

STARTERS

WHIPPED FETA & GARLIC DIP vegetable crudité, pickled watermelon radish, seeded crackers 17

STAR ROUTE FARMS LITTLE GEM Shinko pears, candied walnuts, shaved celery
Point Reyes Rustic 'Bay Blue,' pear vinaigrette 17

DI STEFANO BURRATA golden beets, persimmon, pomegranate & Italian pinenuts, chicory
pinenut parmesan crostini 16.5

LOCAL DUNGENESS CRAB winter citrus, endive feathers, kumquats, crème fraîche dressing 28

HAMACHI CRUDO peanut sauce, pickled carrot & daikon, Brokaw kiwi, coconut sauce
mint & Thai basil oil, rice crackers 24

SPICY HALIBUT CEVICHE fresh avocado, chile-lime tortilla chips 21 *while available*

CONFIT DUCK CROQUETTES huckleberry gastrique, pickled baby turnip 15

GRILLED SPANISH OCTOPUS muhammara, chickpeas, spicy zhug, pickled ninja radish, tahini chile glaze 24

MAINE LOBSTER fresh cavatelli nero, lobster nage, Meyer lemon, beech mushrooms, sea beans 27

BELLWETHER FARMS RICOTTA TORTELLONI wild boar bolognese, pecorino romano
olio verde, black trumpet mushrooms 25

ENTREES

WILD NETTLE & BRAISED CELERIAC RISOTTO soft cooked jidori egg, maitake mushrooms
Perigord truffles, aged parmesan 28
add Maine sea scallops sans egg 18

SEARED LOCAL PETRALE SOLE golden cauliflower, wild rice with leeks & parsley
brown butter, almond & mandarin relish 38

LIBERTY DUCK BREAST Anson Mills polenta, date & hazelnut relish, red witloof, smoked duck jus 39

GRILLED CENTER CUT HERITAGE PORK CHOP broccoli rabe, pancetta & taggiasca olives, white bean puree
Puttenesca sauce, pork jus 44

SEARED ANGUS FILET MIGNON French onion baked potato, taleggio cheese, sauteed swiss chard
king trumpet mushrooms, beef jus 58

SIDES

FRIED BRUSSELS SPROUTS caesar dressing, croutons, parmesan 15

STAR ROUTE FARMS BABY CARROTS honeynut squash hummus, dukkha 15

PROSPECT FRIES aioli 13

HOKKAIDO MILK BREAD with POPPY SEEDS whipped spiced pear butter 13

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, Blanc de Noirs Brut NV	21

WHITE

Rose, Skylark, Pink Belly, Mendocino 2023	15
Chenin Blanc, Vouvray, Champalou, Loire 2022	17
Albariño, Nanclares y Prieto "Dandelion", Rías Baixas 2023	18
Sancerre, Domaine Reverdy- Ducroux, Loire 2023	20
Pinot Gris/Pinot Blanc, Lucy by Pisoni, Santa Lucia Highlands '23	16
Chardonnay, School House, Spring Mountain, Napa 2019	19
Chablis, Sebastien Christophe et Fils, Burgundy 2022	24

RED

Pinot Noir, Ernest Vineyards, Sonoma Coast 2022	18
Zinfandel, County Line, Russian River 2020	18
Syrah, Crozes-Hermitage, Maxime Graillot 2021	23
Barolo, Cascina Adelaide, Piedmont 2019	23
Rioja, Viña Real Reserva 2017	20
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	22
Bordeaux Supérieur Rouge, Château Grand Village, Bordeaux 2020	22

CELLAR CORAVIN POURS

Puligny-Montrachet 'Les Tremblots', Albert Joly, Burgundy 2021	38
Pinot Noir, Peay, West Sonoma Coast 2022	26
Domaine Sigaut, 1 ^{er} Cru, 'Les Millandes', Morey St. Denis 2019	42
Bordeaux, Echo de Lynch-Bages, Pauillac 2018	35
Chateauneuf-du-Pape, La Crau, Vieux Télégraphe, Southern Rhone 2021	39
Chateau d'Yquem, Premier Grand Cru, Sauternes 2006	75

