

Dinner

PECAN SQUARE CAFÉ

October 28, 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

Zuppa Toscana *royal corona beans, cima di rapa, pancetta* ~15

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Gnocchetti Sardi *Steelbow Farm late summer tomato pomodoro, ricotta salata* ~24

Hand-cut Pappardelle *braised lamb sugo, senposai greens* ~32

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

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

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, little gems, dijonnaise, frites* ~25

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

Wood Oven Roasted Half Chicken *frites, jus* ~36

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

Barramundi 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

Blistered Lunchbox Peppers
champagne vinaigrette ~12

Sautéed Turnip Greens
brown butter ~12

Gristmill Polenta
housemade marscapone ~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>	~14
Old Cuban <i>Diplomático Reserva rum, Bounty white rum, sparkling wine, Angostura, lime, mint</i>	~14
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

Luis Pato 'Vinho Espumante Bruto' Baga Rosé Bairrada, Portugal	~15/56
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
Château Belá Dry Riesling 2019 Štúrovský, Slovakia	~16/60
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

Division 'L'Orange' Skin Contact 2023 Portland, Oregon	~17/64
Outward 'Two Wolves Vineyard' Grenache 2023 Santa Ynez Valley, California	~17/64

RED

Elisa Guerin Gamay 'Village' 2023 Beaujolais, France	~16/60
Chiara Condello 'Predappio' Sangiovese 2019 Emilia-Romagna, Italy	~18/68
Piedrasassi Syrah 2021 Santa Barbara County, California	~20/76
William Chris Vineyards 'Wanderer Relief IV' Cabernet, Mourvèdre, Cinsault 2021 Texas	~20/76
Bedrock Wine Co. Cabernet Sauvignon 2022 Sonoma County, California	~24/92
	~24/92

BEER

Pilsner Urquell, Czech Republic	~8	BFM √225 Saison, Switzerland	~10
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	Fresh Orange or Grapefruit Juice	~5
Green Yaupon Arnold Palmer	~5	Bawi Aqua Fresca	~5
Cherry Limeade	~5		

