



FROM THE BAKERY 3

Cinnamon Roll	\$11.00
vanilla bean & cream cheese frosting	
Griddled Banana Bread	\$9.00
banana, peanut butter, local honey	
Moe's Everything Bagel	\$17.00
smoked salmon, pickled red onion, cream cheese, caper	

BREAKFAST 9

Steel Cut Oats	\$11.00
cinnamon honey butter, toasted walnuts, berries	
Yogurt + Granola	\$14.00
greek yogurt, house-made granola, toasted almond, berries, honey	
Blueberry Pancakes	\$16.00
maple syrup, whipped butter	
Avocado Toast	\$19.00
Artisan sourdough, pickled fresno chile, pumpkin seed, petit salad. Halcyon will donate \$1 to Cancer Research for each item sold. To learn more about Pelotonia, visit pelotonia.org	
Pork Green Chili Burrito	\$18.00
cheesy eggs, crispy potato, cilantro	
Denver Omelet*	\$19.00
cheddar cheese, ham, peppers, onions, petit salad	
Cheese Omelet*	\$17.00
local goat cheese, petit salad	
Simple Breakfast*	\$19.00
two eggs your way, choice of bacon or sausage, crispy potatoes, choice of breadworks bakery wheat or sourdough toast	
Smoked Salmon Frittata	\$22.00
egg white frittata, herbed goat cheese, smoked salmon, frisee salad, pickled shallots	

SIDES 6

Breakfast Potatoes	\$6.00
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Fresh Fruit Bowl	\$8.00
melon & berries	
Crispy Bacon	\$6.00
Local Pork Breakfast Sausage	\$6.00
Avocado with Sea Salt	\$6.00
Yogurt with Honey	\$6.00

PROHIBITIONISM 4

Restored Focus	\$11.00
almond milk, coconut, reishi powder, sea salt, cayenne	
Green Juice	\$12.00
celery, green apple, kale, ginger, tumeric, kiwi	
Fresh Squeezed Juice	\$8.00
orange or grapefruit	
Mor Kombucha (N/A)	\$12.00
ginger grapefruit	

COFFEE + TEA 5

Brewed Coffee	\$6.00
corvus coffee roasters	
Latte	\$7.00
Cappuccino	\$7.00
Espresso	\$6.00
Rishi Loose Leaf Tea	\$6.00
earl gray, turmeric, peppermint, golden chamomile	

STRONG & SPIRITED 4

First Class	\$17.00
altos reposado, aperol, grapefruit, basil	
Tony Perkis	\$16.00
titos, green juice, melon, fee foam	
Spritz #2	\$15.00
ginger liqueur, peach, orange bitters, prosecco	
Spritz #3	\$15.00
blackberry liqueur, elderflower, rhubarb bitters, prosecco	

ZERO PROOF 3

Rosey Cheeks	\$14.00
grapefruit, lime, lavender, grapefruit soda	
Crossing the Rubicon	\$15.00
Bitter rhubarb, pineapple, agave, citrus. Halcyon will donate \$1 to Cancer Research for each item sold. To learn more about Pelotonia, visit pelotonia.org	
Celibacy in the City	\$14.00
ritual n/a gin, orange, cranberry, lime, milk wash	

BEERS, STOUTS, ALES 9

Cityscapes Mexican Lager Ratio Beerworks Denver, CO	\$8.00
Rotating Second Dawn Second Dawn Aurora, CO	\$13.00
Carrot Elderflower Saison Ratio Beerworks Denver, CO	\$8.00
Fremont Non-Alcoholic IPA Fremont Brewing Seattle, WA	\$7.00
Rotating Cerebral Cerebral Brew Denver, CO	\$9.00
Steel Horse Amber Ale Second Dawn Aurora, CO	\$8.00
True Blonde Ale Ska Brew Durango, CO	\$8.00
Domestica Golden Ale Ratio Beerworks Denver, CO	\$8.00
Rotating Crooked Stave Crooked Stave Denver, CO	\$10.00

SPARKLING & WHITE 8

Prosecco: Adami 'Garbel' Veneto, Italy	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Blanc de Blanc: Chandon 'By the Bay' Napa, California	AVAILABLE OPTIONS
	\$21.00
	\$84.00
Brut: G.H. Mumm Grand Cordon, Champagne, France	AVAILABLE OPTIONS
	\$23.00
	\$92.00
Sauvignon Blanc: Chateau Lestevenie, Bergerac, France	AVAILABLE OPTIONS
	\$17.00
	\$68.00
Sancerre: Domaine Paul Cherrier, Loire Valley, France	AVAILABLE OPTIONS
	\$20.00
	\$80.00

