

# 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 Potet 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*

*Oyster Mushroom Pizza Gorgonzola, parsley ~24*

*Patty Pan Pizza Lone Star chèvre, gremolata ~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*

*Violet Daisy LALO tequila, Texas blackberry cordial, housemade ginger syrup, lemon ~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*



## COCKTAILS

Café Spritz <i>daily mix of citrus, herbs &amp; spices with aperitif &amp; sparkling wine</i>	-14
Luna Verde <i>Ketel One Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime &amp; soda</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
Violet Daisy <i>LALO tequila, Texas Blackberry cordial, housemade ginger syrup, lemon</i>	-14
Texas Watermelon Daiquiri <i>Bounty White rum, Luxardo bitter bianco, lime, watermelon syrup</i>	-14
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	-15

## CHAMPAGNE & SPARKLING

Fangareggi 'Puro!' <i>Lambrusco Emilia, Italy</i>	-15/56
Eyrie Vineyards 'Spark' <i>Rosé 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 2021 Eola-Amity Hills, Oregon</i>	-25/96

## ROSÉ & ORANGE

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
Outward 'Two Wolves Vineyard' <i>Grenache 2023 Santa Ynez Valley, California</i>	-17/64

## RED

Jean-Paul Dubost 'Lantignié' <i>Gamay 2023 Beaujolais, France</i>	-16/60
Chiara Condello 'Predappio' <i>Sangiovese 2019 Emilia-Romagna, Italy</i>	-18/68
Piedrasassi <i>Syrah 2021 Santa Barbara County, California</i>	-20/76
William Chris Vineyards 'Wanderer Relief IV' <i>Cabernet, Mourvèdre, Cinsault 2021 Texas</i>	-20/76
Presqu'île 'Estate Vineyard' <i>Pinot Noir 2021 Santa Maria Valley, California</i>	-24/92

## BEER

Meanwhile Pilsner, <i>Texas</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		

