

Lunch

PECAN SQUARE CAFÉ

September 4th, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Zucchini Fritti *green goddess* ~12

Gazpacho Armarillo *cantaloupe, roasted tomato, sourdough croutons* ~15

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

Chilled Snow Crab Salad *cucumber, green tomato, celery heart relish, brioche* ~24

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Provençal Salad *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

Grilled Steak & Arugula Salad *cherry tomato, fennel, Parmegiano Reggiano, Marcona almonds, preserved lemon vinaigrette* ~28

add soft boiled egg ~3

Housemade Porchetta Sandwich *Jimmy Nardello peppers, Pecorino Romano, calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, heirloom tomato, Dijonnaise, frites* ~25

Oyster Mushroom Pizza *Gorgonzola, parsley* ~24

Sweet Lesya Pepper Pizza *Oro Bianco feta, Sicilian oregano* ~24

Sausage & Shishito Pizza *Hatch chili, Bianco tomato, Fontina* ~26

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

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

Daily Fish *creamer peas, Red la Soda potato, salsa verde* ~34

Braised Creamer Peas
crispy pancetta ~12

Butterscotch Squash
hazelnut salsa di noci ~12

Blistered Habanada Peppers
champagne vinaigrette ~12

Hand-cut Fries ~7

Executive Chef *Chelsea Fadda*



COCKTAILS

Café Spritz	daily mix of citrus, herbs & spices with aperitif & sparkling wine	~14
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 peaches, housemade ginger syrup, lime	~14
Texas Watermelon Daiquiri	Bounty White rum, Luxardo bitter bianco, lime, watermelon syrup	~14
PSC Old Fashioned	Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~15

CHAMPAGNE & SPARKLING

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

WHITE

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

ROSÉ & ORANGE

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

RED

Jean-Paul Dubost	'Lantignié' Gamay 2023 Beaujolais, France	~16/60
Chiara Condello	'Predappio' Sangiovese 2019 Emilia-Romagna, Italy	~18/68
William Chris Vineyards	'Wanderer Relief IV' Cabernet, Mourvèdre, Cinsault 2021 Texas	~20/76
Land of Saints	Cabernet Sauvignon 2022 Santa Barbara County, California	~21/78
Presqu'île	'Estate Vineyard' Pinot Noir 2021 Santa Maria Valley, California	~24/92

BEER

Pilsner Urquell	Czech Republic	~8	BFM √225 Saison	Switzerland	~15
Meanwhile Secret Beach IPA	Texas	~9	Shacksbury x MML 'Bad Boy' Cider	Vermont	~9
Live Oak Hefeweizen	Texas	~6	Best Day Non-Alcoholic Kölsch	California	~7

NON-ALCOHOLIC

Iced Green Texas Yaupon	~4	Cherry Limeade	~5
Green Yaupon Arnold Palmer	~5	Fresh Orange or Grapefruit Juice	~5
Seasonal Lemonade	~5	Bawi Aqua Fresca passion fruit, limón	~5