Sauvignon Blanc: Allan Scott, Marlborough, New Zealand	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Grüner Veltliner: Weingut Stadt Krems, Niederosterreich, Austria	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Chardonnay: Dierberg, Drum Canyon Vineyard, St. Rita Hills, CA	AVAILABLE OPTIONS
	\$18.00
	\$90.00

ROSÉ & RED 6

Grenache Rosé: Symphonie, Cotes de Provence, France	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Pinot Noir: Ken Wright Cellars, Willamette, Oregon	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Pinot Noir: Alois Lageder, Alto Adige, Italy	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Red Blend: Allegrini, Valpolicella, Veneto, Italy	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Syrah Blend: Château de Saint Cosme, Rhone Valley, France	AVAILABLE OPTIONS
	\$18.00
	\$77.00
Cabernet Sauvignon: Vasse Felix, Margaret River, Australia	AVAILABLE OPTIONS
	\$17.00
	\$68.00

THIS & THAT 4

Parker House Rolls	\$8.00
locally milled wheat flour, house-made cultured butter, smoked sea salt	
Beet Hummus	\$15.00
house-made flatbread, crudites	
Moe's Everything Bagel	\$17.00
smoked salmon, pickled red onion, cream cheese, caper	
Avocado Toast	\$18.00
artisan sourdough, smashed avocado, fresno chile, pumpkin seed, petit salad	

SOUP & SALAD 7

Tomato Soup	\$10.00
corn nuts, olive oil, herbs	
Roasted Chicken and Vegetable Chowder	\$12.00
light cream, herbs, crimini mushroom	
House Salad	\$12.00
shaved fennel & carrot, persian cucumbers, lemon citronette	
LJ Caesar Salad*	\$16.00
cured egg yolk, sourdough crumb, parmesan dressing...	
Greek Salad	\$17.00
vermont feta cheese, cucumber, cherry tomato, kalamata olive, red onion, oregano vinaigrette	
Cobb Salad	\$18.00
chicken, applewood smoked bacon, avocado, blue cheese crumble, hardboiled egg, cherry tomato, lemon herb vinaigrette	
Herb Roasted Chicken Salad	\$17.00
pickled fresno chile + red onion, celery, duke's mayo, mixed greens, marcona	

MAINS 6

Pan Roasted Verlasso Salmon*	\$25.00
butternut squash puree, apple, spiced pepitas, bacon lardon, confit fennel	
Chicken Schnitzel	\$21.00
Frisée salad, charred lemon, gribiche. Halcyon will donate \$1 to CANCER RESEARCH for each item sold. To learn more about Pelotonia, visit pelotonia.org	
Bucatini	\$23.00
roasted roma tomato, crème fraîche, aged parmesan	
A Proper Turkey Club	\$18.00
local turkey, bacon, tomato, butter lettuce, aioli, fries	
The LJ Burger*	\$23.00
double patty, farmhouse white cheddar, burger sauce, b+b pickles, fries	
Grilled Chicken Caesar Wrap*	\$18.00
romaine, parmesan dressing, cured egg yolk, herb marinated chicken breast, tortilla, fries	

SWEET 3

Chocolate Hazelnut Cheesecake	\$11.00
new york style cheesecake, milk chocolate, chocolate hazelnut crumb	
Warm Brown Butter Cake	\$11.00
palisade peach compote, oat streusel, vanilla ice cream	

Espresso Martini	\$19.00
ketel one, mr. black coffee liqueur, amaro, espresso	

BEERS 8

Cityscapes Mexican Style Lager, Ratio Beerworks, Denver, CO	\$8.00
Rotating Crooked Stave, Crooked Stave, Denver, CO	\$8.00
Fremont Non-Alcoholic IPA Fremont Brewing, Seattle, WA	\$7.00
Rotating Second Dawn, Second Dawn Brewing Co., Aurora, CO	\$13.00
Rotating Cerebral, Cerebral Brewing, Denver, CO	\$9.00
Steel Horse Amber Ale, Second Dawn Brewing, Aurora, CO	\$8.00
True Blonde Ale, Ska Brewing, Durango, CO	\$8.00
Domestica Golden Ale, Ratio Beerworks, Denver, CO	\$8.00

