

STARTERS

TSAR NICOULAI SMOKED TROUT ROE smoked trout & onion dip, all the herbs, little potato chips 20
have it with Estate caviar add 4

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

PROSPECT BURGER Schmitz Ranch beef, Wagon Wheel cheese, house spread
lettuce, heirloom tomatoes, pickles, Prospect fries 27

SIDES

SNAP PEAS marinated feta, lemon & mint 15

GRILLED BROCCOLI di CICIO garlic confit, lemon, parmesan 14

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS roasted pineapple butter 14

SOURDOUGH SPRING ONION FOCACCIA 8

DESSERTS

PROSPECT'S FROZEN BON BON dark chocolate cocoa nib ice cream, salted caramel
Marcona almonds, dark chocolate, sea salt 9

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, Blanc de Noirs Brut NV	21

WHITE

Rose, Skylark, Pink Belly, Mendocino 2023	15
Chenin Blanc, Florian Le Capitaine, Vouvray 2023	17
Albariño, Bodegas Zarate, Rías Baixas 2024	18
Sauvignon Blanc, Cuvée Silice', Francis Blanchet, Pouilly Fumé 2023	19
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 <i>*CHILLED*</i>	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, Romeo, Sempre Vive, Old Vines, 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
Vosne-Romanée, Domaine Mongeard Mugneret, Burgundy 2019	44
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, Pulp IPA, Westcoast IPA 6.9%	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

CELEBRATE NEGRONI WEEK 2025

NEGRONI DEL DUE

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 gentians 16

PROSPECT NOGRONI

dhos gin free, dhos bittersweet rhubarb & cinchona
giffard aperitif 15

LOW ABV COCKTAILS

NEGRONI SBAGLIATO

campari, sweet vermouth, prosecco 14

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

ZERO PROOF

PROSPECT COOLER

cranberry, lime, 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