

PECAN SQUARE CAFÉ

LUNCH

DAILY PRIX FIXE - 50 add a glass of House White, Rose, or Red wine - 13

Local Lettuces *moscatel vinaigrette, soft herbs* - OR - **Summer Melon** *Pecorino Romano, Hungarian wax chili, mint*

Roasted Greener Pastures Chicken *summer squash, cowpea greens, sauce verjus* - OR - **Daily Fish** *creamer peas, new potatoes, olives, salsa verde*

Scoop of Sorbet - OR - **Ice Cream**

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

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

Zucchini Fritto *anchovy green goddess* ~ 14

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

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

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

Andalusian Gazpacho *Marcona almonds, cucumber, peppers* - 14

Handcut Tagliatelle *summer pesto, chili crunch* ~ 23

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

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

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

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

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*

Beer

Scrimshaw Pils, Fort Bragg ~ 7

Texas Beer Co. Pecos Amber Lager, Taylor ~ 7

Sierra Nevada Pale Ale, Chico ~ 7

Duchesse de Bourgogne Flanders Red, Belgium ~ 18

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

Peach Lemonade ~ 5

Fresh Orange or Grapefruit Juice ~ 5

Bawi Agua Fresca ~ 5

passion fruit or limón

