

PREPKITCHEN LITTLE ITALY

1660 INDIA ST. SAN DIEGO

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

HUEVOS

served with whole wheat toast & breakfast potatoes

THE COOKS OMELET 13.5

butternut squash, goat cheese, kale, sage

AUTUMN SCRAMBLE 12.95

bacon, mushroom, spinach, pepperjack

2 EGGS ANY STYLE 12.75

any way you want them

BREAKFAST SPECIALITES

FARMER'S MARKET FRUIT BOWL 6.25

mint, ginger

RICOTTA DONUT HOLES 6.95

powdered sugar

WALNUT PANCAKES 12.25

date butter

CHILAQUILES 15.95

chipotle-braised chicken, avocado, red onion, queso fresco, cilantro

BEET-CURED SALMON 14.5

potato pancake, poached eggs, hollandaise

EGG SANDWICH 14.95

miso-glazed pork belly, kimchi, aioli, sunny egg

HUEVOS RANCHEROS 15.5

black beans, pepperjack, avocado, corn tortilla, cilantro

SIDE OF BACON 3.5

SIDE OF BREAKFAST POTATOES 3.25

GREENS

PREPKITCHEN CAESAR 12.75

romaine, anchovy dressing, parmesan, garlic crouton

BEET & SPINACH SALAD 12.95

almond, avocado, tangerine, goat cheese, balsamic vinaigrette

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

LUNCH DISHES

TUNA MELT 13.95

aged gouda, remoulade, caramelized onion

FALAFEL NAAN 13.5

tzatziki, tabbouleh, tehina vinaigrette

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

gouda, lettuce, red onion, sweet pickles, dijonaise

DESSERTS

HAZELNUT SEMIFREDDO 8

flourless chocolate cake, biscotti, sea salt

CARROT CAKE 8

cream cheese frosting, pecan brittle

BUTTERSCOTCH BUDINO 8

salted caramel, shortbread, chantilly

ICE CREAMS & SORBETS 4.5/8

Please alert your server of any allergies
or restrictions.

Gluten-free options available on some
items.

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

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 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 email info@prepkitchen.com.

HANDCRAFTED COCKTAILS | 12.5

Fall 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

#PSL

Black Magic Spiced Rum, Pumpkin Spice, Orange & Lemon

Improved Collins

Gin, Luxardo, Lemon & Thyme

Horse & Buggy

Pear-Chamomile Vodka, Fresh Citrus & Ginger Beer

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

Itza Mez

Vida Mezcal, Pineapple, Lime, Campari & Simple

Cranberry Gobbler

Old Grove Gin, Apple, Lavender, Lime, Walnut & Cranberry

Yaass Please!!

Wheatley Vodka, Cold Brew, House Cacao & Vanilla Simple

White wine

Sake | Soto, Junmai Daiginjo, Japan (300ml)

14/28

Cava | Poema, Penedes, SP

9.5/38

Brut Rosé | Domaine J. Laurens, Limoux, France NV

47

Rosé | Chateau du Rouet, Reserve Cuvee, Provence, FR

11/44

Champagne | Taittinger, France NV (375ml Bottle)

34

Champagne | Charles Heidsieck Brut Reserve, Champagne FR

89

Pinot Bianco | Kettmeir, Alto Adige -Sudtirol, Italy

46

Pinot Grigio | Tiziano, Della Venezie, Italy

11/44

Vinho Verde | Broadbent, Vinho Verde, Portugal

10/40

Muscadet Sevré et Main | Les Clissages d'Or, Loire, France

50

Sauvignon Blanc | Douglas Green, South Africa

11/44

Sauvignon Blanc | Richmond Plains 'Blue Moon,' Nelson, NZ

red wine

Pinot Noir | Lander-Jenkins, Sain Helena, CA

12/48

Pinot Noir | Talisman 'Cuvee No. 4,' North Coast, CA

61

Gamay | Jean Loron, Saint Amour, Beaujolaise, FR

56

Barbera d' Alba | Nicolon' Negro Angelo, Piedmont, Italy

46

Blaufrankisch | Ptujaska Klet, 'Pullus,' Slovenija

42

Nebbiolo | Gaja 'Sito Moresco', Langhe, Italy

83

Rosso Italiano | Zio Porco 'In Pork We Trust' Veneto Italy

11/44

Grenache | Bonpas, Cotes-du-Rhone, France

11/44

Grenache Blend | Josep Grau 'Vespres,' Montsnat DO, Spain

57

Nero d'Avola | Ottoventi Punto 20, Sicily, Italy

48

Tempranillo | Verdad 'Rock n Rojo' Central Coast, CA

46

Carménère | Los Morros, Central Valley, Chile

10/40

Dolcetto | Alpha Box & Dice 'Dead Winemakers Society' AUS

54

Malbec | Montevia, Mendoza, Argentina

11/44

Malbec-Syrah | Diamandes 'Perlita,' Valle de Uco Mendoza, AR

52

Merlot | Los Morros, Central Valley, Chile

10/40

Zinfandel | Saini Vineyards, Dry Creek, Sonoma CA

56

Cabernet Franc | Carr Family, Santa Ynez Valley, CA

60

Cabernet | Vina Robles 'California Karma,' Paso Robles, CA

12/48

Cabernet | Smith & Deveraux, Napa Valley, CA

68

Syrah | Saxon Brown 'Owl Box Block,' Sonoma, CA

63

DRAFT BEER

Washington Gold | Original Hard Cider

7.5

Figuroa Mountain | 'Fig Mtn Light' Light Ale

6

Lost Abbey | 'Red Barn' Farmhouse Ale

9

Thorn Street | 'Rock the Pale' Pale Ale

7.5

Societe | Rotating IPA

8.5

Novo Brazil | 'Ipanema Girl' Double IPA

8.75

32 North | 'Shelter Island' Blonde

7.5

Council Brewing | 'Beatitude' Black Currant Sour

8.5

32 North | 'Anchor Down' Amber Ale

7.5

Rip Current | 'Java Storm' Imperial Coffee Porter

8.25

BOTTLE BEER

2 Towns | 'Made Marion' Marionberry Cider (12oz)

7.5

Stiegl | Grapefruit Radler (16oz)

8

Fall Brewing | 'Plenty For All' Pilsner (12oz)

7

Rip Current Brewing | 'Lupulin Lust' Double IPA (12oz)

8

Almanac | 'White Lable' Wine Barrel Aged Sour (375ml)

14

Unibrou | 'La Fin du Monde' Belgian Triple (12oz)

8.5

New English | 'Pure & Simple' IPA (12oz)