

PECAN SQUARE CAFÉ

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Texas Ibérico Lomo ~14

Zucchini Fritti *green goddess* ~10

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

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

Cauliflower Soup *crispy pancetta, chive* ~12

Puntarelle Caesar *breadcrumbs, boquerones* ~14

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

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

Pumpkin Pansotti *brow butter, nutmeg* ~26

Sweet Corn Pizza *Oro Bianco Blanco Fresco, chili crisp* ~22

Late Harvest Tomato Pizza *scmorza, Sicilian oregano* ~22

Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~24

Countryside Farms Rabbit Saddle *corona beans, escarole, salsa verde* ~32

Pompano en Papillote *Amarosa fingerling potato, sauce vierge* ~34

Wood Oven Roasted Half Chicken *frites, jus, garlic chive gremolata* ~34

Grilled Gulf Shrimp *Laysa pepper romesco, Steelbow Farm chicories, saffron arroz a banda* ~38

Grilled Pork Chop *Gala apple mostarda* ~40

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

Gristmill Polenta

housemade marscapone ~12

Grilled Brocolini

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, Avena, 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
Bertrand Stehelin	Grenache, Syrah, & Mourvèdre 2020 Gigondas, France	~19/72
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		

