

Lunch

PECAN SQUARE CAFÉ

January 10, 2025

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Sweet Potato Fritters *smoked Hungarian pepper aioli* ~10

Le Puy Lentil Soup *bitter greens, pancetta* ~14

Kohlrabi Caesar *breadcrumbs, boquerones* ~14

Chilled Snow Crab Salad *radish, shaved fennel, celery heart relish, brioche* ~24

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Provençal Salad *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

Grilled Steak & Winter Greens Salad *cherry tomato, fennel, Parmegiano Reggiano, Marcona almonds, preserved lemon vinaigrette* ~28
add soft boiled egg ~3

Cauliflower Pizza *Lone Star chèvre, gremolata* ~22

Scallion Pizza *scmorza, roasted garlic, chili crisp* ~22

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

Housemade Porchetta Sandwich *Jimmy Nardello peppers, Pecorino Romano, Calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, green leaf lettuce, dijonnaise, choice of frites or lettuces* ~25

Texas Lamb Sugo *pappardelle, burst cherry tomatoes* ~30

Pan Seared Red Grouper *string bean, baby turnip, caper-dill sauce* ~34

**Caramelized Caraflex
Cabbage**
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
Gin Talisman <i>Aviation Gin, St. George Spiced Pear, Texas tangerine-cinnamon syrup, fresh citrus, bitters</i>	~14
Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i>	~14
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15
50/50 Martini <i>Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil</i>	~16

ALCOHOL FREE COCKTAILS & WINE

New Year Spritz <i>alcohol free aperitif & Oddbird 'Blanc de Blancs'</i>	~13
Highland Highball <i>Feragaia (Scotch), Sparkling Cucumber, lemon</i>	~14
Passion Project <i>Giffard Aperitif, passion fruit, orange</i>	~12
Espresso No-tini <i>The Pathfinder Hemp and Root, Proud Mary espresso, cherry</i>	~14
Oddbird 'Blanc de Blancs' sparkling wine	~12

CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Gramona 'La Cuvee' Corpinnat, Spain	~17/64
Joël Falmet 'Les Parcelles' Brut Champagne, France	~28/120

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

Elisa Guerin Gamay 'Village' 2023 Beaujolais, France	~16/60
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		