TO SHARE 8

Cheese & Charcuterie	\$33.00
local and house made charcuteries, local cheese selection, candied nuts, grain mustard, cornichon, grilled bread	
Shrimp Cocktail	\$20.00
lemon herb poached, lemon	
East Coast Oysters*	\$4.00
on the half shell, aged red wine vinegar mignonette	
Crab & Artichoke Dip	\$17.00
espelette pepper, house-made flatbread	
Hamachi Crudo*	\$22.00
cucumber ginger juice, fresno, marcona almond, lemon juniper gel	
Swedish Meatballs	\$17.00
shiitake mushroom gravy, caramelized onions, crème fraîche	
Ham & Cheese Croquettes	\$16.00
hatch chile and smoked gouda cheese sauce	
Beet Hummus	\$15.00
house-made flatbread, crudites	

SIDES TO SHARE 7

Fries & Aioli	\$8.00
Hatch Chile Mac & Cheese	\$11.00

Crispy Brussel Sprouts	\$13.00
Brown Butter Carrots	\$8.00
Roasted Hen of the Woods Mushrooms	\$13.00
Saura's Buttermilk Dinner Rolls	\$8.00
Crispy Potatoes	\$9.00
bacon vinaigrette, parmesan, confit garlic	

DESSERTS 4

Mile High Chocolate Cake	\$19.00
devil's food cake, chocolate ganache, twenty-four layers of joy	
Baked Alaska	\$12.00
cookies 'n cream ice cream, chocolate cake, over-proofed rum	
Creamsicle Sundae	\$10.00
orange sherbert, vanilla ice cream, caramelized corn flakes	
Milk + Cookies	\$11.00
malted milk panna cotta, chocolate chip cookies, whipped cream	

THE WEEKLY LINEUP 6

Monday - Pork Chop Schnitzel	\$34.00
warm red skin potato salad, whole grain mustard	
Tuesday - Fish Fry	\$32.00
local beer battered cod, fries, creamy coleslaw	
Wednesday - Smoked Chicken Pot Pie	\$28.00
cream of mushroom, peas & carrots	
Thursday - Fried Chicken	\$31.00
three pieces, coleslaw, hushpuppies, fermented hot sauce and honey	
Friday + Saturday - Prime Rib*	AVAILABLE OPTIONS
au jus, horseradsih, crème fraîche, pick one side	
Queen: \$48.00	
King: \$58.00	
Sunday - A Proper French Dip Sandwich	\$25.00
au jus, smoked provolone, horseradish aioli, breadworks soft roll	

FEATURED DRINKS 6

Smokey Sandia	\$17.00
union mezcal, watermelon, lime, cilantro, spicy simple	

Gas Pedal	\$23.00
jefferson's rye, brandy, absinthe, honey, lemon, peychaud's	
Clooney	\$16.00
black pepper vodka, basil vermouth, basil bitters, saline	
Tell Me I'm Pretty	\$17.00
spicy astral blanco, banana, passion fruit, lavender, lemon	
Tony Perkis	\$17.00
Tito's, green juice, melon, fee foam. Halcyon will donate \$1 to Cancer Research for each item sold. To learn more about Pelotonia, visit pelotonia.org	
Fielding Flowers	\$17.00
beefeater gin, hibiscus, lavender, prosecco, lemon	

FOOD 8

Oysters*	\$2.00
red wine mignonette & cocktail sauce	
Shrimp Cocktail	\$3.00
lemon herb poached, house-made cocktail sauce	
Deviled Eggs*	\$9.00
smoked trout roe, chive	
LJ Ceasar Salad*	\$9.00
cured egg yolk, sourdough crumb, classic parmesan dressing	
Meat & Cheese Board	\$15.00
traditional accoutrement	
Pretzel	\$10.00
sourdough, hatch chile cheese, whole grain mustard	
Buttermilk Ranch Chicken Tenders	\$12.00
house-made barbeque sauce	
French Fries	\$7.00
cider aioli & ketchup	

BOOZE 5

Jones Martini	\$10.00
New Amsterdam vodka or Citadelle gin	
House Old Fashioned	\$10.00
bourbon, bitters, simple	
Local Draft Beer	\$6.00

Rick's K.O.	\$12.00
pineapple infused tequila	
House Selected Wine	AVAILABLE OPTIONS
Red, White or Rosé	\$9.00
	\$25.00

SANS SPIRITS 1

Starve the Apothecary, N/A	\$14.00
juniper, matcha, lemon, honey	

SPARKLING 7

Crémant de Bourgogne, 'Moillard', Burgundy, France	AVAILABLE OPTIONS
	\$14.00
	\$62.00

