

Lunch

PECAN SQUARE CAFÉ

April 22, 2025

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~12

Beet Fritters *grilled onion & herb dip* ~13

Carrot & Ginger Soup *yogurt, mint* ~14

Kohlrabi Salad *fried capers, anchovy vinaigrette* ~14

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

Local Lettuces *moscatel vinaigrette, soft herbs* ~17

Provençal Salad *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

Grilled Steak & Arugula Salad *fennel, Parmegiano Reggiano, Marcona almonds, preserved citrus vinaigrette* ~28

add soft boiled egg ~5

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

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

Smoked Kingfish Tartine *trout roe, pea shoots, sourdough toast* ~20

Housemade Porchetta Sandwich *Pecorino Romano, arugula, Calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, green leaf lettuce, dijonaise, choice of frites or lettuces* ~25

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

Seared Cabbage
guanciaie vinaigrette ~12

Braised Cannellini Beans
~12

Hand-Cut Frites
~11

Grilled Cauliflower
sultana agrodolce ~12

Executive Chef Chelsea Fadda



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

Müller-Ruprecht 'Orange' Skin Contact 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 '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	Athletic Brewing Non-Alcoholic IPA, California	~7

