

STARTERS

- SOURDOUGH FOCACCIA & KABOCHA SQUASH HUMMUS** Bellwether ricotta, Calabrian pesto, crispy chickpeas 21
- LIBERTY DUCK CROQUETTES** caper honey mustard, pickled fennel 14
- SMOKED TROUT & ONION DIP** Tsar Nicoulai smoked trout roe, all the herbs, little potato chips 20
- STAR ROUTE LITTLE GEM SALAD** Fuji apples, Castelfranco radicchio, Medjool dates, cider vinaigrette
Marcona almond aillade, charred leek ranch 19
- LACINATO KALE SALAD** K&J Asian pears, spiced walnuts, frisee, watermelon radish, smoked provolone
honey walnut vinaigrette 18
- SHAVED PERSIMMON & BURRATA SALAD** marinated golden beets, pistachio dukkha, pomegranate, cilantro 19
- HAMACHI CRUDO** Brokaw avocado, kiwi, cucumber sunomono, myoga ginger, golden sesame 24
- CHARRED RARE BEEF CARPACCIO** puntarella, treviso, sourdough croutons, lemon anchovy vinaigrette
preserved egg yolk, grana padano, parsley 21
- HONEYNUT SQUASH RAVIOLI** roasted delicata squash, sage, pomegranate, pepita butter 24
Supplement Burgundy Truffles (5g) 12
- MENDOCINO PORCINIS & HERB SEMOLINA DUMPLINGS** leek butter, hazelnut, parmesan 25
- SEARED HOKKAIDO SEA SCALLOPS** ginger-butternut squash velouté, cicerchie & squash leaf salad, chili oil 27
- GRILLED SPANISH OCTOPUS** paella negre, Monterey Bay squid, chorizo seco, Early Girl tomato, turmeric aioli 26

ENTREES

- COASTAL CHANTERELLES & CRISPY HEN of the WOODS MUSHROOMS**
fresh shelling bean ragu, roasted broccoli romanesco, lemon gremolata 36
add seared Hokkaido scallops 18
- LOCAL PETRALE SOLE STUFFED with CAULIFLOWER CAPONATA**
roasted eggplant baba ghanoush, sprouting cauliflower, pomegranate, pine nuts 42
suggested wine pairing, Chablis, Garnier et Fils, Burgundy 2023 24
- LIBERTY DUCK BREAST** petite duck Toulouse, port braised cabbage, parsley root
rose geranium poached quince, truffled lentil vinaigrette, duck jus 44
suggested wine pairing, Chambolle-Musigny, Vieilles Vignes, Domaine Hudelot-Baillet, Burgundy 2022 42
- GRILLED BERKSHIRE PORK CHOP** maple glazed Baker's bacon, buckwheat fonduta, roasted brussels sprouts
maple coriander vinaigrette, pork jus 46
- GRILLED ANGUS NEW YORK** roasted tomato miso butter, slow cooked Romano beans
yellow wax & little green beans, ale battered onions, beef jus 49
suggested wine pairing, Bordeaux, Pauillac de Latour, Château Latour 2020 42

SIDES

- ROASTED BRUSSELS SPROUTS** hot honey vinaigrette, toasted peanuts, mint, pickled serrano 15
- GRILLED BROCCOLI di CICIO** garlic confit, lemon, parmesan 14
- PROSPECT FRIES** aioli 14
- HOKKAIDO MILK BREAD with SESAME SEEDS** honey butter 14
- SOURDOUGH & FENNEL FOCACCIA** 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*

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
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, Reserva, Viña Real, Rioja Alavesa 2018	19
Châteauneuf-du-Pape, Cuvée Tradition, Domaine Jean Royer 2021	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018 2022	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2016	24
Cabernet Sauvignon, Old Vine, Romeo Vineyard & Cellars, Napa 2018	23

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

LAVENDER THEORY

vodka infused butterfly tea, lavender syrup, pamplemousse
lemon, crème de cacao 18

VELVET BLOOM

gin, italicus, lemon, raspberry, egg white 18

FIRE & SOL

laluna tequila, mezcal, ancho reyes, pineapple, curacao, lime 18

GOLDEN REMEDY

bourbon, amaro montenegro, orange, lemon, ginger syrup 18

BESOS PICOSOS

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

REFORMA

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

CAMPARI COLADA

rum, campari, pineapple, coconut syrup, lemon 18

RYTEOUSLY 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
Russian River Brewing, Pliny 'The Elder,' 8%	10
Paulaner München, Hefeweizen, Munich Wheat Beer 5.5%	9

BOTTLES & CANS

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

HOT SPICED APPLE CIDER

choice of rum or bourbon or brandy, house made apple cider 17

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

GOLDEN FLOWER SPRITZ

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

SUNSET IN THE BAY

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

PROSPECT NOGRONI

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

DESSERT

GHIRARDELLI CHOCOLATE MUD CAKE

vanilla meringue, chocolate wafers, smoked almonds
dark chocolate ice cream, bourbon fudge sauce 16

pair with Smith Woodhouse Port, LBV 2009

STICKY TOFFEE PUDDING

coffee coconut ice cream, toffee sauce, coconut flakes 15

DARYL'S MONT BLANC

chestnut cream, brown sugar meringue, cranberry, sherry syrup
French vanilla ice cream 15

PROSPECT'S FROZEN BON BON

vanilla bean ice cream, salted caramel, huckleberry compote
Marcona almonds, dark chocolate, sea salt 9

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

HOUSE MADE ICE CREAMS & SORBET

house made cookie 5 per scoop

