

PREPKITCHEN LITTLE ITALY

1660 INDIA ST. SAN DIEGO

HAVE YOU TRIED OUR HAPPY HOUR?

3-6 PM DAILY

in the bar

\$5.55 Tapas & Drinks

GREENS

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 12.75 {gf}
red onion, parmesan

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

LUNCH TREES

FUSILLI BOLOGNESE 15.95
beef, pork, san marzano tomato, rosemary, parmesan

CHEESEBURGER 15.25 {gf}
gouda, lettuce, red onion, sweet pickles & dijonnaise

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

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

SMALL PLATES & SHARES

CORN SOUP 9
cherry tomato relish

MARINATED OLIVES 7 {gf}
fennel, orange & evoo

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

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

BACON WRAPPED DATES 13.5 {gf}
blue cheese, arugula

PATATAS BRAVAS 6.5 {gf}
harissa aioli

SANDWICHES

LUNCH COMBO 14.5
½ sandwich, cup of soup, chips, salad

TUNA MELT 13.95
aged gouda, remoulade, caramelized onion

FALAFEL NAAN 13.5
hummus, feta, romaine, tomato, red onion, buttermilk dressing

TURKEY CLUB 13.95
bacon, pickled red onion, avocado, herbed aioli

BUTTERMILK FRIED CHICKEN SANDWICH 14.5
herbed aioli, iceberg lettuce, sweet pickles

FISH TACOS 14.95 {gf}
guacamole, cabbage, jalapenos, radish, crème fraiche

DESSERTS

WARM CHOCOLATE CAKE 8
gelato, whipped cream

CARROT CAKE 8
cream cheese frosting, pecan brittle

ICE CREAMS & SORBETS 4.5/8 {gf}
single scoop OR trio

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 wnlhosp.com/rightthingtodo

HANDCRAFTED COCKTAILS | 12.5

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

A Fairweather Friend

Blackwell Rum, Lime, Ginger & Angostura

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

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, 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>Kettmeir, Alto Adige -Sudtirol, Italy</i>	46
Pinot Grigio <i>Tiziano, Della Venezia, 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
Barbera d' Alba <i>Nicolon 'Negro Angelo, Piedmont, Italy</i>	40
Nebbiolo <i>Gaja 'Sito 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>	72
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>Smith & Devereux, Napa, CA</i>	59
Cabernet Sauvignon <i>ALTVS, Rutherford, Napa, CA</i>	80
Petite Syrah <i>Criss 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
Bootlegger <i>'El Chango' Mexican-Style 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
Duckfoot <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

