

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
Carrot & Ginger Soup <i>crème fraîche, spiced pepitas</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
Garganelli <i>blue crab, fennel, saffron butter</i>	34
Rucola Pizza <i>smoked scamorza, pickled 1015 onions</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 & 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

Citrine Spritz <i>Texas citrus shrub, Aperol, sparkling wine</i>	16
Roselle Cosmo <i>1876 vodka, lime, yuzu curaçao, hibiscus</i>	16
La Ofrenda <i>Lalo blanco, Cocchi Americano, housemade sour orange liqueur, citrus, absinthe rinse</i>	18
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, 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>	16

ALCOHOL-FREE COCKTAILS

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

CHAMPAGNE & SPARKLING

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

WHITE

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

ROSÉ & ORANGE

Grenache Gris Fontsaite 2024 <i>Corbières, France</i>	17/64
Trousseau Gris Jolie-Laide 'Fanucchi-Wood Road' 2024 <i>Russian River Valley, California</i>	18/68

RED

Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 <i>Douro, Portugal</i>	17/64
Gamay Château Thivin 'Reverdon' Brouilly 2023 <i>Beaujolais, France</i>	21/80
Garnacha Comando G 'La Bruja' 2023 <i>Sierra de Gredos, Spain</i>	22/84
Cabernet Sauvignon Far Mountain 2021 <i>Sonoma Valley, California</i>	26/100

BEER

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

