

PECAN SQUARE CAFÉ

dinner

February 11th, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Adagio Salumeria Coppa ~20

Fried South Texas Brussels Sprouts *tonnato sauce, breadcrumbs* ~12

Smoked Mackerel Terrine *treviso tardivo, brioche* ~20

Beef Carpaccio *parmigiano reggiano, horseradish, fried capers* ~22

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

Bull's Blood Beets *valley mandarin, ricotta salata, hazelnut vinaigrette* ~12

Local Lettuces *moscatel vinaigrette, soft herbs* ~14

Minestrone di Cecci *winter pesto, Parmesan broth, fried croutons* ~14

Sweet Potato Cavatelli *brown butter, sage* ~24

Ravioli di Bietole *housemade ricotta, rainbow chard, speck* ~28

Cauliflower Pizza *Taleggio, fried rosemary* ~24

Steelbow Farms Scallion Pizza *scamorza, chili crunch* ~24

Sausage & Kale Pizza *Bianco tomato, Castelvetro olives, Fontina* ~26

44-Farms Cheeseburger *Quadrello di Bufala, caramelized onions, butterhead lettuce, dijonnaise, frites* ~25

Pork Schnitzel *puntarelle remoulade, caper aioli, spicy mustard* ~29

Daily Fish *baby turnips, dill beurre blanc* ~34

Grilled Pork Chop *radicchio, Texas apple mostarda* ~36

Lamb Stuffed Cabbage Leaves *Texas turmeric rice, smoked Hungarian pepper, yogurt* ~36

44-Farms Bavette Steak *broccolini, pistachio agresto, pecorino romano* ~40

Cocktails

Café Spritz ~14

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

Paper Moon ~16

1876 Vodka, Pierre Ferrand Yuzu Curaçao, Aperol, lemon

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, Yellow Chartreuse, honey, Steelbow Farms
hibiscus absinthe rouge

Negroni Blanco ~17

Rey Campero espadin, Luxardo bitter bianco, Giffard triple
sec, Dolin dry vermouth

Beer

Scrimshaw Pils, California ~8

Paulaner Hefeweizen, Germany ~7

Meanwhile Secret Beach IPA, Texas ~9

Champagne and Sparkling

Gramona 'La Cuvee' 2017

CAVA ~16/60

Eyrie Vineyards 'Spark' Rosé

DUNDEE, OREGON ~17/64

Chartogna-Taillet 'Sainte Anne' 'Brut

CHAMPAGNE ~28/108

White

Wagner-Stempel 'Gutswein' Riesling Trocken 2020

RHEINHESSEN, GERMANY ~14/52

Two Shepherds Vermentino 2021

RUSSIAN RIVER VALLEY, CALIFORNIA ~16/60

Brendel Sauvignon Blanc 2020

NAPA VALLEY, CALIFORNIA ~19/72

Tablas Creek 'Patelin' Grenache Blanc Blend 2022

PASO ROBLES, CALIFORNIA ~20/76

Domanie Sylvian Pataille Bourgogne Aligoté 2021

BURGUNDY, FRANCE ~25/96

Orange

Danjou-Banessy 'SuperNova' 2022

LANGUEDOC- ROUSILLON, FRANCE ~18/60

Daisy Cutter ~18

Lalo tequila, housemade marmalade agave,
lime, Angostura, soda

Embassy Sling ~17

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

Lions Tail ~16

Park 'Carte Blanche' VS Cognac, allspice dram, lime,
demerara, aromatic bitters

PSC Old Fashioned ~16

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

Adonis ~15

Rubino vermouth, Palo Cortado sherry, Frangelico hazelnut
liqueur

Slow Luck ~14

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

BFM √225 Saison, Switzerland ~15

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

Lagunitas N.A. IPA, California ~7

Rosé

Domaine de Fontaine 'Gris de Gris' Grenache 2022
CORBIERES, FRANCE ~15/56

Railsback Frères 'Les Rascasses' Grenache,

Mourvèdre 2021

SANTA YNEZ VALLEY, CALIFORNIA ~17/64

Red

Jean-Paul Dubost 'Lantignié' Gamay 2021

BEAUJOLAIS, FRANCE ~16/60

Casa Setaro 'Terramatta' Aglianico 2021

CAMPANIA, ITALY ~17/64

Cruse Wine Co. 'Monkey Jacket' Syrah Blend 2020

NORTH COAST, CALIFORNIA ~18/68

William Chris Vineyards 'Wanderer Relief IV'

Cabernet, Mourvèdre, Cinsault 2021 TEXAS ~20/76

Chateau Le Puy 'Duc des Nauves' 2020

CÔTES-DE-BORDEAUX, FRANCE ~22/84

Maysara 'Cyrus' Pinot Noir 2015

MCMINNVILLE, OREGON ~25/96

