

Dinner

PECAN SQUARE CAFÉ

March 23, 2025

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~12

Texas Ibérico Coppa ~14

Beet Fritters *grilled onion & herb dip* ~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

Purple Carrot & Ginger Soup *yogurt, mint* ~14

Edinburg Celery Salad *fried capers, anchovy vinaigrette* ~14

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Charred Leek Pizza *Lira Rossa crescenza, hazelnuts* ~22

Broccolini 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

Oyster Mushroom Ravioli *Gorgonzola, vincotto, thyme* ~28

Wild Boar Sugo *hand-cut pappardelle, oregano* ~32

Semolina Fried Rabbit *cabbage slaw, dijonnaise* ~34

Wood Oven Roasted Half Chicken *frites, jus* ~36

Pan Seared Mt Lassen Trout *string beans, fennel, dill beurre blanc* ~36

Grilled Lamb Scottadito *bitter greens, spring onion, pistachio agresto* ~42

14oz Texas Wagyu NY Strip Steak *choice of side, salsa verde* ~85

Rainbow Chard
*sourdough breadcrumbs,
lemon* ~12

Braised Royal Corona Beans
~12

Hand-Cut Frites
~9

French Breakfast Radishes
herb crème fraîche ~12

Executive Chef Chelsea Fadda



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
Müller - Ruprecht 'Orange' Skin Contact Chardonnay 2023 Pfalz, Germany	~16/60

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'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

