



BREAKFAST

Served 7^{am} - 11^{am} daily.

- Caramelized Onion Frittata** -farm eggs, caramelized onions and parmesan served with fresh greens and toast \$10
- Fried Egg Sandwich** -local farm egg, bacon, tomato, avocado & cheddar with a side of black beans \$8
- Steel-Cut Oatmeal** -served with raisins, blueberries, brown sugar & toasted walnuts \$7
- Yogurt Bowl** -served with berries and Halcyon granola \$7
- Breakfast Burrito** -flour tortilla, eggs, potatoes, cheddar and your choice of sausage or bacon with a side of black beans \$8
- Waffles** -your choice: \$9
 - fresh fruit and whipped cream
 - nutella and caramelized banana
- Egg Whites** \$1

SANDWICHES

Sandwiches served with a side salad. Add chips for \$1.

- Grilled Cheese** -cheddar, pepper jack or provolone add ham (\$2), fried egg (\$2.5), bacon (\$2.5) or avocado (\$1.5) \$7
- Caprese** -tomato, freshly pulled mozzarella, basil, house-made pesto on ciabatta \$10
- East Village** -grilled chicken, bacon, avocado, and tomatoes with roasted chipotle aiolo and pepper jack \$13
- Meatball Sandwich** -Stella meatballs served with provolone and caramelized onions on toasted Italian roll \$10
- Hummus Wrap** -roasted red pepper, cucumber, za'atar spice and Greek feta with romaine, Kalamata olives and a pomegranate reduction \$12
- Angus Beef Sliders** -caramelized onions, wild mushrooms, gorgonzola and chipotle aioli on Amish mini buns \$10
- Fried Bologna Sandwich** -sliced thick and pan fried with grilled onions, pepperoncinis ,provolone cheese, Bibb lettuce, tomato and mayo \$10
- Turkey, Bacon and Swiss** -quince and fresno chili aioli, watercress and roasted tomatoes on ciabatta \$12
- Tuna Melt** -Tillamook cheddar, cornichons, and capers, grilled on prairie bread \$13
- Chicken and Pesto** -wild baby arugula, heirloom tomato, and mozzarella on multigrain \$10

SALADS

- El Rey** -romaine, grilled chicken, avocado, pico de gallo, tortilla strips, ricotta salata & jalapeno-cilantro dressing \$14
- Halcyon** -spring mix, cranberries, candied walnuts and gorgonzola with a fig balsamic vinaigrette \$11
- Arugula & Smoked Salmon** -with lemon dressing, capers and croutons \$15
- Baby Spinach and Chilled Shrimp** -baby spinach, chilled shrimp, cotija, crema, roasted corn, chayote squash, chili dust, pepitas and an agave lime vinaigrette \$17
- Salad Nicoise** -Portuguese tuna, fingerling potato, haricot vert, egg, capers, grape tomato and butter lettuce with a red wine vinaigrette \$16
- Chicken Paillard** -pounded chicken breast with a wild arugula, fennel and tangerine salad topped with shaved parmigiano reggiano \$14

SNACKS

- Bruschetta** -fresh burrata, tomato, prosciutto and basil on house-made bread \$10
- Avocado Smooshed Toast** -avocado smear on house-made bread topped with smoked salmon, chili flakes, onion and tomato \$12
- Lobster Mac & Cheese** -lobster, truffled bread crumbs and fried parsley \$12
- Fried House made Mozzarella** -goat cheese, basil, and marinara \$8

DIPS

Served cold with warm pita wedges

- Hummus with red bell pepper - \$8
- OR
- Spinach Artichoke - \$8

DESSERT

- S'Mores** (for 2 or 4 people) -you roast them at your table! \$7/12
- Flourless Chocolate Cake** -served with vanilla gelato \$11
- The Great Budino** -Stella's signature dessert. Italian chocolate mousse with salted caramel and whipped cream \$7
- Affogato** -vanilla gelato with a shot of Halcyon espresso \$6



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Drink Menu

HOT COFFEE

	8oz	12oz	16oz
Coffee (do a pour over for \$3.5!)	1.4	1.8	2.1
Latte	3.0	3.5	4.0
Cappuccino	3.0	3.5	4.0
Espresso	1.9 ^s	2.3 ^d	
Americano	2.2	2.6	
Cortado	3.0		
Macchiato	2.5 ^s	2.7 ^d	
Mocha/Flavored Lattes	3.5	4.0	4.5
French Press (done or two cups)		3.5	7.0

extra shot, flavor shot, breve, soy, almond + \$0.50

ICED COFFEE

Iced Latte	\$4.0
Iced Mocha, Flavored Latte	\$4.5
Thai Iced Coffee	\$4.5
Iced Toddy Brew Coffee	\$3.6

TEA

Organic Hot Tea:	\$2.5
Black- english breakfast, earl grey	
Green- jasmine, classic	
Herbal- chamomile, mint	
Oolong and Rooibus	
Iced Tea (black or hibiscus)	\$2.5
Iced Chai Latte	\$3.8

FROZEN

Milkshakes (vanilla, chocolate, or strawberry)	\$4.7
Espresso Shakes (milkshake + espresso)	\$5.0
Coffee Frappes (chocolate, coconut, mint, hazelnut, or any combo)	\$4.0/4.5
Specialty Frappes (chocolate peanut butter, frozen s'mores, green tea)	\$4.7
Smoothie (mango, strawberry, or banana)	\$4.7

HOT CHOCOLATE

French (like thick melted chocolate)	\$6.5
Mayan (cinnamon with spicy finish)	\$5.0
Peanut Butter (like a Reeses Peanut Butter Cup)	\$5.0

SODAS

Italian Soda (soda water + your favorite flavor)	\$2.0
San Pellegrino Aranciata or Limonata	\$3.0
Mexican Coke	\$3.0
Bottled Water	\$2.0



1429 Island Ave
San Diego, California
92101

619-234-0808
www.HalcyonCoffeeBar.com

@HalcyonSD
 /halcyonsandiego

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