

# HALCYON COFFEE BAR

<b>BREAKFAST</b> SERVED TILL 6PM		\$
<b>SKILLETS</b> Loaded cast iron skillets with scrambled eggs, sourdough toast & house-made strawberry jam <b>CLASSIC:</b> sausage, bacon, ham, potatoes, pico, cheddar cheese <b>VEGGIE:</b> mushrooms, potatoes, spinach, pico, bell peppers, goat cheese <b>SOUTHWEST:</b> jalapeño cheddar sausage, sweet potatoes, bell peppers, mushrooms, pepper jack <b>VEGAN:</b> house tofu scramble, potatoes, mushrooms, kale, house vegan cheese <b>BUILD YOUR OWN:</b> choose up to 7 items		12 <b>VEGAN + BYO</b> 14
<b>FRIED EGG SANDWICH</b> <b>+\$2.5 FOR AVOCADO</b> Bacon, tomato, cheddar & over easy egg on sourdough with campfire potatoes		12
<b>BREAKFAST BURRITO</b> <b>ADD AVOCADO +\$2.5 MAKE IT VEGAN +\$3</b> Eggs, potatoes, cheddar & your choice of bacon, sausage or chorizo		11.5
<b>COUNTRY STYLE BENNY</b> <b>+\$2.5 FOR AVOCADO</b> Fried chicken, biscuit, gravy, hot sauce & over easy egg with campfire potatoes		14
<b>SAUSAGE BISCUIT PLATE</b> <b>MAKE IT VEGAN +\$3</b> Two scratch buttermilk biscuits with sausage patties, fried eggs, cheddar cheese. Served with gravy & orange slices		12.5
<b>PANCAKES</b> <b>ADD CHOCOLATE CHIPS OR BLUEBERRIES +\$2 OR BACON +\$3</b> Scratch buttermilk pancakes topped with fresh fruit		9.5
<b>APPLE CHAI OATMEAL (V)</b> Oats cooked with house-made chai, green apples & brûléed brown sugar		9
<b>OVERNIGHT FRENCH TOAST</b> <b>VEGAN COCONUT VERSION AVAILABLE</b> Rustic sourdough cubes soaked overnight with brown sugar served with maple cream cheese smear		12
<b>SNACKS + FLATBREADS</b>		
<b>AVOCADO SMOOSHED TOAST</b> Avocado smear topped with smoked salmon, chili flakes & pico de gallo		16
<b>NACHO TOTS</b> Marinated steak, smoked gouda & cheddar queso, guacamole & cilantro lime crema over tater tots		18
<b>HUMMUS (V)</b> House made with olive tapenade & served with warm pita wedges		8
<b>GRILLED CHEESE</b> With cheddar, pepper jack & pimento pread served with a pickle & a cup of tomato bisque soup		13
<b>HALCYON MAC</b> <b>SUB JALAPEÑO SAUSAGE OR MAKE VEGAN!</b> Smoked gouda & pepper jack mac topped with fried chicken and hot sauce		14
<b>CHICKEN BISCUIT</b> <b>ADD FRIED EGG, AVOCADO OR BACON</b> Classic southern fried chicken, scratch buttermilk biscuit, honey & hot sauce		7
<b>MARGHERITA FLAT BREAD</b> <b>SUB VEGAN CHEESE +\$3</b> House made marinara sauce, sliced mozzarella topped with fresh basil		10
<b>PEPPERONI FLAT BREAD</b> Pepperoni, mozzarella & house made marinara		13
<b>CHICKEN BACON PESTO FLAT BREAD</b> Fresh vegan pesto, chicken, bacon, sliced mozzarella, sun dried tomatoes striped with ranch		17

## Add Ons

gravy, honey, nutella, gf toast, sub egg whites +\$2 | bacon, eggs, fruit, potatoes +\$3

