

DANISH, CROISSANT & GOODIES

- Apple Carrot Muffin 3.60
- Croissant 2.95
- Pain d' Amande 3.95
- Chocolatine 3.95
- Downtowner with Sugar 3.60
- Bear Claw 3.95
- Old Fashioned Cinnamon Roll 4.75
- Fresh Raspberry & Pastry Cream Danish 3.60
- Schnecken, a pecan sticky bun 4.25
- Marionberry Turnover 4.75
- Crocodile, flaky brown sugar maple pecan pastry 4.50
- Ham & Cheese Croissant 5.25
- Garlic Cheese Twist 3.75

BREAD

- Organic Joe's Bread 7.25
- Organic Capitola Sourdough
Round 3.95 • Sandwich* 5.75 • Baguette 4.50
- Olive Capitola Sourdough* 5.75
- Organic Raisin Nut Rye 6.95
- Francese Baguette 4.50
- Francese Buns 4.25 /4 pack
- Carmo's Seeded Francese 4.75
- Rio Baguette, slightly sour 4.25
- Muesli Bread* 6.25
- Jewish Rye* 6.75

**Sliced When Requested*

COOKIES

- Iced Watermelon Cookie 2.25
- Anahola Chocolate Chip 2.75/ 29.95 doz
- Mocha Snap 2.25/ 24.75 doz
- Wheat Free Peanut Butter Cookie 2.75/ 29.95 doz
- Blueberry White Chocolate Oaties 2.75/ 29.95 doz
- Mexican Wedding Cookie 1.60/ 17.50 doz
- Cake Batter Cookie 2.25/ 24.75 doz
- Strawberry Shortcake 2.75/ 29.95 doz
- Toll House 1.60/ 17.50 doz

FROM OUR ESPRESSO BAR

- Gayle's Own Dark Roast or Decaf Coffee:
Medium: 2.50/ Large 2.95 • Any size coffee refill...1.75
- Latte 3.75/4.25
- Mocha 4.25/4.75
- Cappuccino 3.75
- Americano 2.75
- Espresso 2.75
- Chai 3.75/4.25 • Mocha Chai 4.25/4.75
- Hot Tea ~ Selection Varies 1.95
- Tropical Iced Tea (unsweetened) 3.50

- Extras •
- Soy, Almond or Oat Milk .75
- Whipped Cream .75
- Add a Shot of Espresso 1.50
- Vanilla Syrup .75

CAKES & PASTRIES

- Princess Cake**
Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a marzipan shell, and a fresh rose.
- Blackberry Bramble**
Vanilla sponge filled with blackberry jam and blackberry buttercream. With a marbled design of vanilla and blackberry buttercream, and a few fresh blackberries.
- Carrot Cake**
With cream cheese icing inside and outside, and hand-painted carrots.
- Chocolate Mousse**
A thin layer of devil's food cake, rich chocolate mousse and light chocolate whipped cream. Topped with chocolate ganache and ground hazelnuts on the sides.
- Salted Caramel Cake**
Devil's food cake with a housemade salted caramel filling, and a dark chocolate icing and topped with flaked sea salt.
- Old Fashioned Chocolate Cake**
Five layers devil's food cake with a fluffy powdered sugar old fashioned chocolate buttercream inside and out.
- Flourless Chocolate Dream**
Flourless chocolate cake with chocolate ganache and vanilla whipped cream inside. Vanilla whipped cream outside with a chocolate ganache pour.
- Orange Chiffon Cake**
Our Orange Chiffon cake is baked in a traditional tube pan shape with a yummy orange glaze. 28.00
- Key Lime Pie**
Creamy, sweet-tart key lime filling in a graham cracker crust topped with whipped cream and whipped cream rosettes. 38.00
- New York Cheesecake**
Rich, New York-style cheesecake with a graham cracker crust and topped with a layer of sour cream. 38.00

CAKE PRICES

5" ~ 25.00 — 7" ~ 42.00 — 9" ~ 55.00 — 5.95 slice

*Inscription on Your Cake ~ No Charge
Fresh Flowers ~ Price Varies by Size*

AVAILABLE BY THE SLICE

- Princess • Carrot • Old Fashioned Chocolate
Orange Chiffon • Key Lime Pie • New York Cheesecake

- Marionberry Pie 28.95/3.95 slice
- Fresh Berry Tartes & Tartlettes 33.95 whole /6.25 ea
- Chocolate Eclair 5.25
- Napoleon 5.25
- Fresh Raspberry Brownies 4.25

WINE SELECTION

- Terrazas, Altos Del Plata, Cabernet Sauvignon, 2018 11.95
- Martin Ranch, Central Coast, Pinot Noir, 2017 21.95
- Conundrum, California Red Wine Blend, 2016. 23.95
- West Cliff, Pinot Gris, 2018 15.95
- Stolpman Vineyards, Sauvignon Blanc, 2018 21.95
- Chamisal Vineyard, Chardonnay, 2017 23.95

