKNLADLE CAESAR 12.75 {gf}
romaine, anchovy dressing, parmesan, garlic crouton

BEET & SPINACH SALAD 12.95 {gf}
almond, strawberry, fennel, honey goat cheese, balsamic

Add Chicken \$4 / Shrimp \$4.5 / Market Fish \$5

LUNCH DISHES

TUNA MELT 13.95
aged gouda, remoulade, caramelized onion

FALAFEL NAAN 13.5
hummus, feta, romaine, tomato, red onion, buttermilk yogurt dressing

TURKEY CLUB 13.95
bacon, pickled red onion, avocado, herbed aioli

BUTTERMILK FRIED CHICKEN SANDWICH 14.5
herbed aioli, baby iceberg lettuce, sweet pickles

FISH TACOS 14.95
guacamole, shaved cabbage, jalapenos, radish, crème fraiche

CHEESEBURGER 15.25 {gf}
gouda, lettuce, red onion, sweet pickles, dijonaise

DESSERTS

HAZELNUT SEMIFREDDO 8
flourless chocolate cake, sea salt

CARROT CAKE 8
cream cheese frosting, pecan brittle

BUTTERSCOTCH BUDINO 8 {gf}
salted caramel, shortbread, chantilly

ICE CREAMS & SORBETS 4.5/8 {gf}

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER 750ml BOTTLE

{gf} - dishes that can be made gluten free
Please alert your server of all allergies

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 or email rttd@wnlhosp.com

HANDCRAFTED COCKTAILS | 12.5

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

A Fairweather Friend

Blackwell Rum, Lime, Ginger & Angostura

Improved Collins

Gin, Luxardo, Lemon & Thyme

Coco Loco

Lavender Coconut Rum, Pineapple, Coconut & Ango Float

Horse & Buggy

Seasonal Vodka, Fresh Citrus & Ginger Beer

Banana Hammock

Teelings Irish Whiskey, Lemon, Banana & Velvet Falernum

House Negroni

Rotating Gin, Campari & Carpano Antica

Kentucky .45

Bourbon, Lemon, Simple & 2 Towns Cider

Oaxacan On Sunshine

Tequila, Mezcal, Genepi, Maurin Quina & Lemon

Tequila Thyme Bomb

Aperol, Strawberry, Lemon & Chili Oil

All Ryes On Us

Rittenhouse, Amaro Nonino, Punt e Mes & Angostura

Honey, Don't

Old Grove Gin, Honeydew, Kaffir Lime, St. Germain & Absinthe

Meztachio

Mezcal, Pineapple, Lime, Cinnamon & Pistachio

That's My Jam

Venom Vodka, Strawberry Jam, Lime, St Germain & Chartreuse

White wine

Cava <i>Poema, Penedes, SP</i>	9.5/38
Brut Rosé <i>Domaine J. Laurens, Limoux, France NV</i>	47
Rosé <i>Chateau du Rouet, Reserve Cuvee, Provence, FR</i>	11/44
Champagne <i>Taittinger, France NV (375ml Bottle)</i>	34
Champagne <i>Charles Heidsieck Brut Reserve, Champagne FR</i>	89
Pinot Bianco <i>Ketmeir, Alto Adige -Sudtirol, Italy</i>	46
Pinot Grigio <i>Tiziano, Della Venezia, Italy</i>	11/44
Vinho Verde <i>Broadbent, Vinho Verde, Portugal</i>	10/40
Muscadet Sevré et Main <i>Les Clissages d'Or, Loire, France</i>	50
Sauvignon Blanc <i>Douglas Green, South Africa</i>	11/44
Sauvignon Blanc <i>Richmond Plains 'Blue Moon,' Nelson, NZ</i>	56
Chenin Blanc <i>Marie de Beauregard, Vouvray, France</i>	47
Arneis <i>Perdaudin, Negro Angelo, Roero, Piedmont, Italy</i>	56
Vermentino <i>Olianas, Sardegna, Italy</i>	11/44
White Blend <i>Quinta de Vale Pios 'Pios Branco' Portugal</i>	38
Albariño <i>D. Pedro Soutomaior, Rias Baixas, Spain</i>	44
Riesling <i>Dr. Hermann, Kabinett, Urziger Wurzgarden, Germany</i>	52
Rhone Blend <i>E. Guigal, Cotes-du-Rhone, France</i>	12/48
Chardonnay <i>Luma, Terre Siciliane IT</i>	12/48
Chardonnay <i>Domaine De La Tour, Chablis, FR</i>	55
Chardonnay <i>Saxon Brown, Hyde Vineyard, Napa/Carneros</i>	67