<b>BOWLS</b>	\$
<b>ACAI BOWL</b> <b>ADD PEANUT BUTTER +\$2</b> Mango, banana, strawberries, acai purée blended with coconut milk topped with honey granola, blueberries & strawberries	12
<b>BUDDHA BOWL (V)</b> Ginger soy marinated tofu over quinoa, sautéed red & yellow peppers, mushrooms, fresh spinach, red cabbage, carrots & avocado	13
<b>BURRITO BOWL (V)</b> <b>ADD CHICKEN +\$6 VEGAN PATTY +\$7</b> Southwest beans & rice, corn, pico, romaine, avocado, crispy tortillas & vegan green goddess dressing	12
<b>BRUSSELS BOWL (V)</b> <b>ADD CHICKEN +\$6</b> Brussels sprouts, roasted sweet potatoes, balsamic roasted fennel, cranberries & cashews over tri-colored organic quinoa with fennel balsamic dressing	14
<b>MEDITERRANEAN BOWL</b> <b>ADD SALMON +\$7</b> Tri-colored quinoa, spring mix, pepperoncini, kalamata olives, cucumbers, cherry tomatoes, goat cheese & sundried tomatoes with sun-dried tomato vinaigrette	13
<b>SALADS</b> <b>ADD CHICKEN +6   ADD STEAK +\$7</b>	
<b>EL REY</b> Romaine, grilled chicken, avocado, pico, tortilla strips, queso fresco & jalapeño-cilantro ranch	15
<b>KALE YEA (V)</b> <b>ADD CHICKEN +\$6   ADD SALMON +\$7</b> Fresh kale with blueberries, avocado, cashews, quinoa, beans & blueberry vinaigrette	13
<b>GENOVESE SALAD</b> Rotini pasta, house vegan pesto, fresh mozzarella, kalamata olives, cucumbers, cherry tomatoes, spring mix & sun-dried tomato vinaigrette	14
<b>HALCYON COBB</b> Grilled Chicken, hard boiled egg, crisp bacon, cherry tomatoes, red onion, avocado & cheddar cheese over mixed greens with your choice of dressing	16
<b>SANDWICHES</b> <b>SERVED WITH SALAD OR CHIPS   SUB GF BREAD FOR +\$2</b>	
<b>CIABATTA CLUB</b> Turkey, bacon, provolone, lettuce, tomato and mayo	13
<b>GOUDA OR VEGAN BURGER</b> Beef or beyond patty, gouda or vegan cheese, lettuce, tomato, onion & fries	15
<b>TURKEY BRIE</b> Melted brie over turkey & scratch mushroom pesto with spinach. Served with a side of our house made strawberry jam	14
<b>SPICY CHICKEN</b> <b>MAKE IT VEGAN +\$3</b> Grilled chicken, house salsa, romaine, bacon, avocado, tomato, chipotle mayo & pepper jack	15
<b>CHICKEN PESTO</b> Grilled chicken, sun-dried tomato spread, spinach, house pesto & provolone	14
<b>THE TEXAN</b> <b>MAKE IT VEGAN +\$3</b> Scratch fried chicken, pepperjack, lettuce, tomato, chipotle mayo & hot sauce on Texas toast	15
<b>DESSERTS</b> <b>CHECK OUT OUR PASTRY CASE WITH DECADENT COOKIES &amp; TREATS!</b>	
<b>S'MORES</b> Our world famous dessert! For 2 or for 4 people	8/14
<b>CHEESCAKE OF THE DAY</b>	8.25
<b>BEIGNETS</b> Classic fritters with your choice of chocolate, honey or strawberry jam <b>ADD NUTELLA +\$2</b>	6.5

SUB TOTS, FRIES, SWEET POTATO FRIES OR FRUIT +\$3

*Add Ons*  
nutella, sub gf bread +\$2 | chicken +\$6 | beyond meat patty, steak, salmon +\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# HALCYON COFFEE BAR

