

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, Bloomsdale spinach* ~30
Cauliflower Pizza *scmorza cheese, chili crisp* ~22
Oyster Mushroom Pizza *Lone Star chèvre, gremolata* ~22
Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~24

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 Scallops, 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 Caraflex
Cabbage
Stilton cheese ~12

Gristmill Polenta
housemade marscapone ~12

Grilled Broccoli
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
Division Bell LALO tequila, Aperol, lime, maraschino	~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

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
Joël Falmet Brut 'Les Parcelles' Champagne, France	~28/112

WHITE

Hermann Ludes 'Thörnicher' Off-Dry Riesling 2022 Mosel, Germany	~16/60
Ronchi di Cialla Ribolla Gialla 2023 Friuli, Italy	~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

Thibaud Boudignon Rosé de Loire 2023 Loire, France	~15/56
Division 'L'Orange' Skin Contact 2023 Portland, Oregon	~17/64

RED

Brovia Dolcetto d'Alba 'Vignavillej' 2021 Piedmont, Italy	~18/68
Bertrand Stehelin Grenache, Syrah, & Mourvèdre 2020 Gigondas, France	~19/72
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

