

PECAN SQUARE CAFÉ

DINNER

May 17th, 2023

Marinated Olives *citrus, hot peppers* ~ 9

The Salumeria Lonza ~ 20

Oeufs Mayonnaise *smoked trout roe, dill* ~ 10

Spring Onion Fritters *Piave, anchovy green goddess* ~ 14

Chilled Snow Crab Salad *celtuce, radish, celery heart relish, brioche* ~ 24

Beef Carpaccio *radish sprouts, parmigiano, horseradish, fried capers* ~ 22

Badger Flame Beets *citrus vinaigrette, Point Reyes Bay Blue, pistachios* ~ 15

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Minestrone di Ceci *chickpeas, spring pesto, parmigiano* ~ 15

Goat's Milk Ricotta Anolini *sugar peas, poppyseed, mint* ~ 24

Handcut Tagliatelle *Gulf shrimp, Louisiana shallots, Calabrian chili* ~ 32

Grilled Kale Sausage Pizza *Bianco tomato, Fontina, black olives* ~ 26

Dandelion Greens Pizza *Greek feta, Pine nut & chili crunch* ~ 24

Cauliflower Pizza *Lira Rossa Robiola, garlic chive gremolata* ~ 24

Pork Schnitzel *cabbage & kohlrabi slaw, caper aioli, spicy mustard* ~ 29

Daily Fish *purple orca potatoes, garlic scapes, dill beurre blanc* ~ 32

Grilled Pork Chop *broccolini, mustard seed agrodolce* ~ 36

44-Farms Bavette Steak *arugula, Pecorino, salsa di noci* ~ 38

Roasted Greener Pastures Chicken *charred heirloom carrots, chicories, sauce verjus* ~ half 36 / whole 72

Cocktails

Café Spritz ~ 14

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

Blue Moon ~ 16

Texas Vodka, L'Apertivo Nonino, Crème de Violette,
hibiscus, mint, ginger

Bie's Knees ~ 16

Aquavit, Gin, watermelon, fennel shrub, honey, lemon,
sparkling wine, thyme

50/50 Martini ~ 17

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

Tangerine Sidecar ~ 17

Brandy, Armagnac, dry curaçao, tangerine verjus,
lemon, sugar rim

Jeju Daiquiri ~ 16

Trinidadian & Jamaican rums, Batavia Arrack, Italicus,
verjus, lime, Jeju mandarin green tea

PSC Old Fashioned ~ 16

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

Spring Mezcal Daisy ~ 16

Rey Campero espadin, Tequila, dry curaçao, strawberry,
Hibiscus salt

Penicillin ~ 17

Mesquite bean infused scotch, ginger, honey, lemon,
Islay scotch float

Este de Valencia ~ 17

Añejo Tequila, Cynar, Madeira, dry curaçao

Slow Luck ~ 14

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

Beer

Scrimshaw Pilz, California ~ 7

Real Ale Hill Country Bock, Texas ~ 7

Paulaner Hefeweizen, Germany ~ 7

Meanwhile Secret Beach IPA, Texas ~ 9

BFM √225 Saison, Switzerland ~ 15

Lagunitas N.A. IPA, California ~ 7

Shacksbury x MML 'Bad Boy' Cider, Vermont ~ 9

Fable Farms Emanation Cider, Vermont ~ 12/44

Champagne and Sparkling

Punta Crena 'Lumassina'
LIGURIA, ITALY ~ 16/60

Eyrie Vineyards 'Spark' Rosé
DUNDEE, OREGON ~ 18/68

Moussé Fils 'L'Or d'Eugène' Blanc de Noirs
CHAMPAGNE, FRANCE ~ 28/108

White

William Chris Picpoul 'Grower Project'
TEXAS 2021 ~ 15/56

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

Hexamer Riesling 'Quarzit'
NAHE, GERMANY 2020 ~ 17/64

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

Famille Paquet Chardonnay 'Saint-Véran'
BURGUNDY, FRANCE 2020 ~ 22/80

Orange

Forlorn Hope 'Queen of the Sierra'
SIERRA FOOTHILLS, CALIFORNIA 2022 ~ 15/58

Rosé

Domaine de Fontaine Grenache 'Gris de Gris'
CORBIERES, FRANCE 2022 ~ 15/58

Railsback Frères Grenache, Mourvèdre 'Les Rascasses'
SANTA YNEZ VALLEY, CALIFORNIA 2021 ~ 17/64

Red

Wildmakers 'Brisas de Guarilhue' Cinsault
ITATA, CHILE 2019 ~ 14/52

Cruse Wine Co. 'Monkey Jacket' Valdiguie, Petite Sirah
NORTH COAST, CALIFORNIA 2020 ~ 16/60

Du Cropio 'Serra Sanguigna'
Gaglioppo, Greco Nero, Malvasia
CALABRIA, ITALY 2016 ~ 19/72

Meerlust Cabernet Sauvignon, Merlot, Cabernet Franc
STELLENBOSCH, SOUTH AFRICA 2021 ~ 18/68

Maysara Pinot Noir 'Cyrus'
MCMINNVILLE, OREGON 2015 ~ 25/98

