

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

LIBERTY DUCK CROQUETTES caper honey mustard, pickled fennel 14

STAR ROUTE LITTLE GEM SALAD Fuji apples, toasted sunflower seeds, moon drop grapes
shishito ranch, ricotta salata 19

CAVOLO NERO SALAD K&J Asian pears, spiced walnuts, frisee, watermelon radish, smoked provolone
honey walnut vinaigrette 18

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

LOCAL HALIBUT CRUDO fuyu persimmon, mom style pickles, shiso, ginger, finger lime, serrano 22

MAFALDINE with FENNEL SAUSAGE Kashiwase peach, roasted tomato, basil, Bellwether ricotta 24

HONEYNUT SQUASH RAVIOLI roasted delicata squash, sage, pomegranate, pepita butter 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 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 44

suggested wine pairing Chambolle-Musigny, Vieilles Vignes, Domaine Hudelot-Baillet, Burgundy 2022 42

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

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

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 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
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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

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

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
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

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

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

ORANGE & CARAMEL FLAN

pickled pineapple, poached oranges, macadamia nuts 15

SPICED PEAR CAKE with POACHED PEARS

ginger lemongrass ice cream, cloud cream
crocante cookie 15

pair with Sauternes, 1er Cru, Château Coutet 2015

PISTACHIO & STRAWBERRY NAPOLEON

pistachio mousseline cream, strawberry ice cream
strawberries & figs in syrup 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