## 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
NITRO BREW	5.25

### Add Ons

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

## TEAS

HOT TEA	3.75
MATCHA TEA LATTE	5.75/6
ICED TEA	3
CHAI LATTE	5
THAI TEA	5.75

## OTHER LIBATIONS

DRAFT KOMBUCHA	6
HOT CHOCOLATE	5.25
LEMONADES	4
MILKSHAKES vanilla   chocolate   strawberry thai tea or chai +\$1.25	7
ESPRESSO SHAKE vanilla   chocolate	7.5
SMOOTHIE mango, strawberry, banana or any combo	6.75
GREEN BASIL SMOOTHIE	8.25
ITALIAN SODA	3.5
ESPRESSO SODA	4

## COFFEE COCKTAILS

VOODOO LADY Dark rum & coffee liqueur in a house-made chai hot or iced	10.5
BREAKFAST CAN WAIT Irish whiskey, Irish cream, Katz cold brew	10.75
REESE'S PIECES Why not a chocolate peanut butter coffee cocktail?!	12
INSOMNIAC Vanilla vodka, Amaretto, espresso, Irish cream	10.5
TALL, DARK + HANDSOME Rye, fresh espresso, macadamia liqueur, rosemary brown sugar, orange & bubbles	11
LONG ISLAND ICED COFFEE Vodka, gin, rum, coffee liqueur, hazelnut liqueur, Irish cream, cold brew. Limit 2 per guest	11
ESPRESSO MARTINIS Classic, Chocolate, Orange or Lavender with fresh Velvet espresso!	12.5

WINE	
ROSÉ	9/36
SPARKLING ROSÉ	10/40
EXTRA FANCY ROSÉ	15/60
VINHO VERDE	7.5/30
MOSCATO	8/32
SPARKLING WHITE	9/36
PINOT GRIS	10/40
SAUVIGNON BLANC	11/44
DRAFT CHARDONNAY	8
FANCY CHARDONNAY	15/60
ZOLO MALBEC	9.5/38
GHOSTRUNNER BLEND	10.5/42
CABERNET	11/44
PINOT NOIR	12/48
SHERRY! 6.5/30Z POUR MANZANILLA OR OLOROSO	

BEER	\$
BISHOP CIDER	6.75
ST. ARNOLD LAWMOWER	5.75
DEEP ELLUM IPA	6.25
DALLAS BLONDE	6.5
DEEP ELLUM EASY PEASY	6.75
LIT CIRCUS HAZY IPA	7.25
KARBACH LOVE STREET	6
KARBACH BOCH	6.5
ESTRELLA JALISCO	4.75
MONTUCKY COLD SNACKS	4
STOUT	8

Please see bar for more offerings!

*Happy Hour*

3P - 7P EVERYDAY

\$2 off seasonal/coffee cocktails, glasses of wine & more!

## Mimosas

classic   apple cinnamon   cardamom pear hawaiian   mango-chili lime   campari- grapefruit   lemon lavender   thai- basil   strawberry lime   cranberry	6.5
Flight of any four flavors	14

## SEASONAL COCKTAILS

<b>BINK'S SAKE</b> Barbados rum, Bounty Spiced, lavender bitters & love	12
<b>FIRE WATER</b> Cimarron Blanco, Thai basil black pepper, cucumber & fresh jalapeno	12
<b>DOUBLE TROUBLE</b> Double rye, aged gin, lemon & jasmine tea	12
<b>PROPER 12 BRAMBLE</b> Irish whiskey, agave & blackberries	10
<b>LA PAREJA</b> Rum, strawberry, rose water & egg white	10
<b>GREEN LAGOON</b> Calamity gin, Italicus, cucumber & basil	12
<b>SPRING ROSE</b> Ketel One Grapefruit Rose & Tanqueray Seville Orange combined with summer fruit flavors	12
<b>TÍ PUNCH</b> Clemént Rhum Agricole Blanc in this classic Martinique islands cocktail... recommended for ranch water fans!	12
<b>SERRIPIDOUS SPIRITZ</b> Manzanilla sherry, blanc vermouth, lots of bitterness & served with a mini Topo	13

