

PECAN SQUARE CAFÉ

Dinner

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
Texas Ibérico Coppa			16
Gazpacho Verde <i>jade cucumber, yogurt</i>			14
Lemon Cucumber Salad <i>tonnato sauce, tomatoes, breadcrumbs</i>			14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>			17
Texas Wagyu Carne Cruda <i>bottarga di muggine, Parmigiano Reggiano, beet chips</i>			24
Chilled Snow Crab Salad <i>celery heart relish, brioche</i>			29
Hand-Cut Tagliatelle <i>costata romanesco, tomato, squash blossoms, mascarpone</i>			27
Sweet Corn Agnolotti <i>crescenza, brown butter, basil</i>			28
Eggplant Pizza <i>smoked scamorza, chili crisp</i>			22
Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>			22
Sausage & Shishito Pizza <i>fontina, Bianco tomato, dried guajillo pepper</i>			24
Cavatelli di Rucola <i>arugula pesto, ricotta salata</i>			28
Semolina Fried Rabbit <i>kohlrabi & caper-dill aioli slaw</i>			32
Wood Oven-Roasted Half Chicken <i>heirloom tomato panzanella</i>			36
Scamp Grouper in Fig Leaves <i>string beans, fingerling potatoes, confit scallion butter</i>			36
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
Roasted Summer Squash <i>pistachio agresto</i>	12	Hand-Cut Frites	11



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	14
El Mago LALO Blanco , Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon	17
Texas Elderflower Sour <i>choice of Ketel One Vodka or Aviation Gin, Texas elderflower, lemon</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

Mataró Alta Alella 'Mirgin' Reserva Rosé 2020 Penedès, Spain	17/68
Chenin Blanc Château de L'Eperonniere Crémant de Loire Loire Valley, France	18/72
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Sauvignon Blanc Frog's Leap 2023 Napa Valley, California	19/76
Riesling Stein 'Blauschiefer' Trocken 2023 Mosel, Germany	16/64
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/72
Chenin Blanc Outward 'Montaña de Oro' 2024 Central Coast, California	17/68
Ribolla Gialla Ronchi di Chiolla 2023 Friuli, Italy	16/64
Chardonnay 00 'VGW' 2021 Willamette, Oregon	25/100

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/64
Trousseau Gris Two Shepherds Skin Fermented 2023 Russian River Valley, California	16/64

RED

Rhône blend Outward 'Sendero Luminoso' 2024 Central Coast, California	16/64
Pinot Noir Presqu'île 'Estate Vineyard' 2022 Santa Maria Valley, California	24/92
Sangiovese Sesti 'Monteleccio' 2021 Tuscany, Italy	20/76
Dolcetto d'Alba Brovia 'Vignavillej' 2022 Piedmont, Italy	18/68
Grenache Anne Pichon 2023 Rhone Valley, France	18/68
Cabernet Sauvignon Bedrock Wine Co. 2022 Sonoma County, 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	Deschutes Non-Alcoholic IPA & Porter Oregon	7

