

# PREPKITCHEN

## LUNCH

### SNACKS

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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
CRISPY FRIES   <i>trio of dipping sauces</i>	6
HOUSE CUT CHIPS   <i>aioli</i>	5

### SMALL PLATES

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SEASONAL CRAFTED SOUP   <i>chickpea w/lentils and buttermilk</i>	9
MEZZE BOARD   <i>tabbouleh, tzatziki, hummus, charred vegetables</i>	14.50

### SALADS

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*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>	12.75

### LUNCH ENTREES

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FUSILLI BOLOGNESE   <i>beef, pancetta, san marzano tomato, rosemary, parmesan</i>	15.95
SEAFOOD DITALONI   <i>crab, squid ink, aioli</i>	23.50
HOUSE BURGER   <i>gouda, tomato, lettuce, red onion</i>	15.25

### SANDWICHES

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LUNCH COMBO   <i>choice of 1/2 sandwich accompanied by a cup of soup, salad and chips</i>	14.50
TRADITIONAL TUNA MELT   <i>aged gouda, remoulade, caramelized onion</i>	13.95
TURKEY CLUB   <i>bacon, pickled red onion, avocado, herbed aioli</i>	13.95
BUTTERMILK FRIED CHICKEN SANDWICH   <i>bread &amp; butter pickles, baby iceberg, lemon aioli</i>	14.50
FISHTACOS   <i>guacamole, cabbage, jalapenos, radish, crème fraiche</i>	14.00

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](http://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
Rose   <i>El Libre, Mendoza, Argentina</i>	12

## BOTTLE

Champagne   <i>Taittinger, France NV (375ml Bottle)</i>	34
Champagne   <i>Charles Heidsieck Brut Reserve, Champagne FR</i>	89
Brut Rosé   <i>Domaine J. Laurens, Limoux, France NV</i>	47
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>Ketmeir, 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>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 &amp; 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, Beaujulaise, 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
Malbec-Syrah   <i>Diamandes 'Perlia,' Valle de Uco Mendoza, AR</i>	52
Zinfandel   <i>Saini Vineyards, Dry Creek, Sonoma CA</i>	56
Cabernet Franc   <i>Carr Family, Santa Ynez Valley, CA</i>	60
Cabernet   <i>Smith &amp; Deveraux, Napa Valley, CA</i>	68
Syrah   <i>Saxon Brown 'Owl Box Block,' Sonoma, CA</i>	63

## DRAFT BEER

Washington Gold   <i>Original Hard Cider</i>	7.5
Ace   <i>Space Bloody Orange Cider</i>	7.5
Societe   <i>'The Apprentice' IPA</i>	8.25
Figueroa Mountain   <i>'Fig Mtn Light' Light Ale</i>	6
Lost Abbey   <i>'Red Barn' Farmhouse Ale</i>	9
Novo Brazil   <i>'Ipanema Girl' Double IPA</i>	8.75
32 North   <i>'Shelter Island' Blonde</i>	7.5
Big Sky Brewing   <i>'Moose Droof' 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 &amp; 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