

# 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
Smoked Whitefish Terrine <i>pickled green tomato, sourdough caraway cracker</i>	22
Leek & Cabbage Soup <i>pancetta, crème fraiche, dill</i>	14
Kohlrabi Caesar <i>pangrattato, Sicilian anchovy</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
[ADD chicken breast +12]	
Provençal Salad <i>little gem, tuna conserva, chickpeas, olive vinaigrette</i>	24
Mezzaluna <i>Swiss chard, ricotta, lemon</i>	30
Braised Lamb Sugo <i>handkerchief pasta, green garlic gremolata</i>	32
Butternut Squash Pizza <i>scamorza, spiced pepitas</i>	25
Alto Adige Pizza <i>speck, potato, fontina, fried rosemary</i>	28
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>	27
Wood Oven Roasted Chicken <i>Bloomsdale spinach, caper &amp; lemon jus</i>	36
Pan Roasted Golden Tilefish <i>cannellini beans, radicchio, salsa verde</i>	36
Texas Ibérico Pork Secreto <i>polenta, grilled broccolini, Calabrian chili</i>	48
Texas Wagyu NY Strip <i>garlic butter roasted mushrooms, crispy shallots, red wine sauce</i>	70
Cannellini Beans & Greens	12
Gristmill Polenta	12
Sautéed Kale <i>chili crisp</i>	12
Hand-Cut Frites	11



## COCKTAILS

<b>Citrine Spritz</b> <i>Texas citrus shrub, Aperol, sparkling wine</i>	16
<b>Roselle Cosmo</b> <i>vodka, lime, yuzu curaçao, hibiscus</i>	16
<b>La Ofrenda</b> <i>Lalo blanco, Cocchi Americano, housemade sour orange liqueur, citrus, absinthe rinse</i>	18
<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>	16

## ALCOHOL-FREE COCKTAILS

<b>Daydream</b> <i>Texas citrus shrub, Giffard aperitif, non-alcoholic prosecco, sparkling water</i>	14
<b>Revival Mule</b> <i>turmeric ginger tea, The Pathfinder, lime, sparkling water</i>	14
<b>Limetta</b> <i>Mil-King cream, lime, vanilla syrup, sparkling water, nutmeg</i>	12

## CHAMPAGNE & SPARKLING

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

## WHITE

<b>Assyrtiko Mylonas</b> 2025 <i>Attica, Greece</i>	15/56
<b>Grüner Veltliner Bernhard Ott</b> 'Am Berg' 2021 <i>Wagram, Austria</i>	19/72
<b>Chenin Blanc Husch</b> 2023 <i>Anderson Valley, California</i>	16/60
<b>Semillon Fine Disregard</b> 'Bedrock Vineyard' 2023 <i>Sonoma, California</i>	18/68
<b>Pinot Gris Au Bon Climat</b> 'Hildegard' 2022 <i>Santa Maria Valley, California</i>	21/80
<b>Chardonnay Damien Martin</b> Saint-Véran 2023 <i>Burgundy, France</i>	24/92

## ROSÉ & ORANGE

<b>Provence Blend Château La Roque</b> 2021 <i>Pic Saint-Loup, France</i>	16/60
<b>Trousseau Gris Jolie-Laide</b> 'Fanucchi-Wood Road' 2024 <i>Russian River Valley, California</i>	18/68

## RED

<b>Gamay Clos de la Roilette</b> 'Cuvée Tardive' Fleurie 2024 <i>Beaujolais, France</i>	19/76
<b>Touriga Franca Luís Seabra</b> 'Xisto Ilimitado' 2022 <i>Douro, Portugal</i>	17/64
<b>Garnacha Comando G</b> 'La Bruja' 2023 <i>Sierra de Gredos, Spain</i>	22/84
<b>Nebbiolo Ca' del Baio</b> 'Autinbej' Barbaresco 2022 <i>Piedmont, Italy</i>	25/96
<b>Cabernet Sauvignon Far Mountain</b> 2021 <i>Sonoma Valley, California</i>	26/100

## BEER

<b>Pilsner Urquell</b> <i>Czech Republic</i>	8	<b>Shacksbury Bad Boy Cider</b> <i>Vermont</i>	7
<b>Meanwhile Secret Beach IPA</b> <i>Texas</i>	9	<b>Untitled Art Non-Alcoholic IPA</b> <i>Wisconsin</i>	7
<b>Saison Dupont</b> <i>Belgium</i>	12	<b>Best Day NA Electro-Lime Cerveza</b> <i>California</i>	7

