

STARTERS

TSAR NICOULAI SMOKED TROUT ROE smoked trout & onion dip, all the herbs, little potato chips 20

SOURDOUGH & FENNEL FOCACCIA white bean hummus, preserved lemon & olive tapenade, smoked almonds 18

TEMPURA SQUASH BLOSSOMS Bellwether ricotta, arrabbiata, smoked provolone 20

STAR ROUTE LITTLE GEM SALAD O' Henry peaches, toasted sunflower seeds, moon drop grapes
shishito ranch, Vella Dry Jack 19

PIEL DE SAPO MELON lime crema, spicy green tahini, chickpea dukkha, anise hyssop 18

HEIRLOOM TOMATO & CUCUMBER SALAD French feta, Jimmy Nardello peppers, opal basil, Seka Hills olive oil 22

LOCAL HALIBUT CRUDO Brokaw avocado, galia melon, pickled serrano, finger lime 22

BRENTWOOD CORN AGNOLOTI California chanterelles, roasted corn, smoked onion butter, parmigiano 25

ALEPPO CAMPANELLE saffron braised lobster mushrooms, house cured pancetta, breadcrumb gremolata 24

SEARED HOKKAIDO SEA SCALLOPS roasted tomatillo pozole verde, La Palma nixtamal
salsa macha, smoked crema, flowering cilantro 26

GRILLED SPANISH OCTOPUS paella negre, Monterey Bay squid, chorizo seco, marvel stripe tomato, turmeric aioli 26

ENTREES

COASTAL CHANTERELLES & CRISPY HEN of the WOODS MUSHROOMS
fresh shelling bean ragu, roasted broccoli romanesco, preserved lemon gremolata 36
add seared Hokkaido scallops 18

SEARED LOCAL PETRALE SOLE manilla clam & fig leaf nage, roasted summer squash, ceci beans, little tomatoes 43

LIBERTY DUCK BREAST petite duck Toulouse, port braised cabbage, parsley root, crimson pluot
truffled lentil vinaigrette 44

GRILLED CENTER CUT BERKSHIRE PORK CHOP heirloom polenta with summer greens, black mission figs
cherry balsamic, prosciutto San Daniele, pork jus 44

STEAK FRITES Prime Angus Bavette served with Prospect Fries, Bearnaise Sauce & Beef Jus 44

Sides & Add-Ons Creamed Spinach & Wild Rice with Crispy Shallots 12

Shaved Burgundy Truffles (5g) 14 / Pickle Plate 10

suggested wine pairing Domaine Des Lises Equis Crozes-Hermitage, Northern Rhône 2022 22

SEARED ANGUS FILET MIGNON Jimmy Nardello peppers, amarosa potatoes in sherry cream
blue lake green beans, chimichurri, beef jus 64

SIDES

SNAP PEAS marinated feta, lemon & mint 15

GRILLED BROCCOLI di CICIO garlic confit, lemon, parmesan 14

PROSPECT FRITES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS roasted pineapple butter 14

SOURDOUGH & FENNEL FOCACCIA 8

ACME BREAD sweet cream butter, Maldon salt 8

*20% service will be added to all parties of 8 or more
6% Surcharge Added for San Francisco Employer Mandates.
Consuming raw or undercooked meats poultry, seafood, shellfish
or unpasteurized milk may increase your risk of foodborne illness
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WINES BY THE GLASS

SPARKLING

Sommariva, Prosecco, Superiore, Valdobbiadene, NV	15
Noël Bazin, L'unanime, Blanc de Blancs, NV	28
Parigot & Richard, Crémant De Bourgogne, Brut Rosé NV	21

WHITE

Rosé, Skylark, Pink Belly, Mendocino 2023	15
Chenin Blanc, Florian Le Capitaine, Vouvray 2023	17
Albariño, Bodegas Zarate, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils 2024	22
Grüner Veltliner, Poysdorf, Ebner-Ebenauer, Weinviertel 2022	19
Chardonnay, School House, Spring Mountain, Napa 2019	19
Chablis, Garnier et Fils, Burgundy 2023	24

