

dinner

# PECAN SQUARE CAFÉ

July 31st, 2024

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

**Oeufs Mayonnaise** *smoked trout roe, dill* ~10

**Adagio Salumeria Fiocco** *melon, vincotto* ~16

**Zucchini Fritti** *green goddess* ~12

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

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

**Andalusian Gazpacho** *Early Girl tomato, Marcona almonds, fried croutons* ~15

**Grilled Eggplant Salad** *sweet pepper, red wine vinaigrette, ricotta salata* ~14

**Local Lettuces** *moscatel vinaigrette, soft herbs* ~16

**Hand-cut Maltagliati** *Genovese basil pesto, chili crisp* ~22

**Agnolotti dal Plin** *sweet corn, Lira Rossa crescenza* ~24

**Tomato Pizza** *Parmigiano Reggiano, Sicilian oregano, white anchovy* ~24

**Sweet Corno de Toro Pepper Pizza** *Oro Bianco feta, parsley* ~24

**Sausage & Shishito Pizza** *hatch chili, Bianco tomato, fontina* ~26

**44-Farms Cheeseburger** *Quadrello di Bufala, caramelized onions, heirloom tomato, dijonnaise, frites* ~25

**Pork Schnitzel** *Armenian cucumber salad, caper aioli, spicy mustard* ~32

**Daily Fish** *roasted Purple Orca potato, castelvetro olives, saffron and Hungarian chili beurre blanc* ~38

**Grilled Pork Chop** *charred peaches, pickled spring onion, mustard vinaigrette* ~38

**44-Farms Bavette Steak** *marinated Jimmy Nardello peppers, salsa rossa* ~42

**14oz Legacy NY Strip Steak for Two** *choice of two sides, salsa verde* ~100

**Braised Creamer Peas**

*crispy pancetta*

~12

**Rugosa Friulana**

**Summer Squash**

*hazelnut salsa di noci*

~12

**Heirloom Tomato**

*Pt Reyes Bay Blue cheese*

~10

**Hand-cut**

**Frites**

~7



## COCKTAILS

Café Spritz <i>daily mix of citrus, herbs &amp; spices with aperitif &amp; sparkling wine</i>	~14
Luna Verde <i>1876 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime &amp; Richard's Rainwater</i>	~14
50/50 Martini <i>Equal parts Ford's gin &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	~16
Bie's Knees <i>Aviation gin, Drambuie, spiced honey, lemon</i>	~15
Negroni Blanco <i>Rey Campero espadin, Luxardo bitter bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
Daisy Buchanan <i>LALO tequila, Texas peaches, housemade ginger syrup, lime</i>	~14
Texas Dino-Melon Daiquiri <i>Bounty White rum, lime, Dino-melon syrup</i>	~14
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15

## CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé <i>Dundee, Oregon</i>	~17/64
Cruse Wine Co. 'Cruse Tradition' <i>North Coast, California</i>	~21/80
Goutorbe Bouillot 'Reflets de Rivière' <i>Brut Champagne, France</i>	~28/108

## WHITE

Weszele Grüner Veltliner 2021 <i>Kamptal, Austria</i>	~14/52
Wagner Stempel Riesling 2020 <i>Rheinhessen, Germany</i>	~14/52
Brendel Sauvignon Blanc 2020 <i>Napa Valley, California</i>	~19/72
Tablas Creek 'Patelin' Grenache Blanc Blend 2022 <i>Paso Robles, California</i>	~20/76
Martin Woods Chardonnay 2021 <i>Eola-Amity Hills, Oregon</i>	~25/96

## ROSÉ & ORANGE

Two Shepherds Skin-Fermented Trousseau Gris 2022 <i>Windsor, California</i>	~15/56
Railsback Frères 'Les Rascasses' Grenache, Mourvèdre 2021 <i>Santa Ynez Valley, California</i>	~17/64

## RED

Jean-Paul Dubost 'Lantignié' Gamay 2022 <i>Beaujolais, France</i>	~16/60
Cruse Wine Co. 'Monkey Jacket' Syrah Blend 2020 <i>North Coast, California</i>	~17/64
Chiara Condello 'Predappio' Sangiovese 2019 <i>Emilia-Romagna, Italy</i>	~18/68
William Chris Vineyards 'Wanderer Relief IV' Cabernet, Mourvèdre, Cinsault 2021 <i>Texas</i>	~20/76
Land of Saints Cabernet Sauvignon 2022 <i>Santa Barbara County, California</i>	~21/78
Brooks Pinot Noir 2022 <i>Yamhill, Oregon</i>	~24/92

## BEER

Pilsner Urquell, <i>Czech Republic</i>	~8	BFM $\sqrt{225}$ Saison, <i>Switzerland</i>	~15
Meanwhile Secret Beach IPA, <i>Texas</i>	~9	Shacksbury x MML 'Bad Boy' Cider, <i>Vermont</i>	~9
Live Oak Hefeweizen, <i>Texas</i>	~6	Lagunitas N.A. IPA, <i>California</i>	~7

