

# STARTERS

**STAR ROUTE FARM LITTLE GEM LETTUCE SALAD** radicchio, pickled green strawberries  
poached rhubarb, hippie crunch, buttermilk dressing, Manchego 16

**ROASTED BABY BEET SALAD** charred Brokaw avocado, hearts of palm, hazelnut relish  
green goddess dressing, arugula 17

**FRENCH WHITE ASPARAGUS** brown butter hollandaise, summer truffle 30

**FRIED GREEN TOMATOES** pickled green tomatoes, bay shrimp remoulade, fresh dill 16

**SPICY HALIBUT CEVICHE** fresh avocado, chili-lime tortilla chips 19

**CRISPY SPANISH OCTOPUS** charred ramps, roasted carrot salsa, black shallot aioli, red onion relish 24

**CLASSIC BEEF TARTARE** bone marrow aioli, milk bread crisp, capers, chives 21

**BEEF KOFTA SKEWERS** tzatziki, compressed cucumbers, chili oil, herb oil, fresh mint & dill 14

**BRAISED DUCK & PORK MEATBALLS** sundried tomato salsa verde, butter bean puree  
fried rosemary, parmesan 21

**BELLWETHER FARMS RICOTTA TORTELLINI** snow peas, fresh morel mushrooms, beurre monte, herb oil 23

**CACIO e PEPE BUCATINI** fresh English peas & fava beans, pea puree, pecorino 19

# ENTREES

**ZUCKERMAN FARMS ASPARAGUS** soft cooked farm egg, maitake mushrooms, roasted mushroom puree  
snap peas, buttermilk sauce 35

**SEARED SEA SCALLOPS** Acquerello risotto, crispy artichokes, Chablis beurre blanc, soft herb salad 39

**NORTHERN HALIBUT a la PLANCHA** cranberry beans, cream of kale  
cranberry bean puree, candied kumquats 45

**ROASTED DUCK BREAST** charred leeks, kohlrabi, pea tendrils, house made chili crunch  
sesame oil vinaigrette, peanut butter hoisin lacquer, duck jus 39

**GRILLED CENTER CUT HERITAGE PORK CHOP** Coachella white corn, Aleppo & chives, fresh blackberry compote  
mustard jus, red mustard frills 42

**GRILLED ANGUS NEW YORK** Romano beans, crispy new potatoes, pickled spring onion chimichurri  
rose geranium & spring onion butter, harissa 45

# SIDES

**ROASTED SPICED BABY CARROTS** aji verde sauce, fresh herbs 12

**CRISPY NEW POTATOES** parmesan, fresh chives 10

**GRILLED COACHELLA WHITE CORN** house made chili lime salt, sorghum, cotija 12

**PROSPECT FRIES** aioli 13

**HOKKAIDO MILK BREAD with POPPY SEEDS** whipped Thai tea butter 13

**ACME BREAD** French cultured butter 7

*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

### CHAMPAGNE

Sommariva, Prosecco, Superiore, Valdobbiadene, NV	15
J. Lassalle, Cachet d'Or, 1er Cru NV	24
Gaston Chiquet, Rose Premier Cru, Champagne NV	28

### WHITE

Rose, Skylark, Pink Belly, Mendocino 2021	15
Vouvray, Champalou, Loire 2022	16
Gruner Veltliner, Nigl, Freiheit, Kremstal 2021	15
Sancerre, Matthias Roblin, Loire 2022	18
Riesling, Kabinett, Elisenberg, Max. Richter, Mosel 2020	15
Chardonnay, School House, Spring Mountain, Napa 2019	19
Chablis, 1er Cru, Montmains, Romain Collet, Burgundy 2021	25

### RED

Cotes du Rhone, Reserve, Domaine de la Janasse, Rhone 2020	15
Langhe Nebbiolo, G.D. Varja 2022	20
Syrah, DuMol, Russian River Valley 2015	22
Zinfandel, Bedrock Old Vine, California 2021	15
Pinot Noir, Ernest Vineyards, Sonoma Coast 2021	18
Cabernet Sauvignon, Romeo, Sempere Vive, Old Vines, Napa 2018	20

### CELLAR CORAVIN POURS

Chassagne-Montrachet, Vieilles Vignes, P. & L. Borgeot, Burgundy 2021	38
Gevrey-Chambertin, David Duband, Burgundy 2019	40
Pinot Noir, Occidental, Freestone Occidental, Sonoma Coast 2021	28
Chateauneuf-du-Pape, La Crau, Vieux Télégraphe, Southern Rhone 2019	38

## SPECIALTY COCKTAILS

### LA BONITA

laluna tequila, st germain, hibiscus syrup, blood orange  
fresh lime, vanilla salt rim 18

