

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 Aviation 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

COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	-14
Luna Verde <i>1876 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime & Richard's Rainwater</i>	-14
50/50 Martini <i>Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & 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

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

ROSÉ & ORANGE

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

RED

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

BEER

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

