

PREPKITCHEN

BRUNCH

BREAKFAST SPECIALITES

FARMER'S MARKET FRUIT <i>seasonal fruit</i>	6.25
RICOTTA DONUT HOLES <i>powdered sugar</i>	6.95
WALNUT PANCAKES <i>date butter</i>	12.25
CHILAQUILES <i>chipotle-braised chicken, avocado, queso fresco, red onion, cilantro</i>	15.95
EGG SANDWICH <i>miso-glazed pork belly, kimchi, aioli, sunny egg</i>	14.95
HUEVOS RANCHEROS <i>black beans, pepperjack, avocado, corn tortilla, cilantro</i>	15.50
BEET CURED SALMON <i>potato pancake, hollandaise,</i>	15.25

EGGS

THE COOK'S OMELET <i>shiitake mushroom, farmer's cheese, with potatoes and toast</i>	13.50
WINTER SCRAMBLE <i>bacon, spinach, aged cheddar, with potatoes and toast</i>	12.95
2 EGGS ANY STYLE <i>any way you want them, with potatoes and toast</i>	12.75

SALADS

add chicken \$4 | shrimp \$4.5 | market fish \$5

CAESAR <i>romaine, anchovy dressing, parmesan, garlic crouton</i>	12.95
BEET AND SPINACH <i>almond, tangerine, avocado, goat cheese, balsamic vinaigrette</i>	13.50

LUNCH DISHES

TRADITIONAL TUNA MELT <i>aged gouda, remoulade, caramelized onion</i>	13.95
TURKEY CLUB <i>bacon, pickled red onion, avocado, herbed aioli</i>	13.95
BUTTERMILK FRIED CHICKEN SANDWICH <i>bread & butter pickles, baby iceberg, lemon aioli</i>	14.50
FISHTACOS <i>guacamole, cabbage, jalapenos, radish, crème fraiche</i>	14.00
HOUSE BURGER <i>gouda, tomato, lettuce, red onion</i>	15.25

IN SUPPORT OF THE RISING MINIMUM WAGE, A 3.75% SURCHARGE WILL BE ADDED TO ALL CHECKS. THIS HELPS US TO IMPROVE THE PAY FOR ALL OF OUR EMPLOYEES WHILE CONTINUING TO PROVIDE THE SAME GENUINE HOSPITALITY WE ARE KNOWN FOR.
IF YOU'D LIKE MORE INFORMATION ABOUT THIS DECISION, PLEASE VISIT WWW.PREPKITCHEN.COM

HANDCRAFTED COCKTAILS | 12.5

Winter Mimosa | 6*

Cava, Apple Cinnamon, Cranberry, Clove

Dark Horse Old Fashioned | 9*

Spiced Rum, Dark Horse Cold Brew & R&D #7 Bitters

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

Horse & Buggy

Seasonal Vodka, Fresh Citrus & Ginger Beer

Puesta del Sol

Reposado Tequila, Blood Orange & Lime

10 & 2 | 9*

Fernet Branca, Almond Syrup, Coffee & Whipped Cream

House Bloody Mary | 9*

Vodka, House Made Spicy Bloody Mix, Lemon & Olive Brine

Comfort Blanket

Orange Tea Bourbon, Lemon, Orange, Vanilla & Bitters

Cranberry Gobbler

Gin, Apple, Lavender, Lime, Walnut & Cranberry

Yes Please!

Vodka, Cold Brew, House Cacao & Vanilla Simple

WHITE WINE GLASS

Cava <i>Poema, Penedes, SP</i>	9.5
Vinho Verde <i>Broadbent, Vinho Verde, Portugal</i>	10
Pinot Grigio <i>Tiziano, Della Venezia, Italy</i>	11
Sauvignon Blanc <i>Douglas Green, South Africa</i>	11
Chenin Blanc <i>Marie de Beauregard, Vouvray, France</i>	12
Chardonnay <i>Karma, Monterey, CA</i>	12