### STRAWBERRY FIELDS of BOURBON

old forester bourbon, amaro montenegro, fresh strawberry  
rhubarb liquor, lemon juice, angostura bitters 18

### THE KING'S RESURRECTION

barsol pisco, italicus rosolio, cashew syrup, lemon, egg white 18

### RAFFINATO

brokers gin, lillet blanc, italicus rosolio, chamomile tea  
orange bitters 19

### LOVE IN LAVENDER

tahoe blue vodka, nixta liquor, fresh blackberry, lavender syrup  
orange bitters, lemon 18

### BESOS PICOSOS

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

### CANDACE

gin infused butterfly tea, vanilla extract, st germain, lemon  
grapefruit bitters 18

### QUEEN'S BLESS

rittenhouse rye, nonino & meletti amaros, angostura bitters 17

## BEER

### DRAFT

Fieldwork, Lovers & Losers, 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
Angry Orchard, Crisp Apple, Cider 5%	8
Healdsburg Beer Co, Porter 6%	9
Athletic Brewing Co, Lite Non-Alcoholic	6

## LOW ABV COCKTAILS

### LA DOLCE VITA

italicus rosolio, raspberry, prosecco, lemon  
orange bitters 14

### NEW DAWN

campari, lillet blanc, blood orange syrup, lemon  
angostura bitters 13

## ZERO PROOF

### PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit soda 9

### HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 10

### SPRITZ TIME

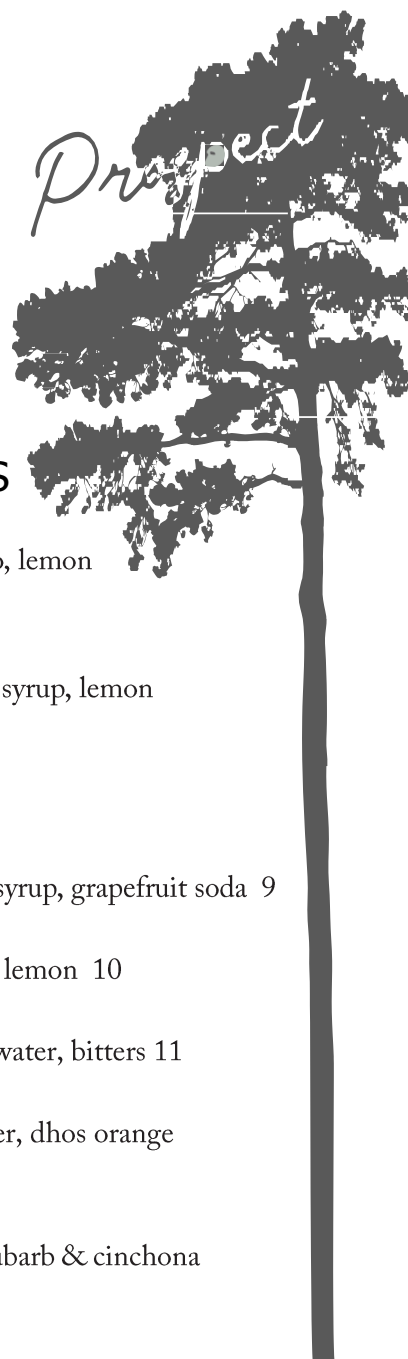
giffard aperitif, passionfruit, soda water, bitters 11

### SUNSET IN THE BAY

spiritless tequila, giffard elderflower, dhos orange  
grapefruit, lime juice 14

### PROSPECT NOGRONI

dhos gin free, dhos bittersweet rhubarb & cinchona  
giffard aperitif 14



# DESSERT

## **Manjari Chocolate Marshmallow Bread Pudding**

chocolate brioche, cocoa nib ice cream  
bruleed marshmallow fluff 14

## **Olive Oil Panna Cotta**

blackberry coulis, honey graham cracker  
calamansi lime sorbet, fresh blackberries 12

## **Lemon Rose Geranium Poundcake**

roasted rhubarb sorbet, hazelnut praline  
rose geranium whipped cream, raspberry sauce 14

## **Fresh Strawberry Semifreddo**

strawberry macaron, strawberry orange blossom cream  
strawberries, honey crumble 12

## **Frozen "Snickers" Bon Bon**

vanilla bean ice cream, huckleberry jam  
salted caramel, slivered almonds, dark chocolate, sea salt 9

## **Chicory Fudge Caramel Ice Cream Affogato**

espresso, fudge sauce, vanilla honey shortbread with chocolate  
ganache 10

## **Caramel, Cocoa Nib & Almond Popcorn 8 / share at home 15**

## **House Made Ice Creams & Sorbet**

vanilla honey shortbread with chocolate ganache 4.5 per scoop



Prospect