

PREPKITCHEN

DINNER

SNACKS

MARINATED OLIVES <i>fennel, orange, evoo</i>	7.25
MARCONA ALMONDS <i>sea salt</i>	8
APPLEWOOD BACON WRAPPED DATES <i>blue cheese, arugula</i>	13.50
MEATBALL <i>parmesan, marinara, garlic crostini</i>	7.25
CRISPY FRIES <i>trio of dipping sauces</i>	6

SMALL PLATES

SEASONAL CRAFTED SOUP <i>chickpea w/lentils and buttermilk</i>	9
THE CUTTING BOARD <i>house cured meats, artisan cheeses, candied nuts</i>	21.95
LOCAL CRUDO <i>yuzu, serrano, fried ginger</i>	12.75
MEZZE BOARD <i>tabbouleh, tzatziki, hummus, charred vegetables</i>	14.50
BEEF TARTARE <i>pickles, capers, shallots, mustard, toast</i>	14.95

SALADS

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

CAESAR <i>romaine, anchovy dressing, parmesan, garlic crouton</i>	12.95
BEEF AND SPINACH <i>almond, tangerine, avocado, goat cheese, balsamic vinaigrette</i>	13.50
WARM WHITE BEAN <i>basil pesto, red onion, parmesan</i>	12.50

HAND CRAFTED PASTA

FUSILLI BOLOGNESE <i>beef, pancetta, san marzano tomato, rosemary, parmesan</i>	19.95
GNOCCHI <i>shiitake broth, roasted squash, sunchoke chips</i>	18
SEAFOOD DITALONI <i>crab, squid ink, aioli</i>	23.50

MEAT+FISH+POULTRY

GREEN CURRY SCALLOPS <i>japanese eggplant, crispy rice cake, coconut milk, carrot puree</i>	27.95
PK BURGER <i>gruyere, bacon, caramelized onion, farm egg</i>	19.95
PAN SEARED TUNA <i>beet tehina, citrus, pistachio</i>	28.50
PIRI PIRI CHICKEN <i>fresno chile, feta, cilantro yogurt</i>	23.75
PORK CHOP <i>sweet potato gratin, juniper butter, apple bourbon jus</i>	25.75
BRAISED BEEF <i>mashed potatoes, cremini mushroom, pearl onion, carrot</i>	26.25

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

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

Improved Collins

Gin, Luxardo, Lemon & Rosemary

The Boroughs

Gin, House Amer, Carpano Antica, Cherry Heering & Bitters

Horse & Buggy

Seasonal Vodka, Fresh Citrus & Ginger Beer

Comfort Blanket

Orange Tea Bourbon, Lemon, Orange, Vanilla & Bitters

Puesta del Sol

Reposado Tequila, Blood Orange & Lime

The Sexton Sour

Irish Whiskey, Hazelnut Orgeat, Lemon & Bitters

Last Knight

Rye Whiskey, Apricot Brandy, Fernet Branca & Bitters

Cranberry Gobbler

Gin, Apple, Lavender, Lime, Walnut & Cranberry

The International

Altos Reposado, Genepi, Cappelletti, Cynar & Bitters

Yes Please!

Vodka, Cold Brew, House Cacao & Vanilla

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>Aussieres, FR</i>	12
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, Beaujolais, FR</i>	56
Barbera d'Alba <i>Nicolon 'Negro Angelo, Piedmont, Italy</i>	46
Nebbiolo <i>Gaja 'Sito 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

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