

BREAKFAST

SERVED 7-11 AM M-F, 8-2 PM SAT & SUN | EGG WHITES FOR \$2

BREAKFAST TACOS //

- **THE RANGER** - Bacon, egg, campfire potatoes, shredded cheddar \$3
- **MAVERICK MIGAS** - House made tostadas, pico de gallo, cheddar and pepper jack \$3.75
- **EL VAQUERO** - Smoked chopped Texas brisket, campfire potatoes, eggs, cheddar, avocado \$3.75

FRIED EGG SANDWICH // Bacon, tomato & cheddar served with campfire potatoes - add avocado for \$2 \$6.50

AÇAÍ BOWL // Acai berries, blended with strawberries, banana, and almond milk, topped with granola, and blue berries \$11

 **EGG SKILLET //** Loaded cast iron skillet, with three eggs, Texas toast, and jam

- **DOOMSDAY** - Breakfast sausage, bacon, ham, campfire potatoes, pico de gallo, and shredded cheddar \$8
- **VEGGIE MONSTER** - Mushrooms, campfire potatoes, spinach, pico de gallo, bell peppers, and goat cheese \$10
- **SANTA FE** - Jalepeño cheddar sausage, sweet potatoes, fire roasted peppers, mushrooms, pepper jack cheese \$9

EAST SIDE OMELET // Cream cheese, bacon, turkey, chive, cheddar with toast and jam \$10

OVERNIGHT FRENCH TOAST // Our Stella baguettes soaked overnight then baked with brown sugar caramel served in a pool of cream cheese smear \$8

BRUNCH

SERVED SATURDAY + SUNDAY 8AM - 2PM

STEAK AND EGGS // Strip sirloin with 2 eggs cooked to order and campfire potatoes \$10

PANCAKES // Order a large stack of any one kind!

- **FLUFFY BUTTERMILK** - Topped with whipped cream, fresh fruit (strawberries, blueberries, and bananas) \$8
- **SMORES** - Graham crackers, Hershey chocolate, mini-marshmallows, topped with chocolate syrup \$10
- **LEMON RICOTTA** - With strawberry-maple syrup \$10

FRIED CHICKEN AND WAFFLES // Fried chicken and bacon over our house waffles with bourbon maple syrup and butter \$12

HALCYON BENEDICTS // Served with campfire potatoes

- **BENITO** - Buttermilk biscuit, smoked pulled pork, poached egg, pico, tangy bbq sauce and hollandaise \$12
- **BIG "D" BENEDICT** - English muffin, roasted shallot cream cheese, smoked salmon, poached egg, hollandaise, fried capers \$16
- **COUNTRY STYLE BENNY** - Buttermilk biscuit halves, fried chicken breast, black pepper bacon gravy, fried egg, hot sauce \$12
- **THE OLD TEXAS** - Chopped brisket, black beans, poached egg, avocado, ranchero hollandaise with biscuit \$12

WAFFLES // Your choice of *fresh fruit and whipped cream* or *Nutella and caramelized banana* \$8

SANDWICHES

SERVED WITH A SIDE SALAD + CHIPS FOR \$1
NOT AVAILABLE DURING BRUNCH (SAT. & SUN. 8AM-2PM)

PINEAPPLE EXPRESS // Oven roasted chicken, black forest ham, pineapple-spicy ginger chutney, swiss cheese, arugula \$12

HOLY FRIJOLI // Black bean burger, roasted corn and avocado pico, romaine lettuce, pepperjack, cilantro-lime mayo \$9.50

TURKEY BRIE // Oven roasted turkey, melted brie, wild mushroom pesto, with a side of cranberry-maple compote \$12

SPICY EAST SIDE // Grilled chicken, bacon, avocado, and tomatoes with roasted chipotle mayo and pepper jack \$11

EASY CHEESY // Grilled cheese on Texas toast, cheddar, pepper jack and pimento spread, served with pickle and a cup of tomato bisque \$11

