

Dinner

# PECAN SQUARE CAFÉ

November 19, 2024

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Texas Ibérico 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

Black Pearl Mushroom & Farro Soup *green cabbage, crème fraîche, dill* ~12

Puntarelle Caesar *breadcrumbs, boquerones* ~14

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Cavatelli con Cicoria *dandelion green pesto, ricotta salata* ~24

Hand-cut Tagliarini *Louisiana blue crab, smoked Hungarian pepper, chive* ~32

Scallion Pizza *smoked scamorza, roasted garlic* ~24

Sweet Corn Pizza *Oro Bianco Blanco Fresco, chili crisp* ~24

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

Golden Tilefish en Papillote *Amarosa fingerling potato, sauce vierge* ~34

Wood Oven Roasted Half Chicken *frites, jus, garlic chive gremolata* ~36

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

Grilled Pork Chop *Gala apple mostarda* ~40

14oz Texas Wagyu NY Strip Steak *choice of side, classic béarnaise* ~85

Blistered Lunchbox Peppers

*champagne vinaigrette* ~12

Gristmill Polenta

*housemade marscapone* - 12

Grilled Broccolini

*hazelnut salsa di noci* ~ 12

Hand-Cut Frites ~9



## COCKTAILS

Café Spritz daily mix of citrus, herbs & spices with aperitif & sparkling wine	~14
50/50 Martini Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	~16
Ginger Grant Rey Campero espadin, Averna, ginger, lemon, Richard's Rainwater	~15
Bie's Knees Aviation gin, Drambuie, spiced honey, lemon	~14
Old Cuban Diplomático Reserva rum, Bounty white rum, sparkling wine, Angostura, lime, mint	~14
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
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~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

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
Presqu'île 'Estate Vineyard' Pinot Noir 2022 Santa Maria Valley, California	~24/92

## BEER

Pilsner Urquell, Czech Republic	~8	Saison Dupont, Belgium	~12
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		

