

## STARTERS

### BRAISED BEEF CROQUETTES

smoked onion aioli, pioppini à la grecque 18

### SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta, figs 24

### FRIED SHISHITO PEPPERS

pistachios, maple coriander vinaigrette  
ricotta salata, mint 16

### SMOKED COD & ONION DIP

soft herb salad, smoked trout roe, potato chips 21

### RED LITTLE GEM LETTUCE SALAD

Brokaw avocado, pluots, green goddess  
popped sorghum, verjus vinaigrette, chervil, aleppo 19

### GALIA MELON SALAD

tahini yogurt, serpent cucumber, pickled serrano  
salsa macha, mint 19

### HAMACHI CRUDO

Thai coconut curry, finger lime, cucumber, Thai basil  
Fresno chili, gooseberry 26

### STEAK TARTARE

walnut muhammara, espelette roasted eggplant  
tangerine chili aioli, radish, kasha crisp 24

### HOKKAIDO SEA SCALLOPS

chili roasted grapes, caramelized cauliflower  
tarragon, sauce "Veronique" 29

### GRILLED SPANISH OCTOPUS

guajillo glaze, fried gigante beans in salsa verde  
little tomatoes, Oaxacan mole 27

### HEN & RICOTTA RAVIOLI

marinated sungold cherry tomatoes, opal basil, chive  
butter, parmesan 25

### RIGATONI with BEEF CHEEK SUGO

crispy lentil gremolata, Grana Padano 26



## ENTREES

### ROASTED MOREL MUSHROOMS

green garlic farro, English peas, snap peas, celtuce  
poached egg 37 +add seared Hokkaido scallops 18

### WILD CALIFORNIA KING SALMON

Brentwood corn, nasturtium, roasted romanesco  
blackberries 48 \* While Available

### LOCAL PETRALE SOLE

roasted summer squash, pepita crusted pixie eggplant  
baba ghanoush, white zucchini & saffron velouté 41

### GRILLED BERKSHIRE PORK CHOP

confit new potatoes in tomatillo butter, Bakers bacon  
braised collard greens, sauce vierge verte, pork jus 46

### GRILLED ANGUS NEW YORK

rosemary roasted fingerling potatoes, Padron peppers  
Marcona almonds, corn soubise, tomato butter, beef jus 49

### PROSPECT BURGER

Schmitz Ranch beef, Wagon Wheel cheese, house spread  
lettuce, heirloom tomato, pickles, Prospect fries 27

### BUTTERMILK FRIED CHICKEN

warm red potato salad with quinoa & soft herbs, arugula  
wild fennel pollen, tahini ranch, house pickles 34  
St. Aubin, 1er Cru, Le Charmois, Lamy Pillot, Burgundy 2023 41

### WARM FLAKY BISCUITS

blueberry jam, butter 12      HOUSE HOT SAUCE 2

## SIDES

### HEIRLOOM TOMATOES

sweet Vidalia onion, Seka Hills olive oil 12

### WARM MCGINNIS RANCH GARDEN BEANS

bacon bits, smoked yellow tomato vinaigrette  
pickled shallot 14

### ROASTED RAINBOW CARROTS

ají verde, queso fresco, cilantro 15

### PROSPECT FRIES aioli 14

### HOKKAIDO MILK BREAD with SESAME SEEDS

Marshall's Farm honey butter 16

### SOURDOUGH & FENNEL FOCACCIA 8

## DESSERTS

### CARAMEL, COCOA NIB & ALMOND POPCORN 15

*6% Surcharge Added to provide healthcare for our staff.  
Consuming raw or undercooked meats poultry, seafood, shellfish  
or unpasteurized milk may increase your risk of foodborne illness.*

## WINES BY THE GLASS

### SPARKLING

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Sommariva, Prosecco, Superiore, Valdobbiadene, NV               | 15 |
| A. Bergère, 'Origine', Champagne Brut NV                        | 28 |
| Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV | 21 |
| Prima Pave, Blanc de Blancs, Brut NV *SANS ALCOHOL*             | 22 |

### WHITE

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Rosé, Skylark, 'Pink Belly', Mendocino 2023                          | 15 |
| Roero Arneis, 'Elisa', Paitin, Piedmont 2024                         | 17 |
| Chenin Blanc, Clos de la Huberdière, Clos de l'Éclotard, Saumur 2023 | 19 |
| Albariño, Bodegas Zérate, Rías Baixas 2024                           | 18 |
| Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024  | 22 |
| Chablis, Garnier et Fils, Burgundy 2023                              | 24 |
| Chardonnay, School House, Spring Mountain, Napa 2021                 | 19 |

### RED

|                                                                    |    |
|--------------------------------------------------------------------|----|
| Beaujolais, Morgon, 'Côte du Py', Laurent Gauthier, 2021 *CHILLED* | 19 |
| Pinot Noir, Aston Estate, Sonoma Coast 2022                        | 18 |
| Barolo, 'Leonardo', Stroppiana, Piemonte 2021                      | 24 |
| Rioja, 'Sela', Bodegas Roda, Rioja Alta 2023                       | 19 |
| Châteauneuf-du-Pape, Domaine Mourchon, Rhône Valley 2020           | 24 |
| Super Tuscan Blend, 'Pian Di Nova', Il Borro, Tuscany 2022         | 20 |
| Bordeaux, Château La Croix Bellevue, Lalande-de-Pomerol 2022       | 22 |
| Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018       | 23 |