# HALCYON COFFEE BAR

# TACOS

SERVED M-F 8AM - 11AM  
YOUR CHOICE OF FLOUR  
OR CORN TORTILLA

\$

<b>BACON</b> Bacon, eggs, potatoes & shredded cheddar	7
<b>SAUSAGE</b> Eggs, sausage, cheddar & potato	8
<b>CHORIZO</b> Chorizo, queso fresco, eggs, black bean spread	7
<b>PLAIN JANE</b> Potatoes, eggs, cheddar cheese	6
<b>VEGAN</b> House tofu scramble, greens, mushrooms & house vegan cheese sauce	7



SUB EGG WHITES OR  
ADD AVOCADO +\$2.5

# HALCYON COFFEE BAR

*Brunch*

<p><b>SKILLETS</b> Loaded cast iron skillets with scrambled eggs, sourdough toast &amp; house-made strawberry jam <b>CLASSIC:</b> sausage, bacon, ham, potatoes, pico, cheddar cheese <b>VEGGIE:</b> mushrooms, potatoes, spinach, pico, bell peppers, goat cheese <b>SOUTHWEST:</b> jalapeño cheddar sausage, sweet potatoes, bell peppers, mushrooms, pepper jack <b>VEGAN:</b> house tofu scramble, potatoes, mushrooms, kale, house vegan cheese <b>BUILD YOUR OWN:</b> choose up to 7 items</p>	<p>12</p> <p><b>VEGAN + BYO</b></p> <p>14</p>
<p><b>FRIED EGG SANDWICH</b> <b>+\$2.5 FOR AVOCADO</b> Bacon, over easy egg, tomato, cheddar on sourdough with campfire potatoes</p>	12
<p><b>BREAKFAST BURRITO</b> <b>ADD AVOCADO +\$2.5 MAKE IT VEGAN +\$2</b> Eggs, potatoes, cheddar &amp; your choice of bacon, sausage or chorizo</p>	11.5
<p><b>AVOCADO SMOOSHED TOAST</b> Avocado smear topped with smoked salmon, chili flakes &amp; pico de gallo</p>	16
<p><b>SAUSAGE BISCUIT PLATE</b> <b>MAKE IT VEGAN +\$3</b> Two scratch buttermilk biscuits with sausage patties, fried eggs, cheddar cheese. Served with gravy &amp; orange slices</p>	12.5
<p><b>PANCAKES</b> <b>MAKE IT S'MORES +\$2.5 ADD CHOCOLATE CHIPS OR BLUEBERRIES +\$2 OR BACON +\$3</b> Scratch buttermilk pancakes topped with fresh fruit</p>	9.5
<p><b>ELVIS FRENCH TOAST</b> Peanut butter, chocolate &amp; bacon french toast with caramelized bananas</p>	12.5
<p><b>OVERNIGHT FRENCH TOAST</b> <b>VEGAN COCONUT VERSION AVAILABLE</b> Rustic sourdough cubes soaked overnight with brown sugar served with maple cream cheese smear</p>	12
<p><b>WAFFLE</b> <b>SUB NUTELLA &amp; CARAMELIZED BANANAS +\$2</b> A delicious house-made waffle topped with fresh fruit &amp; maple syrup.</p>	10.5
<p><b>FRIED CHICKEN + WAFFLES</b> House-made fried chicken breast over a delicious waffle topped with two slices of bacon &amp; fruit. Served with a side of maple syrup</p>	16
<p><b>HAM + SHALLOT BENEDICT</b> Classic eggs benedict on a english muffin with roasted shallot cream cheese, ham, poached eggs &amp; scratch hollandaise</p>	16
<p><b>COUNTRY STYLE BENNY</b> <b>+\$2.5 FOR AVOCADO</b> Fried chicken, biscuit, gravy, hot sauce &amp; over easy egg with campfire potatoes</p>	14
<p><b>VEGAN BENEDICT</b> House tempeh over tofu scramble, spinach, red cabbage, tomato &amp; sourdough with vegan hollandaise</p>	14
<p><b>THE BIG "D" BENEDICT</b> English muffin, roasted shallot cream cheese, smoked salmon, poached egg, hollandaise &amp; fried capers served with campfire potatoes</p>	17
<p><b>CHORIZO BENEDICT</b> Buttermilk biscuit halves with jalapeño black beans, fried egg, hollandaise, queso fresco &amp; salsa</p>	13
<p><b>OLD TEXAS BENEDICT</b> Buttermilk biscuit, jalapeño cheddar sausage or quinoa chorizo (v), black beans, poached egg, avocado, hollandaise &amp; salsa</p>	13
<p><b>EL REY</b> Romaine, grilled chicken, avocado, pico, tortilla strips, queso fresco &amp; jalapeño-cilantro ranch</p>	15
<p><b>KALE YEA (V)</b> <b>ADD CHICKEN +\$6   ADD SALMON +\$7</b> Fresh kale with blueberries, avocado, cashews, quinoa, beans &amp; blueberries vinaigrette</p>	13
<p><b>HALCYON COBB</b> Grilled chicken, hard boiled egg, crisp bacon, cherry tomatoes, red onion, avocado &amp; cheddar cheese over mixed greens with your choice of dressing</p>	16

