

HAPPY HOUR

In Our Bar & Lounge 4pm to 6pm Monday – Friday, 5pm to 7pm Saturdays

Cocktails

Honeysuckle Rum, Honey, Lime 9

Fancy Free Old Fashioned Bourbon, Luxardo Maraschino Liqueur, Bitters 9

Jack Rose Applejack, Lemon, Grenadine 9

Prospect's Wine Picks

Sparkling Brut, Crémant de Loire, M. Bonnamy, NV 9

White Pallagrello Bianco, Terre del Volturmo, Campania, 2015 8

Red Montepulciano d'Abruzzo, Umani Ronchi, 2016 8

Beer

Pilsner Urquell Pilsner (Czech Republic) 7

Fort Point Lobos Session IPA (San Francisco) 7

Faction Vandelay Wit (Alameda, CA) 7

Snacks

Warm Spiced Nuts 5.5

Prospect Fries Aioli 8

Marinated Olives Herbs, Citrus 6.5

Deviled Eggs (4) Pickled Serranos, Crispy Prosciutto 10

French Onion Dip Potato Chips 10.5

Hummus Labneh, Seeded Olive Oil Crackers 11

Burrata Oven Roasted Tomatoes, Crostini 11.5

Fried Green Tomatoes Romesco Sauce, Marcona Almond 9

Ahi Tuna Tartare Seeded Nori Chip, Black Sesame, Cucumber, Asian Pear 18

Spicy Halibut & Octopus Ceviche Avocado, Chile-Lime Tortilla Chips 15

Baked Oysters (3) Brown Butter Breadcrumbs, Lemon 13

Duck Liver Mousse Pickled Peppers, Corn Muffins 12

Pastrami Spiced Brussels Sprouts Mustard Pickled Apple, Aioli 12

Carne Asada Tacos Salsa Verde, Queso Fresco, Pickled Cabbage 12

Salt & Pepper Chicken Wings Toasted Garlic, Scallion, Soy 14

Corn Dogs Sierra Nevada Porter Beer Cheese, Pickled Peppers 12

Braised Pork Meatballs Tomato Sauce, Capers, Olives, Parmesan 13

*5% Surcharge Added for San Francisco Employer Mandates
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness*