

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

Zucchini Fritti <i>charred leek & 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

Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>	22
Patty Pan Pizza <i>fresh mozzarella, green garlic gremolata</i>	22
Sausage & Kale Pizza <i>Castelvetro olives, fontina, Bianco tomato</i>	24
Hand-Cut Tagliatelle <i>costata romanesco, squash blossoms, mascarpone</i>	27
Sweet Corn Agnolotti <i>crescenza, brown butter, basil</i>	28

Cavatelli e Piselli <i>guanciale, sugar peas, spring onion</i>	30
Wood Oven-Roasted Half Chicken <i>frites, jus</i>	36
Pan-Seared Mt. Lassen Trout <i>string beans, baby leeks, dill beurre blanc</i>	36
Grilled Lamb Ribs <i>broccolini, pistachio salsa agresto</i>	40
14oz Texas Wagyu NY Strip Steak <i>choice of side, salsa verde</i>	85

Braised Cannellini Beans	12	Grilled Cauliflower <i>sultana agrodolce</i>	12
Baby Hakurei Turnips	12	Hand-Cut Frites	11



COCKTAILS

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

ALCOHOL-FREE COCKTAILS

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

CHAMPAGNE & SPARKLING

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

WHITE

Sauvignon Blanc Frog's Leap <i>2023 Napa Valley, California</i>	19/72
Chardonnay Kelley Fox <i>2023 Willamette, Oregon</i>	17/64
Riesling Stein 'Blauschiefer' <i>Trocken 2023 Mosel, Germany</i>	16/60
Grüner Veltliner Bernhard Ott 'Am Berg' <i>2023 Wagram, Austria</i>	18/68
Chardonnay Domaine Fichet 'Jeunes Vignes' <i>2023 Burgundy, France</i>	19/72

ROSÉ & ORANGE

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

RED

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

