

Prepkitchen Little Italy Dinner

PREPKITCHEN

SMALL PLATES & SHARES

SWEET POTATO COCONUT CURRY SOUP 9.50
Chili Oil, Cilantro & Sweet Potato Chips

FLATBREAD 14.95
Onion Soubise, Ricotta, House Smoked Canadian Bacon, Pineapple & Chives

MARINATED OLIVES 6.95
Fennel, Orange & EVOO (GF)

CUTTING BOARD 21.75
House Cured Meats, Cheeses & Accompaniments (GF)

BACON WRAPPED DATES 13.75
Blue Cheese & Arugula (GF)

ROASTED PORK BELLY 14.00
Kimchi Brussel Sprouts, Caramel Glaze, Pickled Cucumber & Daikon (GF)

CHARRED OCTOPUS 17.50
Scallion Cream, Jalapeno Relish, Chorizo, & Fingerling Potatoes (GF)

BEEF TARTARE 14.95
Cornichon, Capers, Shallots, Dijon, Fines Herbs & Toast (GF)

LOCAL YELLOWTAIL CRUDO 15.25
Tarragon Fennel Mignonette, Tangerine & Pomegranate (GF)

BURRATA & BUTTERNUT SQUASH MOSTARDA 16.50
Prosciutto, Fried Sage & Pepitas (GF)

WHISKNLADLE CAESAR 13.50
Anchovy Dressing, Parmigiano-Reggiano & Croutons (GF)

ROASTED BEET & SPINACH SALAD 13.75
Satsuma, Almonds, Goat Cheese, Avocado & Balsamic Vinaigrette (GF)

WARM WHITE BEAN & ARUGULA 12.95
Basil Pesto, Red Onion & Parmesan (GF)

PASTA

FUSILLI BOLOGNESE 20.50
Beef, Pork, Tomato, Rosemary & Parmigiano-Reggiano

BUTTERNUT SQUASH DUMPLINGS 18.50
Parmigiano-Reggiano, Quince Paste, Escarole & Toasted Hazelnuts

HAND CUT TAGLIERINI IN CONSOMMÉ 19.50
House-Made Pancetta, Roasted Chanterelles, Egg & Pecorino

MEAT | POULTRY

MARY'S PAN ROASTED CHICKEN 26.75
Sweet Potato Gratin, Bloomsdale Spinach, Breadcrumbs & Chicken Jus (GF)

HANGAR STEAK & FRITES 27.95
Watercress & Béarnaise (GF)

PAN ROASTED DUCK BREAST 27.75
Celery Root Puree, Braised Red Cabbage, Port Bordelaise & Pickled Huckleberries (GF)

PORK CHEEK IN ADOBO 23.50
Cilantro-Jasmine Rice & Charred Bok Choy (GF)

WNL BURGER 19.75
Gruyere, Applewood Smoked Bacon, Caramelized Onions & Farm Egg (GF)

FISH | SEAFOOD

LOCAL MUSSELS & FRIES 18.50
White Wine, Garlic, Bay Leaf & Aioli (GF)

PROSCIUTTO-WRAPPED TROUT 27.75
Creamed Lentils, Agave-Glazed Carrots & Pickled Mustard Seeds (GF)

PAN ROASTED YELLOWTAIL 28.50
Pomegranate Relish, Yams & Roasted Cauliflower (GF)

IF YOU ARE INTERESTED IN A LOCAL FARM VEGETARIAN
ENTRÉE, PLEASE LET YOUR SERVER KNOW

(GF) — GLUTEN FREE

20% Service Charge Will Be Added to Parties of 6 or More.

HANDCRAFTED COCKTAILS (ALL COCKTAILS \$12.50)

HOUSE SANGRIA

Red or White 9/36

FRENCH 75

Gin, Champagne, Lemon & Sugar

CORPSE REVIVER

Gin, Cocchi, Cointreau, Lemon & Absinthe

HORSE & BUGGY

Seasonal Vodka, Fresh Lemon & Ginger Beer

PARK STREET FIX

El Silencio Mezcal, Sloe Berries, Sage Simple & Lime

COMFORT BLANKET

Orange Tea-Infused Bourbon, Vanilla, Citrus
& Angostura Bitters

YES PLEASE!!

Vodka, House Cacao, Cold Brew Coffee & Vanilla

COLONEL JERRY

Buffalo Trace Bourbon, Benedictine, Mint
& Jerry Thomas Bitters

THE MIDWAY

Henebery Rye Whiskey, Cognac, Cynar & R&D #7

OAXACAN O.F.

