

PECAN SQUARE CAFÉ

Top of Texas Apple Crostata *toasted rice ice cream* ~14

Dark Chocolate Sorbetto *chantilly cream, candied pecans, sea salt and olive oil* ~12

Cheese Plate *Cowgirl Creamery Mt Tam, apple mostarda, taralli crackers* ~10

Toasted Rice Ice Cream or Grapefruit & Campari Sorbet ~6

AFTER DINNER COCKTAILS

Espresso Martini *Park 'Carte Blanche' VS Cognac, Grand Brulot, nocino, Proud Mary espresso* ~17

Creole Contentment *Duffau Armagnac, Madeira, maraschino, orange & mole bitters* ~16

Carajillo *Rey Campero espadin, Licor 43, Proud Mary espresso* ~17

ALCOHOL FREE AMARO

The Pathfinder *Hemp & Root* ~10

ARMAGNAC, COGNAC & CALVADOS

Marie Duffau *Napoléon, Armagnac* ~15

L'Encantada *XO 4.0, Armagnac* ~35

Darroze *12 Year Grand Assemblage, Armagnac* ~30

Tesseron *Lot 76, Cognac* ~36



FORTIFIED WINES & SHERRY

Henriques & Henriques Rainwater Madeira ~12

Huet 'Clos Du Bourg' Moelleux 1er Trie 2018 ~18

Otto Margherita Barolo Chinato ~25

PROUD MARY COFFEE

Angel Wings' House Drip ~4

Single Origin French Press ~9

Espresso / Americano ~5

Cortado ~5.5

Cappucino ~6

*Mill-King whole milk or
Oatly oat milk available*

STEEPING ROOM TEA

Iced Green Texas Yaupon ~4

Loose Leaf Teapot ~6

*assam black breakfast, mandarin green, milk oolong,
chamomile & citrus, turmeric & ginger*

