

PECAN SQUARE CAFÉ

Marinated Olives citrus, hot peppers ~9

Oeufs Mayonnaise smoked trout roe, dill ~12

Texas Ibérico Coppa ~16

Rabbit Liver Mousse Poteet strawberry jam, brioche toast points ~16

Beet Fritters grilled onion & herb dip ~13

Texas Wagyu Carne Cruda bottarga di muggine, Parmigiano Reggiano, sweet potato chips ~24

Chilled Snow Crab Salad radish, shaved fennel, celery heart relish, brioche ~29

Carrot & Ginger Soup yogurt, mint ~14

Kohlrabi 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 Castelvetro olives, fontina, Bianco tomato ~27

Hand-Cut Pappardelle oyster mushrooms, dandelion greens, ricotta salata ~25

Swiss Chard Triangoli housemade ricotta, lemon ~29

Wood Oven Roasted Half Chicken frites, jus ~36

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

Grilled Lamb Scottadito arugula, spring onion, pistachio agresto ~46

Risi e Bisi gulf shrimp, fresh peas, Arborio rice ~38

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

Braised Cannellini Beans
~12

Seared Cabbage
guanciale vinaigrette ~12

Hand-Cut Frites
~11

Grilled Cauliflower
sultana agrodolce ~12



COCKTAILS

Café Spritz daily mix of citrus, herbs & spices with aperitif & sparkling wine	~ 14
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	~ 15
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	~ 15
50/50 Martini Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	~ 16
Division Bell LALO tequila, Aperol, lime, maraschino	~ 16
Texas Strawberry Gimlet choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime	~ 16

ALCOHOL FREE COCKTAILS

Highland Highball Feragaia, sparkling cucumber, lemon	~ 14
Passion Project Giffard Aperitif, passion fruit, citrus	~ 12

CHAMPAGNE & SPARKLING

Château de L'Eperonniere Crémant de Loire Loire Valley, France	~ 20/76
Roederer Estate Brut Rosé Champagne, France	~ 25/96
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
Bernhard Ott 'Am Berg' Grüner Veltliner 2023 Wagram, Austria	~ 18/68
Domaine Fichet 'Jeunes Vignes' Chardonnay 2023 Burgundy, France	~ 19/72
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
Clos Cibonne 'Tentations' Rosé 2023 Provence, France	~ 18/68

RED

Two Shepherds Pinot Meunier 2022 Russian River Valley, California	~ 15/56
Anne Pichon Grenache Noir 2023 Rhone Valley, France	~ 18/68
Brovia 'Vignaville' 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	Athletic Brewing Non-Alcoholic IPA, California	~ 7

