

# 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 &amp; spices with aperitif &amp; 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 &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	~16

## ALCOHOL FREE COCKTAILS & WINE

Oddbird 'Blanc de Blancs' sparkling wine	~12
New Years Spritz <i>aperitif &amp; 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
Sage Rat Barbera Petillant Naturel Rouge 2022 Yakima Valley, Washington	~18/68
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