RED

Beaujolais, Morgon, 'Côte du Py', Laurent Gauthier, 2021 *CHILLED*	19
Pinot Noir, Ernest Vineyards, Sonoma Coast 2023	18
Zinfandel, Bedrock, Old Vine, Sonoma Valley 2022	17
Barolo, Cascina Adelaide, Piedmont 2019	24
Rioja, Viña Real Reserva 2017	21
Châteauneuf-du-Pape, Cuvée Tradition, Domaine Jean Royer 2021	24
Cabernet Sauvignon, Old Vine, Romeo Vineyard & Cellars, Napa 2018	23
Bordeaux Supérieur Rouge, Château Grand Village, Bordeaux 2020	22

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Dautenpflänzer, Kruger-Rumpf, Nahe 2021	23
Meursault, Clos de la Croix de Noire, Phillipe Bouzereau, Burgundy 2022	39
Pinot Noir, DuMOL, Russian River Valley 2023	28
Chambolle-Musigny, Vieilles Vignes, Domaine Hudelot-Baillet, Burgundy 2022	42
Bordeaux, Pauillac de Latour, Château Latour 2020	42
Barolo, La Morra, Roberto Voerzio 2019	43

SPECIALTY COCKTAILS

HONEY, DEW TELL ME MORE

vodka, honeydew, domaine canton ginger liqueur
piment de espellete, lemon, spicy salt rim 18

PEACHIN' TO THE CHOIR

thyme infused gin, peach, Cointreau, pamplemousse
lemon, egg white 18

LA PASIÓN

laluna tequila, aperol, passionfruit, pineapple, lime 18

BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur
lime, ancho chile syrup 18

REFORMA

gin, mezcal, yellow chartreuse, celery bitters
lime, charred tortilla salt rim 19

RELAX & PUT THE RUM IN THE COCONUT

rum, campari, pineapple, coconut syrup, lemon 18

RYETEOUSLY PERFECT

rye whiskey, amaro melleti, green chartreuse, dry vermouth 19

PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 18

BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Almanac, Big Love, dbl Hazy IPA 9%	9
Paulaner München, Hefeweizen, Munich Wheat Beer 5.5%	9

BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Sincere Cider, Pineapple, 6%	8
Almanac Sournova, Fruit Punch 6%	9
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non- Alcohol	6

CELEBRATE NEGRONI WEEK!

NEGRONI DEL DUE

gin, bourbon, amaro melleti, campari 16

OAXACAN NEGRONI

mezcal, campari, carpano antica sweet vermouth

ancho reyes liqueur, chocolate bitters 16

WHITE NEGRONI

gin, lillet blanc, suze gentianes 16

PROSPECT NOGRONI

dhos gin free, dhos bittersweet rhubarb & cinchona

giffard aperitif 15

LOW ABV COCKTAIL

NEGRONI SBAGLIATO

campari, sweet vermouth, prosecco 14

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

ZERO PROOF

PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit, soda 9

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

GOLDEN FLOWER SPRITZ

floreale l' aperitivo, lemon juice

citrus house mandarin orange sparkling water 15

SUNSET IN THE BAY

spiritless tequila, giffard elderflower, dhos orange

grapefruit, lime 15

DESSERT

CHOCOLATE COCONUT TART

coconut raspberry sorbet, fig raspberry sauce
fresh figs & raspberries 16

pair with Smith Woodhouse Port, LBV 2009

WARM LOUISIANA BUTTERCAKE

roasted nectarine, blueberry & huckleberry compote
nectarine ice cream 15

pair with Sauternes, 1er Cru, Château Coutet 2015

CARROT CAKE ICE CREAM SANDWICH

cream cheese walnut ice cream, coffee walnut anglaise 13

PISTACHIO & STRAWBERRY NAPOLEON

pistachio mousseline cream, strawberry ice cream, strawberries
in syrup 15

PROSPECT'S FROZEN BON BON

dark chocolate cocoa nib ice cream, salted caramel
Marcona almonds, dark chocolate, sea salt 9

CARAMEL, COCOA NIB & ALMOND POPCORN 8 / *share at home* 15

HOUSE MADE ICE CREAMS & SORBET