Tequila, Mezcal, Agave & Orange Bitters

PENICILLIN

Scotch, Lemon, Honey, Ginger & Ardbeg Float

HEART OF DARKNESS

Tequila, Aperol, Lemon & Pomegranate Shrub

SCALLIWAG

Black Magic Rum, Tiki Mix, Apricot Brandy & Rum Float

THE FLAVOR BIBLE

Mt Gay Black Barrel Rum, Charred Pineapple,
Fall Spice Syrup & Angostura Bitters

WHITE WINE

CAVA | Codorniu, Spain NV 9.5/38

BRUT ROSÉ | Domaine J. Laurens, Limoux, France NV 45

SPARKLING | Schramsberg, Calistoga '12 73

CHAMPAGNE | Taittinger, France NV 14/34

ROSÉ | Charles & Charles, Columbia Valley, WA '14 11/44

WHITE BLEND | Ballena Blanc, Milagro Farms, Ramona '14 10/40

GRECHETTO | Castello di Magione, Umbria, Italy '12 54

SAUVIGNON BLANC | Giesen, Marlborough, NZ '14 11/44

GAVI | Batasiolo DOCG, La Morra, Italy '13 11/44

ALBARINO | Salneval, Rias Baixas, Spain '13 11.5/46

SAUVIGNON BLANC | Malk, Napa Valley, CA '14 66

RIESLING | Bex, Nahe, Germany '13 10/40

GEWURZTRAMINER | Handley Cellars, Anderson Valley, '13 46

BURGUNDY | Ballot Millot "Chardonnay" France '12 77

CHARDONNAY | 'No Oak' Tolosa, Central Coast, CA '13 45

VOIGNIER | Hawley, Sonoma, California '12 54

CHARDONNAY | Bianchi, Santa Barbara, CA '12 12/48

CHARDONNAY | Newton, Napa Valley, CA '13 61

RED WINE

TEMPRANILLO | Pata Negra, Valdepeñas DOC, SP '11 11/44

PINOT NOIR | Angeline, California '13 12/48

RED BLEND | Stolpman Vineyards, Ballard Canyon, CA '13 58

SPANISH BLEND | Poema, Catalonia, Spain '13 10/40

BARBERA D'ASTI | Castello Di Uviglie, Monferrato, IT '14 11/44

BARBERA D'ALBA | Negro Dina, d'Alba DOC, Italy '12 57

RHONE BLEND | Le Gravillas, Gigondas, France '12 68

ZINFANDEL | Predator, Lodi, CA '13 12/48

MALBEC | Pascual Toso, Mendoza, Argentina '14 11/44

CABERNET FRANC | Sauvion Chinon, Loire Valley, FR '13 12/48

CABERNET BLEND | Château Haut Bana, Medoc, FR '12 56

CABERNET | Château Haut-Bergey, Bordeaux, France '08 81

NERO D'AVOLA | Ottoventi Punto 20, Sicily, IT '13 53

SYRAH | Saxon Brown, Sonoma Coast, CA '09 67

CABERNET | Kaiken, Mendoza, Argentina '12 11/44

CABERNET | Paul Hobb's Brave & Maiden, Santa Ynez, CA '13 59

DRAFT BEER

SIERRA NEVADA BREWING | Celebration IPA 8

NINKASI | Lux Helles Lager 7

BOULEVARD | Rye-on-Rye Barrel-Aged Ale 8.5

THE BRUERY | ARRRGGGHHH! Imperial Pilsner w/ Coconut 8

KARL STRAUSS BREWING | Mosaic Session IPA 8

3 WEAVERS | Kill the Lights Black Lager 7

EVERY | Twenty Two Dry Hopped Wild Ale 8.5

MODERN TIMES | Monsters Park Imperial Stout 8.5

ACE | Pineapple Cider 7

LATITUDE 33 | Honey Hips Strong Blonde Ale 7

BOTTLED BEER

KROMBACHER | Pilsner (12 oz) 9

2 TOWNS | Ginja Ninja Cider (12oz) 8

SUDWERK | Dry Hop Lager (12oz) 7

STIEGL | Grapefruit Radler (16oz) 8

HESS BREWING | Jucundus Orange Wheat (16oz) 8

MODERN TIMES | Blazing World Hoppy Amber (16oz) 9

BREWERY OMMEGANG | Three Philosophers Quad (12oz) 11

GREAT DIVIDE | Yeti Imperial Stout (12oz) 9

GREAT DIVIDE | Colette Saison (12oz) 7