

# 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 &amp; herb dip</i>                                                                                                                 | 13 |
| Watermelon Gazpacho                                                                                                                                                | 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 &amp; 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, garlic, 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>                                                                                         | 27 |
| Oyster Mushroom Pizza <i>feta, gremolata</i>                                                                                                                       | 24 |
| Sausage & Shishito Pizza <i>fontina, Bianco tomato, garlic, charred Hatch chilies</i>                                                                              | 26 |
| Housemade Porchetta Sandwich <i>Pecorino Romano, Jimmy Nardello peppers, 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 |
| Pan-Seared Sockeye Salmon <i>braised Le Puy lentils, aïoli</i>                                                                                                     | 36 |
| Roasted Summer Squash <i>pistachio agresto</i>                                                                                                                     | 12 |
| Eggplant Caponata, <i>olives, pine nuts</i>                                                                                                                        | 12 |
| Hand-Cut Frites                                                                                                                                                    | 11 |



## COCKTAILS

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

## ALCOHOL-FREE COCKTAILS & WINE

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

## CHAMPAGNE & SPARKLING

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

## WHITE

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

## ROSÉ & ORANGE

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

## RED

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| <b>Rhône blend Outward 'Sendero Luminoso'</b> <i>2024 Central Coast, California</i> | 16/60 |
| <b>Pinot Noir Johan Vineyard 'Estate'</b> <i>2023 Van Duzer Corridor, Oregon</i>    | 21/80 |
| <b>Grenache Anne Pichon</b> <i>2023 Rhone Valley, France</i>                        | 18/68 |
| <b>Cabernet Sauvignon Burgess</b> <i>2018 Napa Valley, California</i>               | 25/96 |

## BEER

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