SALADS

EL REY // Romaine, grilled chicken, avocado, pico de gallo, tortilla strips, ricotta salata & jalapeno-cilantro dressing \$9

 **POKE-MON //** Soy ahi tuna, mixed greens, mango, avocado, jicama and crispy wontons \$12

KALE YEA // Fresh local kale, red grapes, apple, blue cheese, pinenuts, champagne vinaigrette \$10

THAI STEAK SALAD // Steak, mixed greens, julienne carrots, cucumbers, red bell peppers, honeyed peanuts, crispy wonton \$15

FLATBREADS

(NOT AVAILABLE S&S 8-2PM)

MARGHERITA // Tomato sauce, house-made organic mozzarella topped with farm-fresh hydroponic basil \$9

KUNG FU PANDA // Korean bbq beef, house pulled mozzarella, fresh chopped cilantro, green onions, fried wontons, striped with hoisin bbq, and sriracha mayo \$14

FOGHORN LEGHORN // Chicken, roasted poblanos, roasted corn, bacon, avocado, cilantro-lime crema \$13

PORKY'S // Molasses braised pork belly, bourbon pulled pork, black forest ham, mozzarella, roasted garlic tomatoes \$14

SNACKS

(NOT AVAILABLE S&S 8-2PM)

NACHO TOTS // Marinated steak, smoked gouda and cheddar queso, guacamole, cilantro-lime crema \$10

AVOCADO SMOOSH TOAST // Avocado smear topped with smoked salmon or prosciutto, chili flakes, pico de gallo \$14

SALT AND VINEGAR SHISHITOS // Charred, salt and vinegar seasoned, and roasted garlic aioli \$6

MAC ATTACK // Pepper jack cream, with smoked pulled pork \$7

HUMMUS // Traditional red pepper hummus tapenade served with warm pita wedges \$6

DESSERT

★ **S'MORES //** (Our world famous dessert for 2 / 4 people) \$7/12

BOWLS OF HOLES // (Donut holes) with Abuelita's chocolate dipping sauce \$9

CHOCOLATE GANACHE CAKE // 4 layers of moist dark chocolate \$8

KEY LIME PIE // Served in a mason jar \$8



SCRAMBLED EGGS + CHEESE
FRENCH TOAST
(choc. chips or fruit on top)

MAC & CHEESE
QUESADILLA

GRILLED CHEESE
PB&J

\$5 FOR ANY ENTREE BELOW, SERVED WITH FRUIT OR CHIPS
Children 10 and under | Breakfast items served until 11am



COFFEE

COFFEE (do a pour over for \$4!)	\$2.25	\$2.75
CAPPUCINO	\$3.50	\$3.75
LATTE	\$3.75	\$4.25
ESPRESSO	\$3.00(d)	
AMERICANO	\$3.00	\$3.25
CORTADO	\$3.25	
MACCHIATO	\$3.15 (d)	
MOCHA/FLAVORED LATTES	\$4.25	\$4.75
ICED LATTE	\$4.00	
ICED MOCHA, FLAVORED LATTE	\$4.50	
THAI ICED COFFEE	\$4.50	
ICED TODDY BREW COFFEE	\$3.60	
VIETNAMESE COFFEE	\$4.50	

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

COCKTAILS

SMOOTH OPERATOR //	\$12
Stillhouse Coconut Whisky, Vanilla Ice Cream, Raspberry Syrup and Shredded Coconut	
HONEY DEW ME //	\$11
Espolon Blanco, Cointreau, Honey Dew, Cucumber, Cilantro, Jalapeno, Lime, and Agave	
LONDON CALLING //	\$10
Austin Reserve Gin, Earl Grey infused agave syrup, Lemon, and Lavender Bitters	
CUBAN TREATY //	\$10
Treaty Oak Barrel Aged Rum, Mint, Lime, All topped with Champagne	
HERE'S THE DILL //	\$10
Botinist Gin, Dill, Cucumber, and Lemon	
KILLER BEE //	\$11
Del Manguely Vida Mescal, Espolon Reposado, Honey, and Lemon	
INDIGO MOON //	\$10
Pearl Blueberry Vodka, Crème De Violette, Lemon Juice, Blueberries, topped with Champagne	
CURT'S SUMMER SURPRISE //	\$9
Grey Goose Vodka, Pomegranate Juice, Fresh squeezed Orange	

