

PECAN SQUARE CAFÉ

DINNER

August 18th, 2023

Marinated Olives *citrus, hot peppers* ~ 9

Adagio Salumi Coppa ~ 20

Oeufs Mayonnaise *smoked trout roe, dill* ~ 10

Calabacita Fritters *anchovy green goddess* ~ 14

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

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

Duck and Pistachio Pâté *Texas cherry morstarda, brioche* ~ 18

Local Lettuces *moscatel vinaigrette, soft herbs* ~ 14

Grilled Jimmy Nardello Peppers *fried croutons, red wine vinaigrette, Pecorino Romano* ~ 14

Eggplant Agnolotti *Quadrello di Bufala, Calabrian chili, vin cotto* ~ 25

Handcut Tagliatelle *summer pesto, pine nut chili crunch* ~ 22

Sausage & Habanada Pizza *Hatch chili, Bianco tomato, Fontina, basil* ~ 26

Squash Blossom Pizza *goats milk ricotta, smoked Hungarian paprika* ~ 25

Patty Pan Pizza *water buffalo milk feta, gremolata* ~ 24

Countryside Farms Seared Duck Breast *grilled peaches, purple shiso, guajillo chili* ~ 40

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

Daily Fish *peperonata, crispy rice, salsa verde* ~ 34

44-Farms Bavette Steak *Buena Tierra potatoes, torn olives, Basque pepper sauce* ~ 40

Roasted Greener Pastures Chicken *braised greens, purple hull peas, sauce verjus* ~ half 36 / whole 72

Cocktails

Café Spritz ~ 14

daily mix of citrus, herbs & spices with
aperitif & Marques de Caceres cava

Célieri Sour ~ 15

1876 Vodka, fino sherry, Dolin dry vermouth, celery,
lemon, egg white, salt tincture

50/50 Martini ~ 17

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

Bie's Knees ~ 16

Aquavit, Ford's Gin, summer tomato honey, lemon, fino
sherry, rosemary

Champs Èlysées~ 17

Seven Tails brandy, Green Chartreuse, cucumber,
basil, lemon

Beer

Scrimshaw Pils, California ~ 7

Real Ale Hill Country Bock, Texas ~ 7

Paulaner Hefeweizen, Germany ~ 7

Meanwhile Secret Beach IPA, Texas ~ 9

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

Azul y Garanza Viura
NAVARRA, SPAIN 2021 ~ 12/55

Wagner-Stempel Riesling Trocken 'Gutswein'
RHEINHESSEN, GERMANY 2020 ~ 14/52

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

Brendel Sauvignon Blanc
NAPA VALLEY, CALIFORNIA 2019 ~ 19/72

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

Embassy Sling ~ 17

Bountry White rum, Park 'Carte Blanche' VS Cognac,
Giffard triple sec, Aperol, lemon, grapefruit, Angostura

PSC Old Fashioned ~ 16

Old Forester Bourbon, demerara, pecan tincture,
orange oil, cherry

Summer Daisy ~ 17

Lunazul tequila, watermelon, lime, dry curaçao,
salt & pepper

Whiskey Smash ~ 16

Rittenhouse rye, blueberry jam, lemon, mint

White Negroni ~ 15

Waterloo Yaupon Gin, Salers aperitif, Dolin blanc
vermouth, rhubarb liqueur

Slow Luck ~ 14

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

BFM √225 Saison, Switzerland ~ 15

Lagunitas N.A. IPA, California ~ 7

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

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

Chateau Le Puy 'Duc des Nauves'
CÔTES-DE-BORDEAUX, FRANCE 2020 ~ 22/84

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

