

PECAN SQUARE CAFÉ

Marinated Olives *citrus, hot peppers* ~9
Oeufs Mayonnaise *smoked trout roe, dill* ~12
Texas Ibérico Coppa ~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
Red Beets & Rio Star Grapefruit *Petit Agour, vincotto* ~14
Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Charred Leek Pizza *Lira Rossa crescenza, hazelnuts* ~22
Broccoli Pizza *Mill-King aged cheddar, chili crisp* ~22
Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~24
Goat's Milk Ricotta Cavatelli *arugula pesto, Pecorino Romano* ~22
Butterkin Squash Ravioli *smoked scmorza, poppyseeds* ~26

Wild Boar Sugo *hand-cut pappardelle, oregano* ~32
Wood Oven Roasted Half Chicken *frites, jus* ~34
Semolina Fried Rabbit *cabbage slaw, dijonnaise* ~34
Pan Seared Red Grouper *royal corona beans, frilly mustard, salsa verde* ~34
Risotto di Funghi *Hi-Fi mushroom conserva, verjus* ~36
Grilled Pork Chop *Gala apple mostarda* ~40
14oz Texas Wagyu NY Strip Steak *choice of side, classic béarnaise* ~85

Rainbow Chard
*sourdough breadcrumbs,
lemon* ~12

Baby Turnips
brown butter ~12

Gristmill Polenta
housemade marscapone ~12

Hand-Cut Frites ~9



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	~14
Division Bell <i>LALO tequila, Aperol, lime, maraschino</i>	~14
Texas Strawberry Gimlet <i>choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime</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

Oddbird 'Blanc de Blancs' sparkling wine	~12
Highland Highball <i>Feragaia "Scotch", sparkling cucumber, lemon</i>	~14
Passion Project <i>Giffard Aperitif, passion fruit, citrus</i>	~12

CHAMPAGNE & SPARKLING

Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Gramona 'La Cuvee' Corpinnat, Spain	~17/64
Philipponnat 'Royale Reserve' Brut Champagne, France	~30/120

WHITE

Hermann Ludes 'Thörnicher' Off-Dry Riesling 2022 Mosel, Germany	~16/60
Ronchi di Cialla Ribolla Gialla 2023 Friuli, Italy	~16/60
Margerum Sauvignon Blanc 'Sybarite' 2022 Santa Barbara, California	~17/64
Outward 'Shell Creek Vineyard' Chenin Blanc 2022 San Luis Obispo, California	~20/76
Tablas Creek 'Patelin' Grenache Blanc Blend 2022 Paso Robles, California	~20/76

ROSÉ & ORANGE

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

RED

Two Shepherds Pinot Meunier 2022 Russian River Valley, California	~15/56
Anne Pichon Grenache Noir 2023 Rhone Valley, France	~18/68
Brovia 'Vignavillej' Dolcetto d'Alba 2022 Piedmont, Italy	~18/68
Bedrock Wine Co. Cabernet Sauvignon 2022 Sonoma County, California	~24/92
Presqu'ile '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

