

PECAN SQUARE CAFÉ

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~12

Texas Ibérico Coppa ~16

Beet Fritters *grilled onion & herb dip* ~13

Texas Wagyu Carne Cruda *bottarga di muggine, Parmigiano Reggiano, white yam chips* ~24

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* ~17

Charred Leek Pizza *Lira Rossa crescenza, hazelnuts* ~25

Broccolini Pizza *Mill-King aged cheddar, chili crisp* ~24

Sausage & Kale Pizza *Castelvetrano olives, fontina, Bianco tomato* ~27

Goat's Milk Ricotta Cavatelli *arugula pesto, Pecorino Romano* ~22

Swiss Chard Triangoli *housemade ricotta, lemon* ~26

Wild Boar Sugo *hand-cut pappardelle, oregano* ~33

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* ~46

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

Braised Cannellini Beans
~12

Wilted Mustard Greens
guanciaie vinaigrette ~12

Hand-Cut Frites
~11



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 <i>Dundee, Oregon</i>	~17/64
Gramona 'La Cuvee' <i>Corpinnat, Spain</i>	~17/64
Philipponnat 'Royale Reserve' <i>Brut Champagne, France</i>	~30/120

WHITE

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

ROSÉ & ORANGE

Thibaud Boudignon <i>Rosé de Loire 2023 Loire, France</i>	~15/56
Müller - Ruprecht 'Orange' <i>Skin Contact Chardonnay 2023 Pfalz, Germany</i>	~16/60
Tablas Creek Vineyard 'Patelin de Tablas' <i>Rosé 2022 Paso Robles, California</i>	~18/68

RED

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

BEER

Pilsner Urquell, <i>Czech Republic</i>	~8	Saison Dupont, <i>Belgium</i>	~12
Meanwhile Secret Beach IPA, <i>Texas</i>	~9	Shacksbury x MML 'Bad Boy' Cider, <i>Vermont</i>	~9
Live Oak Hefeweizen, <i>Texas</i>	~6	Best Day Non-Alcoholic Kölsch, <i>California</i>	~7

