

# 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

**Adagio Salumeria Fiocco** *Bartlett pear, vincotto* ~16

**Zucchini Fritti** *green goddess* ~12

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

**Local Lettuces** *moscatel vinaigrette, soft herbs* ~16

**Oyster Mushroom Pizza** *Gorgonzola, parsley* ~24

**Patty Pan Pizza** *Lone Star chèvre, gremolata* ~24

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

**Hand-Cut Fries** ~9

## cocktails

**Café Spritz** *daily mix of citrus, herbs & spices with aperitif & Marques de Caceres cava* ~15

**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

**Hill Country Daisy** *LALO tequila, Aperol, lime, honey, red wine float* ~14

**Fig Carré** *Texas Fig infused Rittenhouse Rye, Park Cognac, Campari, sweet vermouth* ~15

**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
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
Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i>	-14
Fig Carré <i>Texas 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

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
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	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		

