

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
Gazpacho Verde <i>jade cucumber, yogurt</i>	14
Lemon Cucumber Salad <i>tonnato sauce, tomatoes, breadcrumbs</i>	14
Chilled Snow Crab Salad <i>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, tomato, Parmegiano Reggiano, Marcona almonds, preserved citrus vinaigrette [ADD soft boiled egg +5]</i>	28
Hand-cut Garganelli <i>pancetta, bunching onion, roasted cherry tomato</i>	28
Homegrown Tomato Pizza <i>Asiago Americano, oregano</i>	24
Eggplant Pizza <i>smoked scmorza, chili crisp</i>	24
Sausage & Shishito Pizza <i>fontina, Bianco tomato, charred hatch chilies</i>	26
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, tomato, dijonnaise, choice of frites or lettuces</i>	25
Gulf Snapper in Fig Leaves <i>string beans, fingerling potatoes, confit scallion butter</i>	36
Roasted Summer Squash <i>pistachio agresto</i>	12
Grilled Cauliflower <i>sultana agrodolce</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 <i>Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon</i>	17
Texas Blackberry Sour <i>choice of Ketel One Vodka or Aviation Gin, Texas blackberries, Amaro Averna, 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 & WINE

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	17/64
Chardonnay Domaine de Montbourgeau 'Crémant du Jura' Brut Zéro Jura, France	20/76
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

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

ROSÉ & ORANGE

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

RED

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

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

