

PECAN SQUARE CAFÉ

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Texas Ibérico Coppa	16
Spring Vegetable Fritters <i>spiced yogurt</i>	12
Carne Cruda <i>bottarga di muggine, Parmigiano Reggiano, sweet potato chips</i>	22
Carrot Ginger Soup <i>crème fraiche, 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
Agnolotti <i>goat's milk ricotta, dandelion greens</i>	30
Pappardelle <i>rabbit sugo, roasted San Marzano tomato</i>	32
Garganelli <i>blue crab, fennel, saffron butter</i>	34
Spring Onion Pizza <i>smoked scamorza, chili crisp</i>	25
Fra' Mani Pizza <i>salametto picante, fontina, Castlevetrano olives</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 Gulf Fish <i>cannellini beans, mustard greens, salsa verde</i>	36
Grilled Lamb Scottadito <i>broccolini, arugula, pistachio agresto</i>	38
Texas Wagyu NY Strip <i>crispy sunchokes, horseradish cream</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>	17
La Ofrenda <i>Lalo blanco, Cocchi Americano, housemade sour orange liqueur, citrus, absinthe rinse</i>	18
Root Awakening <i>carrot infused vodka, sherry, aquavit, orgeat, firewater</i>	16
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, dry vermouth</i>	16
50/50 Martini <i>equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil</i>	17
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</i>	14
Revival Mule <i>turmeric ginger tea, The Pathfinder, lime, sparkling water</i>	14
Mint Lemonade	9

CHAMPAGNE & SPARKLING

Chardonnay Carboniste 'Whale' Sparkling 2023 <i>Sonoma, California</i>	18/68
Mas de Daumas Gassac Rosé 'Frizant' Extra Brut 2024 <i>Languedoc, France</i>	20/76
Pierre Gerbais 'Grains de Celles' Extra Brut Champagne, <i>France</i>	32/128

WHITE

Assyrtiko Mylonas 2025 <i>Attica, Greece</i>	16/60
Greco di Tufo Feudi di San Gregorio 'Cutizzi' Riserva 2023 <i>Campania, Italy</i>	16/60
Vermentino Reeve 2023 <i>Dry Creek Valley, California</i>	17/64
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

Touriga Nacional Arnot-Roberts Rosé 2025 <i>Clear Lake, California</i>	17/64
Grenache Gris Fontsaite 'Gris de Gris' Rosé 2024 <i>Corbières, France</i>	17/64
Trousseau Gris Two Shepherds 'Fannuchi Woods' 2024 <i>Russian River Valley, California</i>	16/60

RED

Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 <i>Douro, Portugal</i>	17/64
Nerello Mascalese Terre Nere 2023 <i>Etna, Italy</i>	20/76
Aglianico Grifalco 'Gricos' 2023 <i>Campania, Italy</i>	16/60
Pinot Noir Maison Chanzly 'Les Fortunés' 2023 <i>Burgundy, France</i>	24/92
Cabernet Sauvignon Far Mountain 'Fission' 2021 <i>Moon Mountain, California</i>	26/100

BEER

Meanwhile Pilsner <i>Texas</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

