

PREPKITCHEN LITTLE ITALY DINNER

Daily at 5pm



PREPKITCHEN

STARTERS

POTATO & SPRING ONION SOUP 9
Bacon, Chives & Crème Fraiche (GF)

FLATBREAD 14
White Sauce, Hot Coppa, Arugula,
Balsamic & Parmesan

SHRIMP CHIPS 7
Togarashi Lime Zest & Sesame Ailoi

BRAISED LAMB 15.75
Snap Pea Tabbouleh, Cucumber Raita,
Hummus & Naan (GF)

WHISKNLADLE CAESAR 12.75
Anchovy Dressing, Parmesan & Garlic
Crouton (GF)

BEET & SPINACH SALAD 12.95
Almond, Avocado, Tangerine, Goat
Cheese & Balsamic Vinaigrette (GF)

WARM WHITE BEAN & ARUGULA 11.75
Red Onion & Parmesan (GF)

BURRATA CAPRESE 14.5
Shaved Asparagus, Tomato, Basil Pesto
& Balsamic (GF)

CUTTING BOARD 21.95
Assorted Meats, Cheeses & Spreads (GF)

BACON WRAPPED DATES 13.5
Blue Cheese & Arugula (GF)

BEEF TARTARE 14.95
Pickles, Capers, Shallot,
Mustard, Fines Herbs & Toast (GF)

YELLOWTAIL CRUDO 12.75
Yuzu, Serrano & Fried Ginger

GREEN CURRY MUSSELS 14.5
Coconut Milk, Cilantro & Naan (GF)

PASTA | VEGETABLE

ROASTED EGGPLANT 18
Buttermilk Yoourt Dressina, Chervy Tomatoes,
Feta, Red Onions, Cucumbers & Crispy Naan
(GF)

MUSHROOM LASAGNA 18.5
Parmesan, Gruyere & Breadcrumbs

PARISIAN GNOCCHI 19
Scallops, Beech Mushrooms, Sunchoke Broth &
Chips

FUSILLI BOLOGNESE 19.95
Beef, Pork, Tomato, Rosemary
& Parmesan

LAND | SEA

PIRI PIRI CHICKEN 23.75
Chimichurri, Feta, Crispy Potatoes &
Cilantro Yogurt (GF)

STEAK FRITES 26.5
Watercress & Béarnaise Sauce (GF)

SMOKED BRISKET 23.50
Cabbage Salad, Onion Rings & Farmer's Toast

PORK CHOP 25.75
Sweet Potato Gratin, Juniper Butter,
& Apple Bourbon Jus (GF)

WNL BURGER 19.95
Gruyere, Bacon,
Caramelized Onion & Farm Egg (GF)

PAN ROASTED YELLOWTAIL 27.5
Meyer Lemon Relish, Cauliflower & Charred
Escarole (GF)

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
(GF) GLUTEN FREE OPTIONS AVAILABLE

In support of the rising minimum wage and in lieu of raising prices, a 3.75% surcharge will be added to all checks. We 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

HANDCRAFTED COCKTAILS (ALL COCKTAILS \$12.5)

HOUSE SANGRIA

Applejack, Cointreau, Citrus, Apple & Spice

☛ LONDON'S LADY

Gin, Citron Sauvage, 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

Bols Genever, Campari & Carpano Antica

☛ THE BLACK PEARL

Black Magic Rum, Mt. Gay Black Barrel, Avena & Walnut

☛ KENTUCKY .45

Bourbon, Lemon, Simple & 2 Towns Cider

OAXACAN ON SUNSHINE

Tequila, Mezcal, Genepi, Maurin Quina & Lemon

☛ TEQUILA THYME BOMB

Aperol, Tequila, Blood Orange, Thyme & Chili Oil

HONEY, DON'T!

