

# PECAN SQUARE CAFÉ

## Dinner Menu

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Texas Ibérico Coppa	16
Beet Fritters <i>grilled onion &amp; herb dip</i>	13
Texas Wagyu Carne Cruda <i>bottarga di muggine, Parmigiano Reggiano, sweet potato chips</i>	24
Chilled Snow Crab Salad <i>radish, shaved fennel, celery heart relish, brioche</i>	29
Carrot & Ginger Soup <i>yogurt, mint</i>	14
Escarole Caesar <i>sourdough breadcrumbs, Sicilian anchovies</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
Broccoli Pizza <i>Mill King aged cheddar, chili crisp</i>	22
Patty Pan Pizza <i>crescenza cheese, green garlic gremolata</i>	22
Sausage & Kale Pizza <i>Castelvetrano olives, fontina, Bianco tomato</i>	24
Hand-Cut Pappardelle <i>oyster mushrooms, dandelion greens, ricotta salata</i>	25
Swiss Chard Triangoli <i>housemade ricotta, lemon</i>	29
Cavatelli e Piselli <i>pancetta, fresh peas, onion scapes</i>	30
Wood Oven-Roasted Half Chicken <i>frites, jus</i>	36
Pan-Seared Mt. Lassen Trout <i>string beans, fennel, dill beurre blanc</i>	36
Grilled Gulf Shrimp <i>crispy Carolina Gold rice, radicchio, smoked hungarian pepper aioli</i>	38
Strip Steak <i>choice of side, salsa verde</i>	85
Braised Cannellini Beans	12
Baby Hakurei Turnips	12
Grilled Cauliflower <i>sultana agrodolce</i>	12
Hand-Cut Frites	11



## COCKTAILS

<b>Café Spritz</b> <i>daily mix of citrus, herbs &amp; spices with aperitif &amp; sparkling wine</i>	14
<b>El Mago LALO</b> <i>High Proof Blanco, Luxardo Herbal Liqueur, Ancho Reyes Verde, Giffard pineapple, lemon</i>	17
<b>Texas Strawberry Gimlet</b> <i>choice of Ketel One Vodka or Aviation Gin, Texas strawberries, lime</i>	16
<b>Negroni Blanco</b> <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	15
<b>50/50 Martini</b> <i>equal parts Ford's gin &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	16
<b>PSC Old Fashioned</b> <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	15

## ALCOHOL-FREE COCKTAILS

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

## CHAMPAGNE & SPARKLING

<b>Garnatxa &amp; Macabeu AT Roca</b> <i>Brut Rosé Reserva Penedés, Spain</i>	17/64
<b>Chenin Blanc Château de L'Eperonniere</b> <i>Crémant de Loire Loire Valley, France</i>	18/68
<b>Philipponnat 'Royale Reserve'</b> <i>Brut Champagne, France</i>	30/120

## WHITE

<b>Ribolla Gialla Ronchi di Cialla</b> <i>2023 Friuli, Italy</i>	16/60
<b>Riesling Stein 'Blauschiefer'</b> <i>Trocken 2023 Mosel, Germany</i>	16/60
<b>Grüner Veltliner Bernhard Ott 'Am Berg'</b> <i>2023 Wagram, Austria</i>	18/68
<b>Chardonnay Domaine Fichet 'Jeunes Vignes'</b> <i>2023 Burgundy, France</i>	19/72
<b>Sauvignon Blanc Frog's Leap</b> <i>2023 Napa Valley, California</i>	19/72

## ROSÉ & ORANGE

<b>Blend Müller-Ruprecht 'Orange'</b> <i>Skin Contact 2023 Pfalz, Germany</i>	16/60
<b>Pinot Noir Teutonic Rosé</b> <i>2022 Willamette, Oregon</i>	17/64
<b>Grenache Clos Cibonne 'Tentations'</b> <i>Rosé 2024 Provence, France</i>	18/64

## RED

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

## BEER

<b>Pilsner Urquell</b> <i>Czech Republic</i>	8	<b>Saison Dupont</b> <i>Belgium</i>	12
<b>Meanwhile Secret Beach IPA</b> <i>Texas</i>	9	<b>Shacksbury x MML 'Bad Boy'</b> <i>Cider Vermont</i>	9
<b>Live Oak Hefeweizen</b> <i>Texas</i>	6	<b>Deschutes Non-Alcoholic IPA &amp; Porter</b> <i>Oregon</i>	7

