

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

PREPKITCHEN CAESAR 12.75

romaine, anchovy dressing, parmesan, garlic crouton

BEET & SPINACH SALAD 12.95

almond, avocado, tangerine, goat cheese, balsamic vinaigrette

WARM WHITE BEAN & ARUGULA SALAD 12.75

red onion, parmesan

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

LUNCH ENTREES

FUSILLI BOLOGNESE 15.95

beef, pork, san marzano tomato, rosemary, parmesan

CHEESEBURGER 15.25

gouda, lettuce, red onion, sweet pickles & dijonaise

SEAFOOD DITALONI 23.50

squid ink, crab, mussels, aioli

SMALL PLATES & SHARES

CAULIFLOWER SOUP 9

grape relish

MARINATED OLIVES 7

fennel, orange, evoo

FLATBREAD 14

three cheese, rosemary, chili oil, garlic confit

AUTUMN SALAD 12.75

fig toast, pear, apple, chicory, walnut, gorgonzola dressing

BACON WRAPPED DATES 13.5

blue cheese, arugula

PATATAS BRAVAS 6.5

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

tzatziki, tabbouleh, tehina vinaigrette

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

guacamole, cabbage, jalapenos, radish, crème fraiche

DESSERTS

HAZELNUT SEMIFREDDO 8

flourless chocolate cake, biscotti, sea salt

BUTTERSCOTCH BUDINO 8

salted caramel, shortbread, chantilly cream

**Please alert your server of all allergies
or restrictions.**

**Gluten-free options available on some
items.**

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

In support of the rising minimum wage, a 3.75% surcharge will be added to all checks. It helps us to improve the pay for 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 this decision, please email info@prepkitchen.com.

HANDCRAFTED COCKTAILS | 12.5

House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

#PSL

Black Magic Spiced Rum, Pumpkin Spice, Orange & Lemon

Improved Collins

Gin, Luxardo, Lemon & Rosemary

The Boroughs

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

Horse & Buggy

Pear -Chamomile Vodka, Fresh Citrus & Ginger Beer

Itza Mez

Vida Mezcal, Pineapple, Lime, Campari & Simple

Yaass Please!!

Wheatley Vodka, Cold Brew, House Cacao & Vanilla

Comfort Blanket

Orange Tea Bourbon, Lemon, Orange, Vanilla & Bitters

The Sexton Sour

Sexton Irish Whiskey, Hazelnut Orgeat, Lemon & Bitters

Orange U Special

Tequila, Orange Spiced Jam, Amaro Nonino, Lime & Angostura

Last Knight

Rittenhouse, Apricot Brandy, Fernet Branca & Bitters

Cranberry Gobbler

Old Grove Gin, Apple, Lavender, Lime, Walnut & Cranberry

The International

Altos Reposado, Genepi, Cappelletti, Cynar & Bitters

White wine

Sake | *Soto, Junmai Daiginjo, Japan (300ml)*

14/28

Cava | *Poema, Penedes, SP*

9.5/38

Brut Rosé | *Domaine J. Laurens, Limoux, France NV*

47

Rosé | *Chateau du Rouet, Reserve Cuvee, Provence, FR*

11/44

Champagne | *Taittinger, France NV (375ml Bottle)*

34

Champagne | *Charles Heidsieck Brut Reserve, Champagne FR*

89

Pinot Bianco | *Kettmeir, Alto Adige -Sudtirol, Italy*

46

Pinot Grigio | *Tiziano, Della Venezie, Italy*

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*

red wine

Pinot Noir | *Lander-Jenkins, Sain Helena, CA*

12/48

Pinot Noir | *Talisman 'Cuvee No. 4,' North Coast, CA*

61

Gamay | *Jean Loron, Saint Amour, Beaujulaise, FR*

56

Barbera d' Alba | *Nicolon' Negro Angelo, Piedmont, Italy*

46

Blaufrankisch | *Ptujska Klet, 'Pullus,' Slovenija*

42

Nebbiolo | *Gaja 'Sito Moresco,' Langhe, Italy*

83

Rosso Italiano | *Zio Porco 'In Pork We Trust' Veneto Italy*

11/44

Grenache | *Bonpas, Cotes-du-Rhone, France*

11/44

Grenache Blend | *Josep Grau 'Vespres,' Montsnat DO, Spain*

57

Nero d'Avola | *Ottoventi Punto 20, Sicily, Italy*

48

Tempranillo | *Verdad 'Rock n Rojo' Central Coast, CA*

46

Dolcetto | *Alpha Box & Dice 'Dead Winemakers Society' AUS*

54

Malbec | *Montevia, Mendoza, Argentina*

11/44

Malbec-Syrah | *Diamandes 'Perlita,' Valle de Uco Mendoza, AR*

52

Carménère | *Los Morros, Central Valley, Chile*

10/40

Zinfandel | *Saini Vineyards, Dry Creek, Sonoma CA*

56

Cabernet Franc | *Carr Family, Santa Ynez Valley, CA*

60

Cabernet | *Vina Robles 'California Karma,' Paso Robles, CA*

12/48

Cabernet | *Smith & Deveraux, Napa Valley, CA*

68

Syrah | *Saxon Brown 'Owl Box Block,' Sonoma, CA*

63

DRAFT BEER

Washington Gold | *Original Hard Cider*

7.5

Figueria Mountain | *'Fig Mtn Light' Light Ale*

6

Lost Abbey | *'Red Barn' Farmhouse Ale*

9

Thorn Street | *'Rock the Pale' Pale Ale*

7.5

Societe | *Rotating IPA*

8.5

Novo Brazil | *'Ipanema Girl' Double IPA*

8.75

32 North | *'Shelter Island' Blonde*

7.5

Council Brewing | *'Beatitude' Black Currant Sour*

8.5

Big Sky Brewing | *'Moose Drool' Brown Ale*

7

Rip Current | *'Java Storm' Imperial Coffee Porter*

8.25

BOTTLE BEER

2 Towns | *'Made Marion' Marionberry Cider (12oz)*

7.5

Stiegl | *Grapefruit Radler (16oz)*

8

Fall Brewing | *'Plenty For All' Pilsner (12oz)*

7

Rip Current Brewing | *'Lupulin Lust' Double IPA (12oz)*

8

Almanac | *'White Lable' Wine Barrel Aged Sour (375ml)*

14

Unibrou | *'La Fin du Monde' Belgian Triple (12oz)*

8.5

New English | *'Pure & Simple' IPA (12oz)*