

PECAN SQUARE CAFÉ

Lunch

Marinated Olives	<i>citrus, hot peppers</i>		9		
Oeufs Mayonnaise	<i>smoked trout roe, dill</i>		12		
Beet Fritters	<i>grilled onion & herb dip</i>		13		
Carrot & Ginger Soup	<i>yogurt, mint</i>		14		
Kohlrabi Salad	<i>fried capers, anchovy vinaigrette</i>		14		
Chilled Snow Crab Salad	<i>radish, shaved fennel, celery heart relish, brioche</i>		29		
Local Lettuces	<i>moscatel vinaigrette, soft herbs</i>		17		
Provençal Salad	<i>seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast [ADD soft boiled egg +5]</i>		24		
Grilled Steak & Arugula Salad	<i>fennel, Parmegiano Reggiano, Marcona almonds, preserved citrus vinaigrette [ADD soft boiled egg +5]</i>		28		
Charred Leek Pizza	<i>Lira Rossa crescenza, hazelnuts</i>		22		
Broccolini Pizza	<i>Mill King aged cheddar, chili crisp</i>		22		
Sausage & Kale Pizza	<i>Castelvetro olives, fontina, Bianco tomato</i>		24		
Hand-Cut Pappardelle	<i>oyster mushrooms, dandelion greens, ricotta salata</i>		25		
Smoked Kingfish Tartine	<i>trout roe, pea shoots, sourdough toast</i>		20		
Housemade Porchetta Sandwich	<i>Pecorino Romano, arugula, Calabrian chili aioli, choice of frites or lettuces</i>		24		
Dean & Peeler Cheeseburger	<i>Quadrello di Bufala, caramelized onions, green leaf lettuce, dijonnaise, choice of frites or lettuces</i>		25		
Pan-Seared Mt. Lassen Trout	<i>string beans, fennel, dill beurre blanc</i>		36		
Seared Cabbage	<i>guanciale vinaigrette</i>	12	Grilled Cauliflower	<i>sultana agrodolce</i>	12
Braised Cannellini Beans		12	Hand-Cut Frites		11



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</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
Texas Strawberry Gimlet <i>choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime</i>	16
Division Bell <i>LALO tequila, Aperol, lime, maraschino</i>	16

ALCOHOL-FREE COCKTAILS & WINE

Highland Highball <i>Feragaia "Scotch", sparkling cucumber, lemon</i>	14
Passion Project <i>Giffard aperitif, passion fruit, citrus</i>	12

CHAMPAGNE & SPARKLING

Château de L'Eperonniere <i>Crémant de Loire Loire Valley, France</i>	20/76
Roederer Estate <i>Brut Rosé Champagne, France</i>	25/96
Philipponnat <i>'Royale Reserve' Brut Champagne, France</i>	30/120

WHITE

Hermann Ludes <i>'Thörnicher' 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
Bernhard Ott <i>'Am Berg' Grüner Veltliner 2023 Wagram, Austria</i>	18/68
Tablas Creek <i>'Patelin' Grenache Blanc Blend 2022 Paso Robles, California</i>	20/76

ROSÉ & ORANGE

Müller-Ruprecht <i>'Orange' Skin Contact 2023 Pfalz, Germany</i>	16/60
Clos Cibonne <i>'Tentations' Rosé 2023 Provence, France</i>	18/68

RED

Two Shepards <i>Pinot Meunier 2022 Russian River Valley, California</i>	15/56
Anne Pichon <i>Grenache Noir 2023 Rhone Valley, France</i>	18/68
Brovia <i>'Vignavillej' Dolcetto d'Alba 2022 Piedmont, Italy</i>	18/68
Bedrock Wine Co. <i>Cabernet Sauvignon 2022 Sonoma County, California</i>	24/92
Presqu'île <i>'Estate Vineyard Piont 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 <i>IPA Texas</i>	9	Shacksbury x MML <i>'Bad Boy' Cider Vermont</i>	9
Live Oak Hefeweizen <i>Texas</i>	6	Athletic Brewing <i>Non-Alcoholic IPA California</i>	7

