

# PECAN SQUARE CAFÉ

## happy hour

*Monday - Friday, 3pm - 5pm*

1/2 off All Pizzas, 1/2 off Bottles of Wine,  
\$7 Seasonal Negroni & Café Spritz

## afternoon snacks

*Marinated Olives citrus, hot peppers ~9*

*Oeufs Mayonnaise smoked trout roe, dill ~10*

*Petit Basque Poteet strawberry preserves and taralli crackers ~10*

*Zucchini Fritti green goddess ~12*

*Adagio Salumeria Fiocco melon, vincotto ~16*

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

*Sweet Lesya Pepper Pizza Oro Bianco feta, parsley ~24*

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

## cocktails

*Café Spritz daily mix of citrus, herbs & spices with aperitif & Marques de Caceres cava ~15*

*Luna Verde 1876 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime & Richard's Rainwater ~14*

*50/50 Martini equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil ~16*

*Bie's Knees Ford's gin, Drambuie, spiced honey, lemon ~15*

*Negroni Blanco Rey Campero espadin, Luxardo bitter bianco, Giffard triple sec, Dolin dry vermouth ~15*

*Daisy Buchanan LALO tequila, Texas peach, housemade ginger syrup, lime ~14*

*Texas Dino-Melon Daiquiri Bounty White rum, lime, dino-melon syrup ~14*

*PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry ~15*

## Champagne and Sparkling

|  |         |
|--|---------|
| Gramona 'La Cuvee' 2017<br>CAVA                          | ~16/60  |
| Eyrie Vineyards 'Spark' Rosé<br>DUNDEE, OREGON           | ~17/64  |
| Goutorbe Bouillot 'Reflets de Rivière' Brut<br>CHAMPAGNE | ~28/108 |

## White

|   |        |
|---|--------|
| Weszeli Grüner Veltliner 2021<br>KAMPTAL, AUSTRIA                           | ~14/52 |
| Wagner-Stempel 'Gutswain' Riesling Trocken 2020<br>RHEINHESSEN, GERMANY     | ~14/52 |
| Brendel Sauvignon Blanc 2020<br>NAPA VALLEY, CALIFORNIA                     | ~19/72 |
| Tablas Creek 'Patelin' Grenache Blanc Blend 2022<br>PASO ROBLES, CALIFORNIA | ~20/76 |
| Martin Woods Chardonnay 2021<br>EOLA-AMITY HILLS, OREGON                    | ~25/96 |

## Beer

|                                    |    |
|------------------------------------|----|
| Scrimshaw Pils, California         | ~8 |
| Altstadt Hefeweizen, Fredricksburg | ~6 |
| Meanwhile Secret Beach IPA, Texas  | ~9 |

## Orange & Rosé

|   |        |
|---|--------|
| Two Shepherds Skin-Fermented Trousseau Gris<br>2022<br>WINDSOR, CALIFORNIA                    | ~15/56 |
| Railsback Frères 'Les Rascasses' Grenache,<br>Mourvèdre 2021<br>SANTA YNEZ VALLEY, CALIFORNIA | ~17/64 |

## Red

|  |        |
|--|--------|
| Jean-Paul Dubost 'Lantignié' Gamay 2022<br>BEAUJOLAIS, FRANCE                            | ~16/60 |
| Cruse Wine Co. 'Monkey Jacket' Syrah Blend 2020<br>NORTH COAST, CALIFORNIA               | ~17/64 |
| Casa Setaro 'Terramatta' Aglianico 2021<br>CAMPANIA, ITALY                               | ~18/68 |
| William Chris Vineyards 'Wanderer Relief IV'<br>Cabernet, Mourvèdre, Cinsault 2021 TEXAS | ~20/76 |
| Land of Saints Cabernet Sauvignon 2022<br>SANTA BARBARA, CALIFORNIA                      | ~21/78 |
| Brooks Pinot Noir 2022<br>YAMHILL, OREGON  | ~24/92 |

|   |     |
|---|-----|
| BFM √225 Saison, Switzerland              | ~15 |
| Shacksbury x MML 'Bad Boy' Cider, Vermont | ~9  |
| Lagunitas N.A. IPA, California            | ~7  |