HOT FOOD

- Fresh Corn Frittata (v) 6.25
- Scrambled Egg Croissant (v) 7.25
- Scrambled Egg & Ham or Bacon Croissant 8.25
- Fried Egg Sandwich with Bacon or Spinach 7.75 / 7.50
- Breakfast Burrito with Bacon 8.75 / Vegetarian 7.95
- Individual Quiche: Bacon, or Tomato & Spinach (v) 5.50
- Rosemary Roasted Potatoes 3.95 / 7.95
- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs 8.25
- Chicken Enchiladas 6.50
- Steamed Veggies 3.95 / 7.95
- Macaroni & Cheese (v) 4.50 / 8.95
- Penne d'Alba (v) 4.50 / 8.95
- Spinach Gorgonzola Pasta 4.50 / 8.95
- Polenta Casserole (v) (wf) 7.50
- Garlic Bread (v) 2.35

SEASONAL SANDWICHES

- Caprese Ficelle with tomatoes, fresh basil, basil mayo and balsamic vinaigrette. 9.50
- Italiano Ficelle with salami, ham, provolone, pepperoncini, vinaigrette and mayo. 9.50
- Turkey & Swiss Ficelle with dijonnaise and dill pickle. 9.50
- Albacore Tuna & Cheddar with housemade pickles on seeded ficelle. 9.95
- Ranch Tri Tip with cheddar cheese, lettuce, tomato and ranch dressing on a francese bun. 9.95
- Southwest Turkey with pepper jack cheese, avocado, tomato and cilantro mayo on Capitola sourdough. 9.95
- Smoked Gouda & Avocado with red pepper cashew spread, baby spinach, & dill pickle on muesli bread. (v) 8.95
- Marinated Chicken Breast with herb mayo and a splash of lemon juice on thick sliced Capitola sourdough. 9.25
- Almond Tarragon Chicken Salad Croissant 9.75

SALADS

- Salmon Niçoise Composed Salad 14.95
- Quinoa & Hummus Composed Salad (v) 11.50
- Bistro Composed Salad (v) 11.50
- Caesar Composed Salad 9.95 with Chicken Breast 12.50
- Chicken Capellini Salad
4.25 half pint/ 8.50 pint/ 11.95 1¼#
- Old Fashioned Potato Salad 3.75 half pint/ 7.50 pint
- Fiesta Salad, vegan 3.95 half pint/ 7.95 pint
- Miss Spoon's Quinoa (v) 3.50 half pint/ 6.95 pint
- Christie's Coleslaw (v) 3.50 half pint/ 6.95 pint
- Fresh Fruit, vegan 4.25 half pint/ 8.50 pint

Albacore Tuna or Almond Tarragon Chicken Salad
6.95 Half Pint

7.3.20c 11M 7/6/20

(wf) = wheat free (v) = vegetarian

**GAYLE'S TO GO
TAKE HOME & ENJOY**

BLUE PLATE DINNER

Grilled Salmon with meyer lemon sauce,
Truffled Fettuccini and Tarragon Green Beans. 21.95

FEATURED DINNERS

- BBQ Tri Tip, Twice Baked Potato and Buttered Broccoli. 20.95
- Ginger Glazed Prawns, Coconut Rice with cilantro and Garlic Sauteed Spinach. 18.95
- Roast Turkey Breast & Gravy, Stuffing, Mashed Potatoes and Green Beans. 20.95
- Amalfi Chicken, Parmesan Smashed Potatoes and Green Beans with pancetta. 19.95

PASTAS & ENTREES

- Potato & Kale Enchiladas 9.50 for two
- Macaroni & Cheese, serves 2-3 (v) 15.95
- Penne d'Alba, serves 2-3 (v) 15.95
- Spinach Gorgonzola Pasta, serves 2-3 (v) 15.95
- Polenta Casserole (v) (wf) 14.95
- Spaghetti & Meatballs, serves 2-3 16.95
- Lasagne Bolognese, serves 3-4 26.50
- Chicken Enchiladas 12.95 for two
- Chicken Pot Pie, serves 1-2 11.50
- Bacon & Caramelized Onion Quiche, serves 1-2 11.95
- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs, serves 3-4 19.95
- Pizza Package: Dough, Red Sauce, Mozzarella & Parmesan 10.95 With Salami 13.95 Dough Only 4.95

GAYLE'S OWN & SIDES

- Housemade Soup, Pint 8.75
- French Onion with gruyère toasts
- New England Clam Chowder
- Garlic Bread - Francese half loaf ready for your oven. (v) 7.50
- Deviled Eggs 10.50/6 pack
- Crostini, 8 oz 8.50
- Roasted Garlic & Artichoke Dip, 8 oz (v) 6.95
- Hummus, 8 oz (v) 6.95
- Red Pepper Cashew Spread, 8 oz (v) 7.25
- Fern's Tangy Cheese Spread, 8 oz (v) 6.95
- Garlic Butter 4.95
- Poppy Seed Dressing 12 oz 7.25
- Toll House Cookie Dough 12.50 doz
- Teal's Granola, 11 oz 12.50
- Biscotti Bag, 12 piece 16.95

CHECK OUT OUR
MENU ON YOUR
PHONE →



STORE OPEN • 7AM TO 7PM DAILY