

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
- 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 salata 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, Chinese cauliflower, pomegranate, pine nuts 42
- LIBERTY DUCK BREAST** petite duck Toulouse, port braised cabbage, parsley root
rose geranium poached quince 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** Shaved Burgundy Truffles (5g) 14 / Pickle Plate 10
- GRILLED ANGUS NEW YORK** roasted tomato miso butter, slow cooked Romano beans
yellow wax & little green beans, ale battered onions, beef jus 49
- 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** honey butter 14
- SOURDOUGH SPRING ONION FOCACCIA** 8

DESSERTS

- PROSPECT'S FROZEN BON BON** honeycomb ice cream, huckleberry compote, salted caramel
Marcona almonds, dark chocolate, sea salt 9

*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, 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

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, Sempres 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
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, Pulp IPA, Westcoast IPA 6.9%	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 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

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