

PREPKITCHEN LITTLE ITALY

1660 INDIA ST. SAN DIEGO

SNACKS

7.25

MARINATED OLIVES SPICY FRIED CHICKEN WINGS
MEATBALLS PATATAS BRAVAS
BEEF SLIDERS SHRIMP FRIED RICE

GREENS & VEGGIES

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

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

WARM WHITE BEAN & ARUGULA SALAD 11.75 {gf}
red onion, parmesan

ROASTED EGGPLANT 18 {gf}
buttermilk yogurt dressing, cherry tomatoes, feta, red onion, cucumbers, crispy naan

SEAFOOD

LOCAL CRUDO 12.75
yuzu, serrano, fried ginger

GREEN CURRY MUSSELS 14.5 {gf}
coconut milk, cilantro, naan

FRESH CATCH 27.5 {gf}
farro, corn, green beans, pickled fresno, mint salsa verde

ENTREES TO SHARE

PIRI PIRI CHICKEN 23.75 {gf}
chimichurri, feta, crispy potatoes, cilantro yogurt

STEAK & FRITES 26.5 {gf}
watercress & béarnaise sauce

WNL BURGER 19.95 {gf}
gruyere, bacon, caramelized onion, farm egg

PORK SCHNITZEL 19.95
heirloom tomato, green beans, capers, onion puree

BRISKET 25.75
cabbage slaw, onion rings, farmer's toast

SMALL PLATES & SHARES

CORN SOUP 9
cherry tomato relish

BRAISED LAMB 15.75 {gf}
cherry tomato tabbouleh, cucumber raita, hummus, naan

FLATBREAD 14
red sauce, hot coppa, pickled fresnos, parmesan, marjoram

CUTTING BOARD 21.95 {gf}
assorted meats, cheeses, spreads

BACON WRAPPED DATES 13.5 {gf}
blue cheese, arugula

BEEF TARTARE 14.95 {gf}
pickles, capers, shallot, mustard, fines herbs, toast

WATERMELON & BURRATA 13.95 {gf}
pistachios, arugula, red onion, balsamic

PASTA

FUSILLI BOLOGNESE 19.95
beef, pork, san marzano tomato, rosemary, parmesan

HEIRLOOM TOMATO & SQUASH LASAGNA 18.5
basil pistou, parmesan, breadcrumbs

PARISIAN GNOCCHI 19
scallops, mushroom broth

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER EACH 750 ML BOTTLE

BUY A BOTTLE OF OURS AND WE WILL WAIVE THE FEE

{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 enables us to improve the pay for all 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 THE DECISION, PLEASE VISIT wnlhosb.com/rightthinatodo

HANDCRAFTED COCKTAILS | 12.5

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

A Fairweather Friend

Blackwell Rum, Lime, Ginger & Angostura

London's Lady

Gin, Citron Sawage, Grapefruit, Lemon & IPA Float

Coco Loco

Lavender Coconut Rum, Pineapple, Coconut & Ango Float

Horse & Buggy

Hibiscus Infused Vodka, Fresh Lime & Ginger Beer

Banana Hammock

Teelings Irish Whiskey, Lemon, Banana & Velvet Falernum

House Negroni

Sip Smith London Dry 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 Rye, 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 Venezie, 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
Viognier <i>Hawley, Sonoma, California</i>	54
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, Saint Helena, CA</i>	12/48
Pinot Noir <i>Wait Cellars, Green Valley, Russian River, CA</i>	61
Gamay <i>Jean Loron, Saint Amour, Beaujoulaise, FR</i>	56
Barbera d' Alba <i>Nicolon 'Negro Angelo, Piedmont, Italy</i>	40
Nebbiolo <i>Gaja 'Sio 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
Carménère <i>Espino Gran Cuvee, D.O. Maipo Andes, Chile</i>	51
Dolcetto <i>Alpha Box & Dice 'Dead Winemakers Society' AUS</i>	54
Tempranillo <i>Tionio, Ribera del Duero, Spain</i>	46
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>Criess 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' Guava Tart Saison</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

