

Dinner

PECAN SQUARE CAFÉ

October 19, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Texas Ibérico Cured Lomo ~14

Zucchini Fritti *green goddess* ~12

Beef Carpaccio *Parmigiano Reggiano, horseradish, fried capers* ~22

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

Di'Lorio Farms Pumpkin Soup *yogurt, mint, fried sourdough croutons* ~15

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

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Gnocchetti Sardi *Steelbow Farm late summer tomato pomodoro, housemade mascarpone* ~24

Anolini in Brodo *Texas lamb stracotto, preserved lemon* ~32

Hydra Kale Pizza - *smoked scamorza, hazelnut salsa di nocci* ~24

Sweet Corn Pizza *Lone Star chèvre, chili crisp* ~24

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

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

Pork Schnitzel *string bean remoulade, caper aioli, spicy mustard* ~32

Grilled Gulf Shrimp *Sweet Leysa pepper romesco, Steelbow Farm Farm arugula, saffron arroz a banda* ~38

Mangrove Snapper en Papillote *Amarosa fingerling potato, sauce vierge* ~38

Grilled Pork Chop *Gala apple mostarda* ~40

14oz Texas Wagyu NY Strip Steak *choice of side, salsa verde* ~85

Braised Corona Beans
crispy pancetta ~12

Blistered Mad Hatter
Peppers
champagne vinaigrette ~12

Roasted Baby Turnips
brown butter ~12

Hand-Cut Fries ~9



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</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
Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i>	~14
Fig Carré Texas <i>Fig infused Rittenhouse Rye, Park Cognac, Campari, sweet vermouth</i>	~15
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
Outward 'Two Wolves Vineyard' <i>Grenache 2023 Santa Ynez Valley, California</i>	~17/64

RED

Elisa Guerin <i>Gamay 'Village' 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
Bedrock Wine Co. <i>Cabernet Sauvignon 2022 Sonoma County, California</i>	~24/92
Presqu'île 'Estate Vineyard' <i>Pinot Noir 2022 Santa Maria Valley, California</i>	~24/92

BEER

Pilsner Urquell, <i>Czech Republic</i>	~8	BFM √225 Saison, <i>Switzerland</i>	~10
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	Best Day Non-Alcoholic Kölsch, <i>California</i>	~7

NON-ALCOHOLIC

Iced Green Texas Yaupon	~4	Fresh Orange or Grapefruit Juice	~5
Green Yaupon Arnold Palmer	~5	Bawi Aqua Fresca	~5
Cherry Limeade	~5		