BOTTLE

Champagne <i>Taittinger, France NV (375ml Bottle)</i>	34
Champagne <i>Charles Heidsieck Brut Reserve, Champagne FR</i>	89
Muscadet Sevré et Main <i>Les Clissages d'Or, Loire, France</i>	50
Sauvignon Blanc <i>Richmond Plains 'Blue Moon', Nelson, NZ</i>	56
Riesling <i>Dr. Hermann, Kabinett, Urziger Wurzgarden, Germany</i>	52
Albariño <i>D. Pedro Soutomaior, Rias Baixas, Spain</i>	44
Pinot Bianco <i>Kettmeir, Alto Adige-Sudtirol, Italy</i>	46
Arneis <i>Perdaudin, Negro Angelo, Roero, Piedmont, Italy</i>	56
Viognier <i>Hawley, Sonoma, CA</i>	54
Rhone Blend <i>E. Guigal, Cotes-du-Rhone, France</i>	48
Chardonnay <i>Domaine De La Tour, Chablis, FR</i>	55
Chardonnay <i>Saxon Brown, Sangiacomo Vineyard, Carneros, CA</i>	67

RED WINE GLASS

Pinot Noir <i>Lander-Jenkins, St. Helena, CA</i>	12
Rosso Italiano <i>Zio Porco 'In Pork We Trust' Veneto Italy</i>	11
Grenache-Syrah <i>Bonpas, Cotes-du-Rhone, France</i>	12
Carménère <i>Los Morros, Central Valley, Chile</i>	11
Malbec <i>Revolution, Mendoza, Argentina</i>	10
Dolcetto <i>Alpha Box & Dice 'Dead Winemakers Society' AUS</i>	13

BOTTLE

Pinot Noir <i>Talisman 'Cuvee No. 4,' North Coast, CA</i>	61
Gamay <i>Jean Loron, Saint Amour, Beaujulaise, FR</i>	56
Barbera d'Alba <i>Nicolon 'Negro Angelo, Piedmont, Italy</i>	46
Nebbiolo <i>Gaja 'Sao Moresco', Langhe, Italy</i>	83
Grenache Blend <i>Josep Grau 'Vespres,' Montsnat DO, Spain</i>	57
Nero d'Avola <i>Ottoventi Punto 20, Sicily, Italy</i>	48
Zinfandel <i>Saini Vineyards, Dry Creek, Sonoma CA</i>	56
Cabernet Franc <i>Carr Family, Santa Ynez Valley, CA</i>	60
Cabernet <i>Smith & Deveraux, Napa Valley, CA</i>	68
Syrah <i>Saxon Brown 'Owl Box Block,' Sonoma, CA</i>	63

DRAFT BEER

Washington Gold <i>Original Hard Cider</i>	7.5
Ace <i>'Space' Blood Orange Cider</i>	8
Societe <i>'The Apprentice' IPA</i>	8.25
Figueroa Mountain <i>'Fig Mtn Light' Light Ale</i>	6
Novo Brazil <i>'Ipanema Girl' Double IPA</i>	8.75
32 North <i>'Shelter Island' Blonde</i>	7.5
Lost Abbey <i>'Carnevale' Saison</i>	9
Big Sky Brewing <i>'Moose Drool' Brown Ale</i>	7
Rip Current <i>'Java Storm' Imperial Coffee Porter</i>	8.25

BOTTLE BEER

Bell's Brewing <i>'Two Hearted Ale' Double IPA (12oz)</i>	7
2 Towns <i>'Made Marion' Marionberry Cider (12oz)</i>	7.5
Stiegl <i>'Grapefruit Radler (16oz)</i>	8
Almanac <i>'Peach Galaxy' Sour Farmhouse Ale (375ml)</i>	14
Fall Brewing <i>'Plenty For All' Pilsner (12oz)</i>	7
Rip Current Brewing <i>'Lupulin Lust' Double IPA (12oz)</i>	8
Almanac <i>'Nectarine Cobbler' Sour Blonde Ale (375ml)</i>	14
New English <i>'Pure & Simple' IPA (12oz)</i>	7
Saison Dupont <i>'Belgian Farmhouse Ale (750ml)</i>	16
Boulevard <i>'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml)</i>	26
Unibroue <i>'La Fin du Monde' Belgian Triple (12oz)</i>	8.5