Chandon, 'By the Bay', Blanc de Blanc, Napa, CA	AVAILABLE OPTIONS
	\$21.00
	\$78.00

Ridgeview, 'Cavendish', Brut, Sussex, England	\$115.00
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Ca'del Bosco, Franciacorta, Cuvée Prestige Brut, Italy	\$80.00
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Famille Guibert, 'Blame the Monkey', Esprit de Pet-Nat, Languedoc, France	\$75.00
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Charles Heidsieck, Brut Réserve, Champagne, France	\$165.00
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Marie- Courtin, 'Éloquence', Champagne, France	\$200.00
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ROSÉ 2

Graham Beck, Rosé, Western Cape, South Africa	AVAILABLE OPTIONS
	\$16.00
	\$65.00

Nicolas Feuillatte, Réserve Exclusive Rosé, Champagne, France	\$90.00
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NEW WORLD REDS 11

Quilceda Creek, "CVR" - Cabernet Sauvignon 2018 - Columbia Valley, WA	\$155.00
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Gothic, "Nevermore", Pinot Noir 2019 - Willamette Valley, OR	AVAILABLE OPTIONS
	\$19.00
	\$74.00

Lioco, Pinot Noir 2021 - Mendocino County, CA	AVAILABLE OPTIONS
	\$17.00
	\$66.00

Westwood, Pinot Noir 2017 - Sonoma County, CA	\$70.00
Valravn, Cabernet Sauvignon 2019 - Sonoma County, CA	AVAILABLE OPTIONS
	\$18.00
	\$70.00
Adaptation, Cabernet Sauvignon 2018 - Napa Valley, CA	\$190.00
Paradigm, Merlot 2017 - Oakville, CA	\$150.00
La Crema, Sealift Vineyard, Pinot Noir 2017 - Sonoma Coast, CA	\$80.00
Orin Swift, "8 Years in the Desert", Zinfandel Blend 2021 - Saint Helena, CA	\$115.00
Orin Swift, "Absract", Syrah Blend 2020 - Saint Helena, CA	AVAILABLE OPTIONS
	\$23.00
	\$89.00
Harvey & Harriet, Bordeaux Blend 2019 - Paso Robles, CA	\$75.00

OLD WORLD REDS 9

Bruno Giacosa, Nebbiolo d'Alba 2018 - Piemonte, Italy	\$75.00
Brancaia, "Tre", Tuscan Blend 2019 - Tuscany, Italy	AVAILABLE OPTIONS
	\$15.00
	\$55.00
Argiano, Non Confunditur, Blend 2019 - Toscana IGT, Italy	\$60.00
Stella di Campalto, Brunello di Montalcino, Sangiovese 2011 - Tuscany, Italy	\$225.00
Department 66, Grenache 2017 - Côtes Catalanes, France	\$95.00
Viña Sastre, Tempranillo 2019 - Ribera del Duero, Spain	AVAILABLE OPTIONS
	\$15.00
	\$55.00
Marqués de Murrieta, Reserva Rioja 2017 - Rioja, Spain	\$65.00
Edgebaston, "GS", Cabernet Sauvignon 2018 - West Cape, South Africa	\$90.00
Susan Balbo, Malbec 2019 - Mendoza, Argentina	AVAILABLE OPTIONS
	\$15.00
	\$55.00

WHITE 8

Faila, Chardonnay 2019 - Sonoma Coast, CA	\$80.00
Cade, Sauvignon Blanc 2020 - Napa Valley, CA	\$80.00
Simi, Chardonnay 2019 - Russian River Valley, CA	\$70.00

Cakebread, Chardonnay 2018 - Napa Valley, CA	\$95.00
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Hartford Court, Chardonnay 2020 - Russian River Valley, CA	AVAILABLE OPTIONS
	\$17.00
	\$67.00
.....	
Von Winning, "Langenmorgen GG", Riesling 2015 - Pfalz, Germany	\$120.00
.....	
Dönnhoff, Kahlenberg Riesling 2016 - Nahe, Germany	\$68.00
.....	
Domaine Paul Cherrier, Sancerre 2019 - Loire Valley, France	\$85.00

