

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 <i>oven-roasted figs, honey, thyme</i>	16
Watermelon Gazpacho	14
Fingerling Potato & Long Bean Salad <i>lemon and Parmigiano Reggiano dressing</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
Rabbit Paté Grand-mère <i>Top of Texas cherries, brioche</i>	20
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>basil pesto, chili crisp</i>	28
Oyster Mushroom Pizza <i>feta, gremolata</i>	24
Sausage & Shishito Pizza <i>fontina, Bianco tomato, garlic, charred Hatch chilies</i>	26
Dean & Peeler Cheeseburger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, frites</i>	25
Gulf Shrimp & Fregola Sarda <i>sofrito, oregano</i>	32
Wood Oven-Roasted Half Chicken <i>heirloom tomato panzanella</i>	36
Pan-Seared Sockeye Salmon <i>marinated Leysa peppers and basil mayonnaise</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
Eggplant Caponata <i>olives, pine nuts</i>	12
Hand-Cut Frites	11



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	14
El Mago <i>LALO Blanco, 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

Passion Project <i>Giffard aperitif, passion fruit, citrus</i>	12
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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 Chialla 2023 Friuli, Italy	16/60
Chardonnay 00 'VGW' 2021 Willamette, Oregon	25/96

ROSÉ

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/72
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RED

Rhône blend Outward 'Sendero Luminoso' 2024 Central Coast, California	16/60
Pinot Noir Johan Vineyard 'Estate' 2023 Van Duzer Corridor, Oregon	21/80
Grenache Anne Pichon 2023 Rhone Valley, France	18/68
Cabernet Sauvignon Burgess 'Contadina' 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	Aval Dry Cider <i>France</i>	9
Live Oak Hefeweizen <i>Texas</i>	6	Deschutes Non-Alcoholic IPA or Porter <i>Oregon</i>	7

