

PECAN SQUARE CAFÉ

Dinner

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Zucchini Fritti <i>tomato sauce, Parmigiano Reggiano</i>	13
Texas Ibérico Coppa <i>oven-roasted figs, honey, thyme</i>	16

Gazpacho Dorado <i>peach, tomato, jade cucumbers</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

Sweet Corn Mezzaluna <i>goats milk ricotta, basil</i>	26
Hand-cut Garganelli <i>pancetta, elephant garlic, roasted cherry tomato</i>	27
Fingerling Potato Pizza <i>Pt. Reyes Bay Blue, fried rosemary</i>	24
Summer Squash Pizza <i>Mill-King aged cheddar, oregano</i>	25

PSC Burger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, frites</i>	25
Wood Oven Roasted Za'atar Chicken <i>spiced yogurt, red jalapeño</i>	36
Pan-Seared Coho Salmon <i>marinated sweet 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>Jimmy Nardello peppers, Pecorino Romano, choice of side</i>	85

Sautéed Malabar Spinach <i>chili crisp</i>	12	Hand-Cut Frites	11
Braised Purple Hull Peas <i>salsa verde</i>	12		



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
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	15
50/50 Martini equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	16
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	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

Pinot Noir Carboniste 'Sea Urchin' Extra Brut Rosé 2023 <i>Sonoma, California</i>	18/68
Chardonnay Domaine de Montbourgeau 'Crémant du Jura' Brut Zéro Jura, France	20/76
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Picpoul de Pinet Font-Mars 2024 <i>Languedoc, France</i>	15/56
Riesling Julian Haart '1000L' Trocken (Dry) 2024 <i>Mosel, Germany</i>	18/68
Albariño Raúl Pérez 'A Cruz das Animas' 2023 <i>Rías Baixas, Spain</i>	20/76
Chardonnay Jean-Marc Brocard 'Sainte Claire' 2023 <i>Chablis, Burgundy</i>	22/84
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 <i>Wagram, Austria</i>	18/68
Sauvignon Blanc Claude Riffault 'Les Boucauds' 2023 <i>Sancerre, Loire</i>	25/96

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 <i>Provence, France</i>	18/68
Trousseau Gris Two Shepherds Skin Fermented 2023 <i>Russian River Valley, California</i>	16/64

RED

Valdiguié & Pinot Noir Joseph-Jibril 'Carbonic' 2024 <i>Mendocino, California</i> ~served chilled~	19/72
Frappato & Nero d'Avola Occhipinti 'SP68' 2024 <i>Vittoria, Sicily</i>	20/76
Pinot Noir Johan Vineyard 'Estate' 2023 <i>Van Duzer Corridor, Oregon</i>	21/80
Nebbiolo Trediberri Barolo 2021 <i>Piedmont, Italy</i>	26/100
Rhône blend Saint Damien 'Plan de Dieu' 2023 <i>Côtes du Rhône, France</i>	19/72
Cabernet Sauvignon Burgess 2018 <i>Napa Valley, California</i>	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
		Deschutes Non-Alcoholic IPA or Porter <i>Oregon</i>	7

