

STARTERS

TSAR NICOULAI ESTATE CAVIAR house made French onion dip, little potato chips 20

SOURDOUGH SPRING ONION FOCACCIA chickpea hummus, pickled Jimmy Nardellos
roasted shishitos, serpent cucumber 18

BRAISED BEEF CROQUETTES blistered padrons, roasted padron jam, pickled onion 18

STAR ROUTE LITTLE GEM SALAD O' Henry peaches, toasted sunflower seeds, moon drop grapes
shishito ranch, Vella Dry Jack 19

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

PIEL DE SAPO MELON lime crema, spicy green tahini, chickpea dukkha, anise hyssop, shiso 18

LOCAL HALIBUT CRUDO strawberry yuzu kosho, avocado crema, shiso, seka hills olive oil 22

STEAK TARTARE spicy tomato gelee, capers, radish, tonnato, potato chips 22

BRENTWOOD CORN AGNOLOTI California chanterelles, roasted corn, smoked onion butter, parmigiano 25

SEARED HOKKAIDO SEA SCALLOPS roasted tomatillo pozole verde, La Palma nixtamal
salsa macha, smoked crema, flowering cilantro 26

GRILLED SPANISH OCTOPUS paella negra, Monterey Bay squid, chorizo seco, green zebra tomato, turmeric aioli 26

ENTREES

BELLWETHER RICOTTA STUFFED SQUASH BLOSSOMS & TOMATO RISOTTO
zucchini, pounded parsley, smoked provolone 36

SEARED LOCAL PETRALE SOLE manilla clam & fig leaf nage, roasted summer squash, ceci beans, little tomatoes 42

LIBERTY DUCK BREAST buckwheat crepe with chard & duck confit, parsley root, fresh currants
dapple dandy plums, Thumbelina carrots, hazelnut 43

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 40

Sides & Add-Ons Creamed Spinach & Wild Rice with Crispy Shallots 12 / (2) Seared Hokkaido Scallops 18
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 59

SIDES

SNAP PEAS marinated feta, lemon & mint 15

GRILLED BROCCOLI di CICIO garlic confit, lemon segments, parmesan 14

PROSPECT FRITES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS apple butter 14

SOURDOUGH SPRING ONION FOCACCIA 8

ACME BREAD sweet cream butter, Maldon salt 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, Brendan Stater-West, Saumur, Loire Valley 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	19
Chardonnay, School House, Spring Mountain, Napa 2019	24
Chablis, Sebastien Christophe 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, 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

laluña 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

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
Almanac, Big Love, dbl Hazy IPA 9%	9
Paulaner München, Hefeweizen, Munich Wheat Beer 5.5%	9

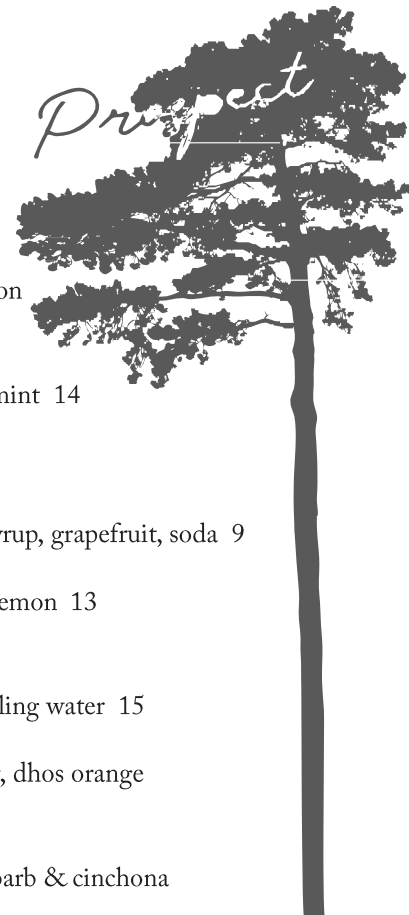
BOTTLES & CANS

Pliny 'The Elder,' Russian River Brewing 8%	10
Modelo Especial, Lager 4.4%	8
Sincere Cider, Pineapple, 6%	8
Almanac Sournova, Fruit Punch 6%	9
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non- Alcohol	6

CELEBRATE SUMMER'S BOUNTY with a

TOMATOTINI

Vodka, tomato water, verjus
dry vermouth, lemon 18



LOW ABV COCKTAIL

POMPELMO FRIZZANTE

italicus bergamotto, grapefruit, lemon
prosecco 16

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

CHOCOLATE COCONUT TART

coconut raspberry sorbet, fig raspberry sauce
fresh figs & raspberries 16

pair with Smith Woodhouse Port, LBV 2009

MEYER LEMON OLIVE OIL CAKE

fresh Yerena Farm strawberries & blackberries in syrup
strawberry swirl ice cream, almond brittle 14

pair with 10 Year White Port, Nierpoort Porto

WARM LOUISIANA BUTTERCAKE

roasted nectarine, blueberry & huckleberry compote
nectarine ice cream 15

pair with Sauternes, 1er Cru, Château Coutet 2015

HONEYCOMB ICE CREAM "SUNDAE"

poached pluots, baked cream, ginger caramel tuile
candied wild pecans 16

PROSPECT'S FROZEN BON BON

dark chocolate cocoa nib ice cream, salted caramel
Marcona almonds, dark chocolate, sea salt 9

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

HOUSE MADE ICE CREAMS & SORBET

