

PECAN SQUARE CAFÉ

Marinated Olives *citrus, hot peppers* ~9
Oeufs Mayonnaise *smoked trout roe, dill* ~10
Texas Ibérico Cured Lomo ~14

Sweet Potato Fritters *smoked Hungarian pepper aioli* ~10
Texas Wagyu Carne Cruda *bottarga di muggine, Parmigiano Reggiano, white yam chips* ~22
Chilled Snow Crab Salad *radish, shaved fennel, celery heart relish, brioche* ~24

Le Puy Lentil Soup *bitter greens* ~14
Kohlrabi Caesar *breadcrumbs, boquerones* ~14
Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Sunchoke Raviolini *comté, brown butter, thyme* ~26
Texas Lamb Sugo *pappardelle, broccolo fiolaro* ~30
Oyster Mushroom Pizza *Lone Star chèvre, gremolata* ~22
Scallion Pizza *scmorza, roasted garlic, chili crisp* ~22
Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~24

Braised Rabbit Leg *royal corona beans, escarole, salsa verde* ~32
Pan Seared Red Grouper *string bean, baby turnips, caper-dill sauce* ~34
Wood Oven Roasted Half Chicken *frites, jus* ~34
Risotto alla Milanese *grilled bay scallop, blue crab, sweet peppers, saffron* ~38
Grilled Pork Chop *Gala apple mostarda* ~40
14oz Texas Wagyu NY Strip Steak *choice of side, classic béarnaise* ~85

Caramelized Sugarloaf
Radicchio
Stilton cheese ~12

Gristmill Polenta
housemade marscapone ~12

Grilled Broccolini
hazelnut salsa di noci ~12

Hand-Cut Frites ~9



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	~14
Neil Ketel One Vodka, Allspice Dram, cranberry, lime, bitters & sparkling wine	~14
Hill Country Daisy LALO tequila, Aperol, lime, honey, red wine float	~14
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	~15
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~15
50/50 Martini Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	~16

ALCOHOL FREE COCKTAILS & WINE

Oddbird 'Blanc de Blancs' sparkling wine	~12
New Years Spritz <i>aperitif & Oddbird 'Blanc de Blancs'</i>	~13
Highland Highball <i>Feragaia "Scotch", sparkling cucumber, lemon</i>	~14
Passion Project <i>Giffard Aperitif, passion fruit, citrus</i>	~12
Espresso No-tini <i>The Pathfinder Hemp and Root, Proud Mary espresso, cherry</i>	~14

CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Gramona 'La Cuvee' Corpinnat, Spain	~17/64
Laherte Freres 'Blanc de Blancs' Brut Nature Champagne, France	~30/120

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

Bertrand Stehelin Grenache, Syrah, & Mourvèdre 2020 Gigondas, France	~19/72
Trediberri 'Langhe' Nebbiolo 2023 Piedmont, Italy	~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		