## *Add Ons*

gravy, honey, nutella, sub gf toast, sub egg whites +\$2 | hollandaise +\$2.5 | bacon, fruit, eggs, potatoes +\$3 | biscuits with honey butter & jam, chicken +\$6 | beignets +\$6.5

# HALCYON COFFEE BAR

Brunch

## KATZ COFFEE

COFFEE	3.25/3.75
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
NITRO BREW	5.25

## Acai Bowl

Mango, banana, strawberries, acai purée blended with coconut milk topped with honey granola, blueberries & strawberries

12

## TEAS

HOT TEA	3.75
MATCHA TEA LATTE	5.75/6
ICED TEA	3
CHAI LATTE	5
THAI TEA	5.75

## Mimosas

classic | apple cinnamon | cardamom pear | hawaiian | mango-chili lime | campari-grapefruit | lemon lavender | thai-basil | strawberry lime | cranberry

6.5

Flight of any four flavors

14

## OTHER LIBATIONS

DRAFT KOMBUCHA	6
HOT CHOCOLATE	5.25
LEMONADES	4
MILKSHAKES vanilla   chocolate   strawberry thai tea or chai +\$1.25	7
ESPRESSO SHAKE vanilla   chocolate	7.5
SMOOTHIE mango, strawberry, banana or any combo	6.75
GREEN BASIL SMOOTHIE	8.25
ITALIAN SODA	3.5
ESPRESSO SODA	4

## COFFEE COCKTAILS

BREAKFAST CAN WAIT Irish whiskey, Irish cream, Katz cold brew	10.75
INSOMNIAC Vanilla vodka, Amaretto, espresso, Irish cream	10.5
VOODOO LADY Rum, coffee liqueur & house made chai with your choice of milk. Served hot or iced	10.5
LONG ISLAND ICED COFFEE Vodka, gin, rum, coffee liqueur, hazelnut liqueur, Irish cream, cold brew. Limit 2 per guest	11
ESPRESSO MARTINI Your choice between classic, chocolate, lavender or orange	12.5

## BRUNCH COCKTAILS

APEROL SPRITZ	7
MAI TAI	11
IRISH ROSE	11
BLOODY MARY	9

# Happy Hour

SAT + SUN : 3-7PM

\$2 off seasonal coffee cocktails & glasses of wine | \$5 beers | \$6 cocktails

## STAY IN THE LOOP

Follow us on instagram  
@halcyondallas