

<p>SKILLETS Loaded cast iron skillets with scrambled eggs, sourdough toast & house-made strawberry jam CLASSIC: sausage, bacon, ham, potatoes, pico, cheddar cheese VEGGIE: mushrooms, potatoes, spinach, pico, bell peppers, goat cheese SOUTHWEST: jalapeno cheddar sausage, sweet potatoes, mushrooms, kale, monterey jack cheese VEGAN: house tofu scramble, potatoes, mushrooms, kale, house vegan cheese</p>	<p>11 VEGAN 14</p>
<p>FRIED EGG SANDWICH +\$3 FOR AVOCADO Bacon, tomato, cheddar on sourdough with homefries</p>	8
<p>BREAKFAST BURRITO Eggs, potatoes, cheddar & your choice of bacon, sausage or chorizo</p>	9
<p>VEGAN BREAKFAST BURRITO Flour tortilla, tofu scramble, potatoes, mushrooms, spinach, pico & vegan cheese</p>	11.5
<p>ACAI BOWL (VE,GF) ADD PEANUT BUTTER +\$2 Mango, banana, strawberries, acai puree blended with oat milk topped with honey granola, banana, blueberries & strawberries</p>	13
<p>WAFFLE STACK Perfect made to order waffles served with whip cream & fresh fruit</p>	7.5
<p>OVERNIGHT FRENCH TOAST Rustic bread cubes soaked overnight in brown sugar custard & topped with blueberries & strawberries. Served with maple cream cheese smear</p>	11.5
<p>*AVOCADO SMOOSHED TOAST Avocado smear topped with smoked salmon, chili flakes & pico de gallo</p>	15
<p>CHICKEN + WAFFLES Classic southern fried chicken over homemade waffles, topped with bacon & strawberries</p>	13
<p>STEAK + EGGS (GF) Steak and eggs cooked to preference</p>	16
<p>FRUIT BOWL (GF) Seasonal fruit selection</p>	10
<p>EL REY SALAD (GF) Romaine, grilled chicken, avocado, roasted corn salsa, tortilla strips, queso fresco & jalapeño-cilantro ranch</p>	14
<p>CHILAQUILES (GF) Two fried eggs drizzled with specialty salsa alongside our house chilaquiles rojos or verdes. Topped with queso fresco, fresh cut onions & cilantro served with rice & beans</p>	14
<p>BENEDICTS</p>	
<p>COUNTRY STYLE BENNY Fried chicken over biscuit with gravy, fried egg and topped with hot sauce + homefries</p>	13
<p>THE MUELLER BENEDICT English muffin, roasted shallot cream cheese, smoked salmon, poached egg, hollandaise & capers</p>	16.5
<p>CHORIZO BENEDICT Buttermilk biscuit halves with jalapeño black beans, fried egg, hollandaise & salsa</p>	12
<p>OLD TEXAS BENEDICT Buttermilk biscuit, chopped brisket, black beans, poached egg, avocado, hollandaise & salsa</p>	12.5

Sides

toast • potatoes • eggs +\$2 | fruit • bacon • avocado • single pancake +\$3 | biscuits +\$4

HALCYON COFFEE BAR

Brunch

KATZ COFFEE

COFFEE	3.15/3.75
CAPPUCCINO	4/4.25
LATTE	4.25/4.75
ESPRESSO	3.5
AMERICANO	3.5/3.75
CORTADO	4
MACCHIATO	3.75
MOCHA LATTE	5/5.25
THAI ICED COFFEE	5.75
VIETNAMESE COFFEE	5.75
ICED LATTE	4.5
ICED MOCHA	5.25
COLD BREW	4.25
COFFEE FRAPPE chocolate, coconut, hazelnut, mint or any combo	5.75

OTHER LIBATIONS

DRAFT KOMBUCHA	5.25
HOT CHOCOLATE	5.25
MILKSHAKES vanilla chocolate strawberry	6.25
ESPRESSO SHAKE vanilla chocolate	7
SMOOTHIE mango, strawberry, banana or any combo	6
ESPRESSO SODA	4
ITALIAN SODA cherry, coconut, mango, raspberry or pomegranate	3.5
LEMONADE // LIMEADE cherry, coconut, mango, raspberry or pomegranate	4

TEAS

HOT TEA	3.75
MATCHA TEA	5.75/6
ICED TEA	3
CHAI LATTE	4.75
THAI TEA	5.75

Add Ons

extra shot flavors non dairy milk	.75/1
---------------------------------------	-------

BRUNCH COCKTAILS

BLOODY MARY Choice of spicy or classic, with tajin or salted rim. Garnished with celery, lemon + olives	8.5
MOMO'S MICHELADA Choice of Dos Equis or Modelo Especial	13
MUELLER MARGARITA Tequila, Triple Sec, lime, simple, salt. Choose a flavor: classic, lavender, jalapeño	7
MIMOSAS Classic \$3.5 Apple Cider, Cardamom Pear, Grapefruit, Lemon, Lavender, Mango Chili Lime, Pineapple \$6.5 Flight of any 4 flavors \$14 Caraffe \$15	

ESPRESSO COCKTAILS

Make dairy free at no extra charge!

VOODOO LADY Chai tea, Bacardi and Kahlua. Available hot or iced	10.5
BREAKFAST CAN WAIT Jameson, cold brew and Irish cream.	10.75
COSMONAUT Vanilla vodka, Kahlua, espresso and half and half.	10.5
INSOMNIAC Vanilla vodka, Amaretto, Irish cream and house espresso.	10.5
LONG ISLAND ICED COFFEE Vodka, gin, rum, chocolate liqueur, hazelnut liqueur, Irish cream and cold brew. Limit one per guest	10.5
CHOCOLATE ESPRESSO MARTINI Vanilla vodka, chocolate liqueur and house espresso. Our staple.	12.5

BRUNCH SPECIALS

Saturday: Free potato egg + cheese taco
with purchase of any brunch cocktail.
Sub tofu scramble no charge.
+vegan cheese .75

Sunday: \$1 Classic Mimosas