

PECAN SQUARE CAFÉ

LUNCH

Smoked Tarama Dip *trout roe, vegetables, flatbread* ~ 20

Oeufs Mayonnaise *poached bay shrimp, dill* ~ 10

Zucchini Fritto *anchovy green goddess* ~ 14

Summer Melon *Pecorino Romano, Hungarian wax chili, mint* ~ 14

Chilled Snow Crab Salad *cucumber, green tomato, tarragon aioli* ~ 24

Foie Gras Mi-Cuit *sherry gelée, toast* ~ 28

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Provençal Salad *tuna conserva, blanched vegetables, chicories, olive vinaigrette* ~ 23

Goat Milk Ricotta Ravioli *sweet corn, whey, basil oil* ~ 28

Handcut Tagliatelle *summer pesto, chili crunch* ~ 24

Sausage and Shishito Pepper Pizza *roasted Hatch chiles, fontina, Bianco tomato, basil* ~ 22

Homegrown Tomato Pizza *sweet corn ricotta, elephant garlic, Sicilian oregano* ~ 20

New Potato & Taleggio Pizza *parmesan cream, 1015 onion, thyme* ~ 20

Daily Fish *crispy golden rice, peperonata, aioli* ~ 39

Pork Schnitzel *root vegetable slaw, caper aioli, spicy mustard* ~ 34

44-Farms Coulotte Steak *anchovy butter, blistered green beans, salsa verde* ~ 42

DAILY PRE FIXE ~ 50

Local Lettuces *moscatel vinaigrette, soft herbs*

Belle Vie Chicken *roasted cabbage, new potatoes, sauce verjus*

Chocolate Mousse *chantilly, sea salt, olive oil, honeycomb*

Cocktails

Café Spritz ~ 14

daily recipe of citrus, herbs & spices with aperitif & sparkling wine

The Pink Moon ~ 16

Texas vodka, Cocchi Americano rosa, Dimmi, lemon, Aperol sink

Bie's Knees ~ 16

Aquavit, vodka, lemon & blackberry honey

50/50 Martini ~ 17

Equal parts Beefeater gin & Dolin dry vermouth, black lemon bitters & grapefruit oil

Westsider ~ 16

Genever & agricole rum, cucumber, lime

Sabata ~ 17

Watermelon infused Sotol, Blanco Tequila, Ambrosia Apertif, sweet vermouth, rosemary tincture

PSC Old Fashioned ~ 16

Old Granddad bonded bourbon, demerara, pecan tincture, orange oil, cherry

Spring Mezcal Daisy ~ 16

Rey Campero espadin, strawberry curaçao, lime, hibiscus & ginger salt

Scandinavian Sling ~ 16

Brandy, Linie aquavit, Swedish punsch, Leopold cherry, pineapple, lime, Angostura & soda

Sherry Julep ~ 15

Manzanilla sherry, verjus, green tomato jam, salt & pepper tincture, arugula

Slow Luck ~ 14

Non-alcoholic cocktails are available with a substitution of Slow Luck non-alcoholic spirit

Beer

Scrimshaw Pilz, Fort Bragg ~ 7

Texas Beer Co. Pecos Amber Lager, Taylor ~ 7

Sierra Nevada Pale Ale, Chico ~ 7

BFM √225 Saison, Switzerland ~ 15

Fairweather Cider, Austin ~ 7

Francois Sehedic Cidre, Brittany ~ 12

Lagunitas N.A. IPA, Santa Rosa ~ 7

Proud Mary Coffee

Mill-King whole milk or

Minor Figures oat milk available

'Angel Wings' House Drip ~ 4

Single Origin French Press ~ 9

Espresso / Americano ~ 5

Cappuccino / Latte ~ 6

Cold Brew - 5

Steeping Room Tea

Iced Green Texas Yaupon ~ 4

Loose Leaf Teapot ~ 6
assam black breakfast, mandarin green, milk oolong, chamomile & citrus, turmeric & ginger

Beverages

Green Yaupon Arnold Palmer ~ 5

Strawberry Lemonade ~ 5

Fresh Orange or Grapefruit Juice ~ 5

Bawi Agua Fresca ~ 5
passion fruit or limón

