

PECAN SQUARE CAFÉ

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Texas Ibérico Coppa	16
Winter Vegetable Fritters <i>spiced yogurt</i>	12
Carne Cruda <i>Parmigiano Reggiano, bottarga di muggine, potato chips</i>	24
Aquacotta <i>porcini, tomato, grilled sourdough, Parmigiano Reggiano</i>	14
Puntarelle alla Romana <i>anchovy and red wine vinaigrette</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
[ADD chicken breast +12]	
Provençal Salad <i>little gem, tuna conserva, corona beans, olive vinaigrette</i>	24
Potato Agnolotti <i>Gorgonzola, balsamic vinegar</i>	26
Rabbit Ragù Bianco <i>handkerchief pasta, pancetta, cream</i>	32
Cauliflower Pizza <i>chèvre, cracked pepper</i>	25
Louisiana Shallot Pizza <i>Italian sausage, fresh mozzarella</i>	28
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>	25
Chicken Fra Diavolo <i>polenta, kale, Calabrian chili, pangrattato</i>	36
Pan Roasted Golden Tilefish <i>chickpeas, saffron aioli, tangerine</i>	36
Texas Wagyu Bavette Steak <i>arugula, Pecorino Romano, hazelnut salsa di noci</i>	48
Gristmill Polenta	12
Sautéed Kale <i>chili crisp</i>	12
Hand-Cut Frites	11



COCKTAILS

Rio Spritz Amaro Nonino, Forthave Génépi, citrus, herbs, sparkling wine	15
Roselle Cosmo vodka, lime, yuzu curaçao, hibiscus	16
La Ofrenda Lalo blanco, Cocchi Americano, housemade tangerine liqueur, citrus, absinthe rinse	18
Side Bet gin, lemon, vin de peche, amaretto, honey	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	16

ALCOHOL-FREE COCKTAILS

Daydream tangerine shrub, Giffard aperitif, San Mon non-alcoholic prosecco, sparkling water	14
Revival Mule turmeric ginger tea, The Pathfinder, lime, sparkling water	14
Limetta Mil-King cream, lime, vanilla syrup, sparkling water, nutmeg	12

CHAMPAGNE & SPARKLING

Pinot Noir Carboniste 'Sea Urchin' Extra Brut Rosé 2023 Sonoma, California	17/64
Chenin Blanc Bodet-Herold 'Les Greffiers' Extra Brut 2021 Loire, France	20/76
Pierre Gerbais 'Grains de Celles' Extra Brut Champagne, France	32/128

WHITE

Assyrtiko Mylonas 2024 Attica, Greece	15/56
Grüner Veltliner Bernhard Ott 'Am Berg' 2021 Wagram, Austria	19/72
Chenin Blanc Husch 2023 Anderson Valley, California	16/60
Pinot Gris Au Bon Climat 'Hildegard' 2022 Santa Maria Valley, California	21/80
Chardonnay Damien Martin Saint-Véran 2023 Burgundy, France	24/92
Sauvignon Blanc Gérard Boulay Chavignol 2024 Sancerre, France	28/108

ROSÉ & ORANGE

Provence Blend Château La Roque 2021 Pic Saint-Loup, France	16/60
Trousseau Gris Jolie-Laide 'Fanucchi-Wood Road' 2024 Sonoma, California	18/68

RED

Gamay Clos de la Roilette 'Cuvée Tardive' Fleurie 2024 Beaujolais, France	19/76
Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 Douro, Portugal	17/64
Garnacha Comando G 'La Bruja' 2023 Sierra de Gredos, Spain	22/84
Cabernet Franc Domaine de Pallus 'Messanges' Chinon 2023 Loire, France	16/60
Pinot Noir Berthaut-Gerbet Hautes-Côtes de Nuits 2023 Burgundy, France	28/108
Cabernet Sauvignon Far Mountain 2021 Sonoma Valley, California	26/100

BEER

Pilsner Urquell Czech Republic	8	Shacksbury Bad Boy Cider Vermont	7
Meanwhile Secret Beach IPA Texas	9	Deschutes Fresh Squeezed NA IPA Oregon	7
Saison Dupont Belgium	12		

