

PECAN SQUARE CAFÉ

Lunch

Marinated Olives	<i>citrus, hot peppers</i>	9		
Oeufs Mayonnaise	<i>smoked trout roe, dill</i>	12		
Zucchini Fritti	<i>charred leek & herb dip</i>	13		
Carrot & Ginger Soup	<i>yogurt, mint</i>	14		
Escarole Caesar	<i>sourdough breadcrumbs, Sicilian anchovies</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		
Patty Pan Pizza	<i>crescenza cheese, green garlic gremolata</i>	22		
Broccolini Pizza	<i>Mill King aged cheddar, chili crisp</i>	24		
Sausage & Kale Pizza	<i>Castelvetro olives, fontina, Bianco tomato</i>	24		
Hand-Cut Tagliatelle	<i>costata romanesco, squash blossoms, mascarpone</i>	27		
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, baby leeks, dill beurre blanc</i>	36		
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 & WINE

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

CHAMPAGNE & SPARKLING

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 <i>'Royale Reserve' 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 <i>'Blauschiefer' Trocken 2023 Mosel, Germany</i>	16/60
Grüner Veltliner Bernhard Ott <i>'Am Berg' 2023 Wagram, Austria</i>	18/68
Chardonnay Domaine Fichet <i>'Jeunes Vignes' 2023 Burgundy, France</i>	19/72

ROSÉ & ORANGE

Grenache Clos Cibonne <i>'Tentations' Rosé 2024 Provence, France</i>	18/64
Blend Müller-Ruprecht <i>'Orange' 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 <i>'Estate Vineyard' 2022 Santa Maria Valley, California</i>	24/92
Dolcetto d'Alba Brovia <i>'Vignavillej' 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