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

ALL RYES ON US

Henebery Whiskey, Amaro Nonino, Punt e Mes & Angostura

MEZTACHIO

Mezcal, Pineapple, Lime, Cinnamon & Pistachio

THAT'S MY JAM

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

WHITE WINE

CAVA Poema, Penedes, SP	9.5/38
BRUT ROSÉ Domaine J. Laurens, Limoux, France NV	47
CHAMPAGNE Taittinger, France NV (375ml Bottle)	34
CHAMPAGNE Charles Heidsieck Brut Reserve, Champagne FR	89
ROSÉ Lumiere, Provence, France	11/44
PINOT GRIGIO Tiziano, Della Venezie, IT	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	56
CHENIN BLANC Marie de Beauregard, Vouvray, France	47
ARNEIS Perdaudin, Negro Angelo, Roero, Piedmont IT	56
VERMENTINO Olianias, Sardegna, Italy	11/44
ALBARINO D. Pedro Soutomaior, Rias Baixas, Spain	44
RIESLING Dr. Hermann, Kabinett, Urziger Wurzgarden, Germany	52
ROUSSANNE Opolo, Central Coast, CA	12/48
VIOGNIER Hawley, Sonoma, California	56
CHARDONNAY Aussieres, Pay d'Oc, France	12/48
CHARDONNAY Saxon Brown, Hyde Vineyard, Napa/Carneros	67
CHARDONNAY Ballot Millot, Burgundy, France	80

RED WINE

PINOT NOIR Lander-Jenkins, Saint Helena, CA	12/48
PINOT NOIR Talisman 'Cuvee No. 4' North Coast, CA	61
BARBERA D'ALBA 'Nicolon' Negro Angelo, Piedmont, Italy	40
NEBBIOLO Gaja 'Sito Moresco', Langhe, IT	83
GRENACHE Bonpas, Cotes-du-Rhone, FR	10/40
SANGIOVESE Piccini, Chianti DOCG, Italy	10/40
MALBEC Dona Paula, Mendoza, Argentina	11/44
GRENACHE/TANNAT Seven Oxen 'Cassidy,' Paso Robles, CA	57
CHATEAUNEUF DU PAPE St Siffrein, Rhone Valley, France	73
NERO D'AVOLA Ottoventi Punto 20, Sicily, IT 2013	48
CARMENERE Espino Gran Cuvee, D.O. Maipo Andes, Chile	51
MERLOT Los Morros, Central Valley, Chile	11/44
MERLOT Darioush, Napa Valley, California	76
BORDEAUX Château Haut-Bergey, Bordeaux, France 2007	72
CABERNET FRANC Carr Family, Santa Ynez Valley, CA	60
BRUNELLO DI MONTALCINO Brunelli, Montalcino DOCG 2004	78
CABERNET California Karma, Paso Robles, CA	12/48
CABERNET Andrew Lane, Napa, CA	61
CABERNET ALTVS, Rutherford, Napa, CA 2011	80
PETIT SIRAH Criss Cross, Clarksburg, CA	11/44
SYRAH Saxon Brown 'Owl Box Block,' Sonoma, CA	63

DRAFT BEER

☛ ACE Pineapple Cider 7.5
LOST ABBEY 'Carnevale' Saison 9
☛ BOOTLEGGER 'El Chango' Mexican-Style Lager 7
☛ THORN ST. 'North Park' Pale Ale 7.5
SOCIETE 'The Pupil' IPA 8.5
NOVO BRAZIL 'Ipanema Girl' Double IPA 8.75
ACOUSTIC ALES 'Witte Snake' Witbeir 8
SAINT ARCHER Peach Gose 8.5
☛ DUCK FOOT American Red Ale 8
KARL STRAUSS 'Wreck Alley' Imperial Stout 8

BOTTLED BEER

2 TOWNS 'Brightcider' Hard Apple Cider (12oz) 7.5
STIEGL Grapefruit Radler (16oz) 8
JOSEPH JAMES 'American Flyer' Lager (12oz) 7
PINKUS Organic Ur-Pils (500ml) 9
ALMANAC 'Passion Project' Passion Fruit Sour (375ml) 14
UNIBROU La Fin du Monde' Belgian Triple (12oz) 8.5
HITACHINO NEST Red Rice Ale (330ml) 11
SAISON DUPONT Belgian Farmhouse Ale (750ml) 16
THE BRUERY '9 Ladies Dancing' Tiramisu Ale (750ml) 19
BOULEVARD 'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml) 26

