

PECAN SQUARE CAFÉ

DESSERTS

Chocolate Mousse *chantilly, sea salt, olive oil, honeycomb* ~ 12

Seasonal Crostata *chantilly cream* ~ 14

scoop of Sorbet ~ 6

scoop of Ice Cream ~ 6

Daily Cheese Plate ~ 15

Espresso Martini *Sainte Louise Brandy, Grand Brulot, Orahovac walnut, Proud Mary espresso* ~ 17

Creole Contentment *Duffau Armagnac, madeira, maraschino, orange & mole bitters* ~ 16

Stinger Brandy *Saint Louise, crème de menthe, fresh mint* ~ 15

Armagnac, Cognac & Calvados

Marie Duffau Napoléon, *Armagnac* ~ 15

L'Encantada Dom. de la Freche 2000, *Armagnac* ~ 63

Darroze Dom. de la Poste 1979, *Armagnac*, 1 oz. ~ 41

Dudognon Vieille Reserve, *Cognac* ~ 34

Tesseron Lot 76, *Cognac* ~ 36

Dupont Fine Reserve, *Calvados* ~ 15

Fortified Wines & Sherry

Andrew Rich Gewurztraminer ~ 13

Vilmart & Cie Ratafia ~ 25

Chateau La Tour Blanche 1er Cru Sauternes'05- 22

Graham's Vintage Port 1983 ~ 45

Cesar Florido Moscatel Dorado ~ 10

El Maestro Sierra Amontillado 12 Year ~ 16

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

Steeping Room Tea

Iced Green Texas Yaupon ~ 4

Loose Leaf Teapot ~ 6

*assam black breakfast, mandarin green, milk oolong,
chamomile & citrus or turmeric & ginger*