SPECIALTY COCKTAILS

LA AURORA

laluna tequila, ancho reyes, guava
pineapple gum, fresh lime, black lava salt rim 19

CITRUS GLOW

vodka, hibiscus & kumquat syrup, licor 43
lillet blanc, lemon 17

REFORMA

gin, mezcal, yellow chartreuse, celery bitters
lime, charred tortilla salt rim 18

KIWI COCONUT DREAM

kiwi infused light rum, dark rum, coconut & date syrup
cointreau, lemon, coconut foam 18

WINTER WHISPER

rosemary infused bourbon, cinnamon & cranberry syrup
amaro meletti, lemon, angostura bitters 18

BESOS PICOSOS

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

PROSPECTOR

scotch, blandy's madeira, bénédictine, prospect bitters 18

BEER

DRAFT

Fieldwork, Hills & Valleys, 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
Fieldwork, Headliner IPA, Non- Alcohol	6

LOW ABV COCKTAILS

LA DOLCE VITA

italicus rosolio, pear, 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 11

SPRITZ TIME

giffard aperitif, passionfruit, soda water, bitters 11

SUNSET IN THE BAY

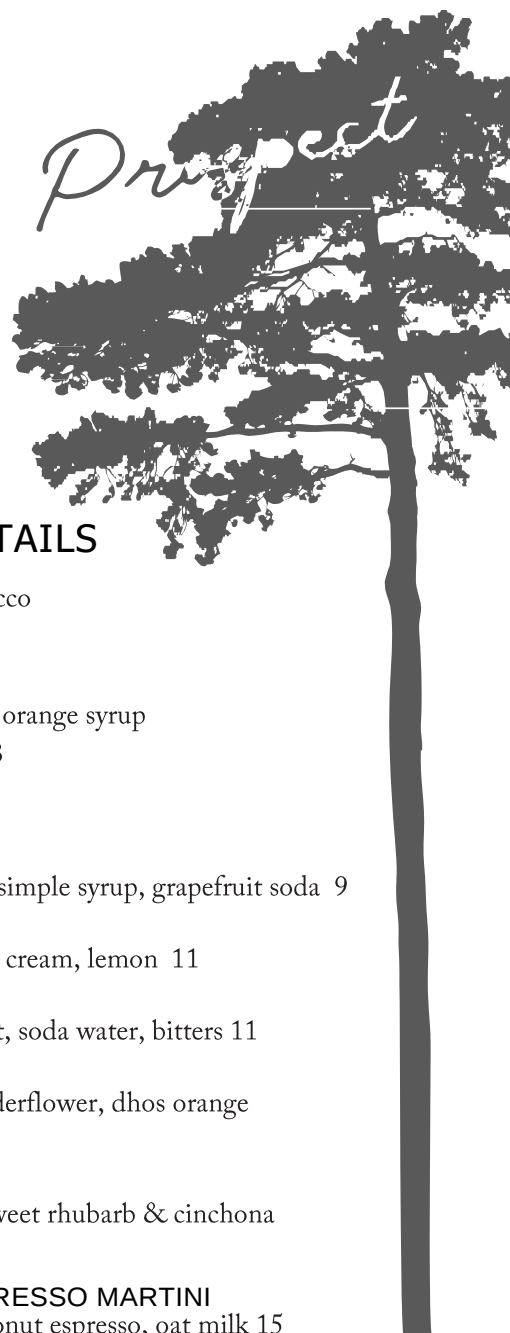
spiritless tequila, giffard elderflower, dhos orange
grapefruit, lime 15

PROSPECT NOGRONI

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

NON ALCOHOLIC ESPRESSO MARTINI

pathfinder n/a, giffard coconut espresso, oat milk 15



DESSERT

Valrhona Chocolate Olive Oil Cake

mandarin ice cream, dark chocolate crema
lace tuile 16

Caramel Budino

salted caramel, huckleberry sauce
crème fraiche whipped cream, lime shortbread 15

Coconut Panna Cotta

coffee granita, Thai basil syrup, candied peanuts 14

Frozen “Snickers” Bon Bon

persimmon ice cream, huckleberry jam, salted caramel
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 4.5 per scoop

Prospect