

PECAN SQUARE CAFÉ

happy hour

Monday - Friday, 3pm - 5pm

1/2 off All Pizzas, 1/2 off Bottles of Wine,
\$7 Negroni Blanco & 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

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

Adagio Salumeria Fiocco Texas figs, vincotto ~16

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

Sweet Leysa 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 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

Hager Matthias 'Mollands' <i>Grüner Veltliner 2023 Kamptal, Austria</i>	~14/52
Wagner Stempel <i>Riesling 2020 Rheinhessen, Germany</i>	~14/52
Brendel <i>Sauvignon Blanc 2020 Napa Valley, California</i>	~19/72
Tablas Creek 'Patelin' <i>Grenache Blanc Blend 2022 Paso Robles, California</i>	~20/76
Martin Woods <i>Chardonnay 'Pearlstad Vineyard' 2021 Eola-Amity Hills, Oregon</i>	~25/96

ROSÉ & ORANGE

Fontsaite 'Gris de Gris' <i>2023 Languedoc-Roussillon, France</i>	~15/56
Division 'L'Orange' <i>Skin Contact 2023 Portland, Oregon</i>	~17/64
Railsback Frères 'Les Rascasses' <i>Grenache, Mourvèdre 2021 Santa Ynez Valley, California</i>	~17/64

RED

Jean-Paul Dubost 'Lantignié' <i>Gamay 2022 Beaujolais, France</i>	~16/60
Chiara Condello 'Predappio' <i>Sangiovese 2019 Emilia-Romagna, Italy</i>	~19/72
William Chris 'Wanderer Relief IV' <i>Cabernet, Mourvèdre, Cinsault 2021 Hye, Texas</i>	~20/76
Land of Saints <i>Cabernet Sauvignon 2022 Santa Barbara County, California</i>	~21/78
Presqu'île 'Estate Vineyard' <i>Pinot Noir 2021 Santa Maria Valley, California</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

