

PECAN SQUARE CAFÉ

DINNER

Marinated Olives *preserved citrus, grilled hot peppers* ~ 9

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

Zucchini Fritto *anchovy green goddess* ~ 14

Summer Melon *Pecorino Romano, Hungarian wax chili, mint* ~ 15

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

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

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Provençal Salad *tuna conserva, seasonal lettuces & vegetables, olive vinaigrette* ~ 24

String Bean Remoulade ~ 11

Creamer Peas *new potatoes, olives, salsa verde* ~ 10

Sweet Potato Cavatelli *Calabrian peppers, nutmeg, Pecorino Romano* ~ 24

Goat Milk Ricotta Ravioli *sweet corn, whey, basil oil* ~ 25

Handcut Tagliatelle *summer pesto, chili crunch* ~ 23

Sausage and Shishito Pepper Pizza *roasted Hatch chiles, Fontina, Bianco tomato, basil* ~ 26

Early Girl Tomato Pizza *sweet corn ricotta, elephant garlic, Sicilian oregano* ~ 24

Grilled Eggplant Pizza *scamorza, oil cured olives, 1015 onion* ~ 24

Daily Fish *creamer peas, new potatoes, olives, salsa verde* ~ 38

Pork Schnitzel *string bean remoulade, spicy mustard* ~ 29

44-Farms Bavette Steak *sungold sauce choron, blistered Jimmy Nardello peppers* ~ 38

Roasted Greener Pastures Chicken *summer squash, cowpea greens, sauce verjus* ~ half 42 / whole 80

Cocktails

PSC Negroni ~ 15

Pisco, Campari, dry vermouth, apricot,
hopped grapefruit bitters
proceeds will be donated to Slow Food International

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 & herbed grapefruit honey

50/50 Martini ~ 17

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

Westsider ~ 16

London Dry gin & Agricole rum, prickly pear, lemon

Beer

Scrimshaw Pilz, Fort Bragg ~ 7

Texas Beer Co. Pecos Amber Lager, Taylor ~ 7

Sierra Nevada Pale Ale, Chico ~ 7

Duchesse de Bourgogne, Belguim~ 18

Champagne and Sparkling

William Chris Petillant Natural
HIGH PLAINS, TEXAS ~ 15/58

Alice 'Osé' Rosé Brut Nature
VENETO, ITALY ~ 16/60

Terres Dorees 'Charme' Extra Brut
BURGUNDY, FRANCE ~ 18/66

Les Tetes 'Au Bois Dormant' Brut
LOIRE VALLEY, FRANCE ~ 22/84

White

James Rahn Gruner Veltliner 'Acadia Vineyard'
COLUMBIA GORGE, WASHINGTON 2020 ~ 15/56

Tablas Creek Grenache Blanc 'Patilan Blanc'
PASO ROBLES, CALIFORNIA 2019 ~ 16/62

Brendel Sauvignon Blanc
NAPA VALLEY, CALIFORNIA 2019 ~ 18/68

Eyrie Vineyards Chardonnay
DUNDEE, OREGON 2020 ~ 19/72

Patrice Rion Chardonnay
BURGUNDY, FRANCE 2019 ~ 22/84

Sabata - 17

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

PSC Old Fashioned ~ 16

Bonded bourbon, demerara, pecan tincture,
orange oil, cherry

Summer Mezcal Daisy ~ 16

Rey Campero espadin, Texas peach curaçao, lime,
Calabrian chili salt

Scandinavian Sling ~ 16

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

Pedernales Julep ~ 18

El Tesoro Blanco Tequila, Ancho Reyes Verde, roasted
tomatillo & jalapeño jam, salt & pepper tincture, lime

Slow Luck ~ 14

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

BFM √225 Saison, Switzerland ~ 15

Fairweather Cider, Austin ~ 7

Francois Sehedic Cidre , Brittany ~ 12

Lagunitas N.A. IPA, Santa Rosa ~ 7

Rosé & Orange

Benjamin Taillandier Cinsault, Syrah 'Six Roses'
LANGUEDOC-ROUSSILLON, FRANCE 2021 ~ 14/52

Day Wines Pinot Noir 'Lemonade'
DUNDEE, OREGON 2021 ~ 15/58

Fabbrica Di San Martino Sangiovese 'Rosaspina'
TUSCANY, ITALY 2019 ~ 18/68

Day Wines Viognier, Pinot Gris 'Tears of Vulcan'
CHEHALEM MOUNTAINS, OREGON 2020 ~ 23/88

Red

Eric Texier 'Chat Fou' Cinsault, Grenache
RHONE, FRANCE 2021 ~ 15/56

Niepoort Baga 'Drink Me Nat Cool'
BAIRRADA, PORTUGAL 2020 ~ 17/64

Ampeleia Alicante, Mouvedre 'Kepos'
TUSCANY, ITALY 2020 ~ 18/68

Maysara Pinot Noir 'Jamsheed'
MCMINNVILLE, OREGON 2014 ~ 19/74

Emmitt-Scorsone Cabernet Sauvignon
DRY CREEK VALLEY, CALIFORNIA 2018 ~ 23/88