### CELLAR CORAVIN POURS

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Riesling, Grosses Gewächs, Dautenpflänzer, Kruger-Rumpf, Nahe 2021 *DRY* | 23 |
| St. Aubin, 1er Cru, Le Charmois, Lamy Pillot, Burgundy 2023              | 41 |
| Pinot Noir, DuMOL, Russian River Valley 2024                             | 28 |
| Morey-Saint-Denis, 1er Cru, Clos Sorbé, Buisson-Charles, Burgundy 2021   | 43 |
| Rosso di Montalcino, Biondi Santi, Tuscany 2021                          | 44 |
| Cabernet Sauvignon, Forman, Napa Valley 2017                             | 42 |

## SPECIALTY COCKTAILS

### PAINTED LADY

vodka, lillet, rhubarb, lemon, grapefruit 19

### CONEJO MALO

tequila, prickly pear, benedictine, green chartreuse, lime 19

### MIDNIGHT BRAMBLE

bourbon, crème d cassis, lemon, blackberry syrup, mint  
soda water 19

### BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur  
lime, ancho chile syrup 19

### REFORMA

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

### KISS OF YUZU

don q white rum, chamberyzette strawberry aperitif suze, italicus  
lemon & yuzu juice, strawberry foam 19

### PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 19

## BEER

### DRAFT

|                                              |    |
|----------------------------------------------|----|
| Fieldwork, Hills & Valleys, Pilsner 5.3%     | 8  |
| Fieldwork, Middle Out, Westcoast IPA 6.6%    | 9  |
| Fieldwork, Chloe, Belgian Pale Ale 6.2%      | 9  |
| Russian River Brewing, Pliny 'The Elder,' 8% | 10 |

### BOTTLES & CANS

|                                                |   |
|------------------------------------------------|---|
| Modelo Especial, Lager 4.4%                    | 8 |
| Old Caz, Cazzers, Guava-Passionfruit Sour 4.2% | 8 |
| Heineken 0.0, Non-Alcoholic                    | 6 |
| Fieldwork, Headliner IPA, Non-Alcoholic        | 7 |

## WORLD CUP COCKTAIL

### MOMO DEL MUNDO

mezcal, pisco, kanade white peach liqueur  
domaine de canton, lemon 19

## LOW ABV COCKTAILS

### NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

### GOLDEN FLOWER SPRITZ

floreal l' aperitivo, lemon juice  
mandarin orange sparkling water 15

### HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

### APEROL SPRITZ

aperol, prosecco, soda water 14

## ZERO PROOF

### PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit, soda 10

### HAWAIIAN WINK

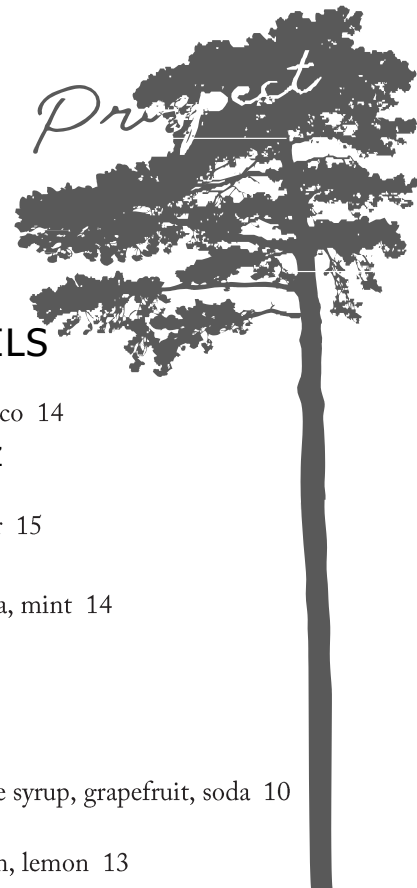
pineapple, orange, coconut cream, lemon 13

### SUNSET IN THE BAY

spiritless tequila, Giffard elderflower, dhos orange, grapefruit, lime 15

### PHONY NEGRONI

tuscan juniper, southern Italian citrus and florals 15



## MR. ESPRESSO COFFEE

FRENCH ROAST  
COFFEE & DECAF 5.75

ESPRESSO 6.5

CAPPUCCINO 7

LATTE 7

AMERICANO 6.5

*Prospect*

## NUMI ORGANIC TEA 7

ENGLISH BREAKFAST BLEND (HIGH CAFFEINE)

EARL GREY BLACK TEA (HIGH CAFFEINE)

MATCHA TOASTED RICE (MEDIUM CAFFINE)

ORGANIC SPRING JASMINE (LIGHT CAFFEINE)

ORGANIC MOROCCAN MINT (CAFFEINE FREE)

GINGER TWIST (CAFFEINE FREE)

CHAMOMILE CITRUS (CAFFEINE FREE)