red wine

Pinot Noir <i>Lander-Jenkins, Sain Helena, CA</i>	12/48
Pinot Noir <i>Talisman 'Cuvee No. 4,' North Coast, CA</i>	61
Gamay <i>Jean Loron, Saint Amour, Beaujulaise, FR</i>	56
Nebbiolo <i>Gaja 'Sito Moresco', Langhe, Italy</i>	83
Rosso Italiano <i>Zio Porco 'In Pork We Trust' Veneto Italy</i>	11/44
Grenache <i>Bonpas, Cotes-du-Rhone, France</i>	11/44
Grenache Blend <i>Josep Grau 'Vespres,' Montsnat DO, Spain</i>	57
Nero d'Avola <i>Ottoventi Punto 20, Sicily, Italy</i>	48
Tempranillo <i>Verdad 'Rock n Rojo' Central Coast, CA</i>	46
Carménère <i>Espino Gran Cuvee, D.O. Maipo Andes, Chile</i>	51
Dolcetto <i>Alpha Box & Dice 'Dead Winemakers Society' AUS</i>	54
Malbec <i>Montevia, Mendoza, Argentina</i>	11/44
Malbec <i>Wagner Family 'Voyage 4' Mendoza AR/Napa CA</i>	64
Merlot <i>Los Morros, Central Valley, Chile</i>	10/40
Merlot <i>Darioush, Napa Valley, California</i>	76
Zinfandel <i>Saini Vineyards, Dry Creek, Sonoma CA</i>	56
Cabernet Franc <i>Carr Family, Santa Ynez Valley, CA</i>	60
Cabernet Sauvignon <i>California Karma, Paso Robles, CA</i>	12/48
Cabernet Sauvignon <i>ALTVS, Rutherford, Napa, CA</i>	80
Petite Syrah <i>Cribs Cross, Clarksburg, CA</i>	12/48
Syrah <i>Saxon Brown 'Owl Box Block,' Sonoma, CA</i>	63

DRAFT BEER

Washington Gold <i>Original Hard Cider</i>	7.5
Lost Abbey <i>'Red Barn' Farmhouse Ale</i>	9
Bell's Brewing <i>'Octoberfest' Marzen Amber Lager</i>	7
Thorn Street <i>'Rock the Pale' Pale Ale</i>	7.5
Societe <i>'The Pupil' IPA</i>	8.5
Novo Brazil <i>'Ipanema Girl' Double IPA</i>	8.75
32 North <i>'Shelter Island' Blonde</i>	7.5
Council Brewing <i>'Beatitude' Prickly Pear Sour</i>	8.5
Duck Foot <i>American Red Ale</i>	8
Karl Strauss <i>'Wreck Alley' Imperial Stout</i>	8

BOTTLE BEER

2 Towns <i>'Made Marion' Marionberry Cider (12oz)</i>	7.5
Stiegl <i>Grapefruit Radler (16oz)</i>	8
Fall Brewing <i>'Plenty For All' Pilsner (12oz)</i>	7
Almanac <i>'White Lable' Wine Barrel Aged Sour (375ml)</i>	14
Unibrou <i>'La Fin du Monde' Belgian Triple (12oz)</i>	8.5
New English <i>'Pure & Simple' IPA (12oz)</i>	7
Bell's <i>'2 Hearted Ale' American IPA (12oz)</i>	7
Hitachino Nest <i>Red Rice Ale (330ml)</i>	11
Saison Dupont <i>Belgian Farmhouse Ale (750ml)</i>	16
Boulevard <i>'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml)</i>	26
Eel River <i>Organic Porter (12oz)</i>	6.5



Happy hour
daily 3 to 6pm
Friday & Saturday 10pm to CLOSE

