

# 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 &amp; 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, Kennebec potato chips</i>                              | 24 |
| Chilled Snow Crab Salad <i>celery heart relish, brioche</i>                                                                 | 29 |
|                                                                                                                             |    |
| Hand-cut Garganelli <i>pancetta, bunching onion, roasted cherry tomato</i>                                                  | 27 |
| Buena Tierra Potato Gnocchi <i>squash blossom and hazelnut pesto</i>                                                        | 28 |
| Eggplant Pizza <i>smoked scmorza, chili crisp</i>                                                                           | 24 |
| Sweet Corn Pizza <i>Asiago Americano, pickled jalapeño, basil</i>                                                           | 24 |
| Sausage & Shishito Pizza <i>fontina, Bianco tomato, charred hatch chilies</i>                                               | 26 |
|                                                                                                                             |    |
| Dean & Peeler Cheeseburger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, choice of frites or lettuces</i> | 25 |
| Wood Oven-Roasted Half Chicken <i>heirloom tomato panzanella</i>                                                            | 36 |
| Blueline Tilefish in Fig Leaves <i>string beans, fingerling potatoes, confit scallion butter</i>                            | 36 |
| Grilled Pork Chop <i>grilled Fredericksburg peaches, pickled spring onion, mustard vinaigrette</i>                          | 38 |
| 14oz Texas Wagyu NY Strip Steak <i>choice of side, salsa verde</i>                                                          | 85 |
|                                                                                                                             |    |
| Roasted Summer Squash <i>pistachio agresto</i>                                                                              | 12 |
| Grilled Cauliflower <i>sultana agrodolce</i>                                                                                | 12 |
| Hand-Cut Frites                                                                                                             | 11 |



## COCKTAILS

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| <b>Café Spritz</b> daily mix of citrus, herbs & spices with aperitif & sparkling wine                           | 14 |
| <b>El Mago LALO Blanco</b> , Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon                   | 17 |
| <b>Texas Blackberry Sour</b> choice of Ketel One Vodka or Aviation Gin, Texas blackberries, Amaro Averna, lemon | 16 |
| <b>Negroni Blanco</b> Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth        | 15 |
| <b>50/50 Martini</b> equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil          | 16 |
| <b>PSC Old Fashioned</b> Old Forester bourbon, demerara, pecan tincture, orange oil, cherry                     | 15 |

## ALCOHOL-FREE COCKTAILS

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

## CHAMPAGNE & SPARKLING

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| <b>Mataró Alta Alella</b> 'Mirgin' Reserva Rosé 2020 Penedès, Spain                | 17/64  |
| <b>Chardonnay Domaine de Montbourgeau</b> 'Crémant du Jura' Brut Zéro Jura, France | 20/76  |
| <b>Philipponnat</b> 'Royale Reserve' Brut Champagne, France                        | 30/120 |

## WHITE

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| <b>Sauvignon Blanc Frog's Leap</b> 2023 Napa Valley, California             | 19/72 |
| <b>Riesling Stein</b> 'Blauschiefer' Trocken 2023 Mosel, Germany            | 16/60 |
| <b>Grüner Veltliner Bernhard Ott</b> 'Am Berg' 2023 Wagram, Austria         | 18/68 |
| <b>Chenin Blanc Outward</b> 'Montaña de Oro' 2024 Central Coast, California | 17/64 |
| <b>Ribolla Gialla Ronchi di Chiolla</b> 2023 Friuli, Italy                  | 16/60 |
| <b>Chardonnay 00</b> 'VGW' 2021 Willamette, Oregon                          | 25/96 |

## ROSÉ & ORANGE

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| <b>Grenache Clos Cibonne</b> 'Tentations' Rosé 2024 Provence, France                     | 18/72 |
| <b>Trousseau Gris Two Shepherds Skin Fermented</b> 2023 Russian River Valley, California | 16/60 |

## RED

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <b>Rhône blend Outward</b> 'Sendero Luminoso' 2024 Central Coast, California       | 16/60 |
| <b>Pinot Noir Presqu'île</b> 'Estate Vineyard' 2022 Santa Maria Valley, California | 24/92 |
| <b>Sangiovese Sesti</b> 'Monteleccio' 2021 Tuscany, Italy                          | 20/76 |
| <b>Grenache Anne Pichon</b> 2023 Rhone Valley, France                              | 18/68 |
| <b>Cabernet Sauvignon Burgess</b> 'Contadina' 2018 Napa Valley, California         | 25/96 |

## BEER

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