WINE 8

Domaine Curot, Sancerre Blanc 2020 - Sancerre, France	\$65.00
.....	
Jean Claude Courtault, Chablis 2020 - Burgundy, France	\$95.00
.....	
Domaine Perraud, White Burgundy 2019 - Mâconnais, France	AVAILABLE OPTIONS
	\$15.00
	\$55.00
.....	
Jermann, "Tunnina", Pinot Grigio 2021 - Friuli, Italy	\$120.00
.....	
Terlan, Pinot Grigio 2021 - Trentino, Italy	AVAILABLE OPTIONS
	\$14.00
	\$55.00
.....	
Gobelsburg, "Reid Gaisberg", Riesling 2015 - Kamptal, Austria	\$80.00
.....	
Allan Scott, Sauvignon Blanc 2021 - Marlborough, New Zealand	AVAILABLE OPTIONS
	\$14.00
	\$54.00
.....	
Teresa Manara, 'Cantele', Chardonnay 2018 - Puglia, Italy	\$70.00

DESSERT COCKTAILS 2

Before You Go Go	\$17.00
New Amsterdam vodka, coffee liqueur, espresso	
.....	
Lady in Red	\$16.00
strawberry infused Campari, crème do cacao, amaro Nonino, sparkling rosé	

BITES 8

Marcona Almonds & Marinated Olives	\$8.00
.....	
Shrimp Cocktail	\$3.50
lemon herb poached, house-made cocktail sauce	
.....	

Caesar Salad*	\$9.00
sourdough crumb, classic parmesan dressing	
Sourdough Pretzel	\$9.00
hatch chile cheese, whole grain mustard	
French Fries	\$7.00
cider aioli & ketchup	
Buttermilk Ranch Chicken Tenders	\$12.00
house-made barbeque sauce	
The LJ Burger*	\$12.00
double patty, farmhouse white cheddar, burger sauce, b+b pickles	
Oysters*	AVAILABLE OPTIONS
red wine mignonette & cocktail sauce	\$2.50
	Wednesdays & Fridays: \$1.00

TO START 4

Cinnamon Roll	\$11.00
vanilla bean & cream cheese frosting	
Yogurt & Granola	\$14.00
greek yogurt, house-made granola, berries, honey	
Blueberry Pancakes	\$16.00
maple syrup, whipped butter	
Avocado Toast	\$19.00
Artisan sourdough, smashed avocado, fresno chile, pumpkin seed, petit salad. Halcyon will donate \$1 to Cancer Research for each item sold. To learn more about Pelotonia, visit pelotonia.org	

SALADS 3

Caesar Salad*	\$16.00
cured egg yolk, sourdough crumb, aged parmesan, classic caesar dressing	
Greek Salad	\$17.00
feta, cucumber, cherry tomato, kalamata olive, red onion, oregano vinaigrette	
Cobb Salad	\$18.00
chicken, applewood smoked bacon, blue cheese crumbles, avocado, hardboiled egg, cherry tomatoes, lemon herb vinaigrette	

FEATURED ITEM 1

Mile High Chocolate Cake	\$19.00
devil's food cake, chocolate ganache, twenty-four layers of joy	

NOURISH 4

Restored Focus	\$11.00
almond milk, coconut, reishi powder, sea salt, cayenne	
Green Juice	\$12.00
celery, green apple, kale, ginger, tumeric, kiwi	
Fresh Squeezed Juice	\$8.00
orange or grapefruit	
Mor Kombucha	\$10.00
ginger grapefruit	

MIMOSA SERVICE 3

Kir Royale	
+\$5; creme de cassis	
Bellini	
white peach puree	
Traditional	
fresh orange or grapefruit juice	

RESTORATIVE LIBATIONS 2

LJ Bloody Mary	\$15.00
(shrimp, basil, slim jim) house-made bloody mary mix	
Espresso Martini	\$19.00
ketel one, mr. black coffee liqueur, amaro, espresso	

DESSERT 4

Bananas Foster	\$12.00
peanutbutter semifreddo, salted caramel, over-proofed rum flambée	
Chocolate Hazelnut Cheesecake	\$11.00
new york style cheesecake, milk chocolate, chocolate hazelnut crumb	
Strawberyy Rhubarb Shortcake Sundae	\$10.00
orange sherbert, vanilla ice cream, caramelized cornflakes	
Warm Brown Butter Cake	\$12.00
palisade peach compote, oat streusel, vanilla ice cream	

PORT 3

Barros Tawny 10yr Porto	\$20.00
Dow's Late Bottle Vinage Porto	\$15.00

Dow's Tawny 20yr Porto

\$30.00

AMARO 3

Quintessentia Amaro Nonino	\$17.00
Armaro Lucano	\$16.00
Fernet - Branca	\$17.00