Espresso COCKTAILS

INSOMNIAC //	\$10
360 Vanilla Vodka, Amaretto, Baileys, House Espresso	
LONG ISLAND ICED COFFEE //	\$10
Vodka, Rum, Kahlua, Frangelico, Baileys, Toddy (limit of 2)	
CHOCOLATE ESPRESSO MARTINI //	\$10
360 Vanilla Vodka, Godiva Chocolate Liqueur, House Espresso	
SMORETINI //	\$12
Tastes exactly how it sounds! Adult Style.	
COSMONAUT //	\$10
360 Vanilla Vodka, Kahlua, house espresso, half & half	
VOODOO LADY //	\$10
Bacardi Select, Kahlua, Vanilla Chai	
BREAKFAST CAN WAIT //	\$10
Jameson, Baileys, Cold Brew Coffee	

Other DRINKS

HOT TEA (fog [steamed milk, tea latte] for \$1 more)	
ORGANIC HOT TEA	\$2.5
ICED TEA	\$2.5
ICED CHAI LATTE	\$3.8
HOT CHOCOLATE	
FRENCH	\$6.5
Like thick melted chocolate	
MAYAN	\$5.0
Cinnamon with spicy finish	
PEANUT BUTTER	\$5
Like a Reeses Peanut Butter Cup	
FROZEN	
MILKSHAKES	\$4.7
Vanilla, chocolate, or strawberry	
ESPRESSO SHAKES	\$5
Milkshake + espresso	
COFFEE FRAPPES	\$4/4.5
Chocolate, coconut, mint, hazelnut, or any combo	
SMOOTHIE	\$4.7
Mango, strawberry, banana, or any combo	



BUBBLES		
Carpene Malvolti Prosecco	\$7	--
Lange Twins Moscato	\$8.75	--
WHITE/ROSE		
Chateau Haut Bessac Bordeaux Rose	\$7	\$26
Tonnino Pinot Grigio	\$7.5	\$30
Regaleali Bianco White Blend	\$10	\$36
RED		
Shadow Ridge Cab	\$6	\$26
Vina Tabali Pinot Noir	\$9	\$34
Black River Malbec	\$8.5	\$30



LAGERS		ALES		BOCK/PORTER/ STOUT	
Lone Star/ Lone Star Light	\$4.00	Real Ale Brewing Devil's Backbone Tripel	\$5.00	Shiner Bock	\$4.00
Dos XX	\$4.50	Real Ale Firemans 4 Blonde Ale	\$4.50	Deschutes Black Butte Porter	\$5.50
Victoria	\$4.50	Austin Beerworks Peacemaker Anytime Ale	\$4.50	Left Hand Nitro Milk Stout	\$5.50
Pabst Blue Ribbon	\$3.50	South Austin Beerworks Karl Kolsch	\$5.00		
PILSNERS		IPA's		CIDERS	
Stella Artois	\$5.00	Austin Beerworks Fire Eagle America IPA	\$4.50	Austin Eastcider Original	\$5.00
Austin Beerworks Pearl Snap	\$4.50	Uncle Billy's Greenroom IPA	\$5.00	Austin Eastcider Pineapple	\$5.00
Strangeland Austinite Pils	\$5.50	Ballast Point Sculpin IPA	\$5.00	RADLER	
				Steigl Grapefruit Radler	\$4.50

HAPPIEST OF HOURS!



\$2 OFF LONE STARS & TEXAS BEER AND LIQUORS

\$5 SNACKS: HUMMUS, MAC ATTACK



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