

**DANISH, CROISSANT & GOODIES**

- Lotsa Blueberry Muffin 3.60
- Croissant 2.95
- Pain d' Amande 3.95
- Chocolatine 3.95
- Kouign Amann 4.75
- Lemon Curd Filled Kouign Amann 5.25
- Downtowner with Sugar 3.60
- Bear Claw 3.95
- Old Fashioned Cinnamon Roll 4.75
- Ollalieberry 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 Old World Raisin Walnut 6.95
- Francese Baguette 4.50/ Buns 4.25 /4 pack
- Carp's Seeded Francese 4.75
- English Toaster 4.25
- Challah Twist 4.75
- Jewish Rye 6.75

**COOKIES**

- They're Back!* Iced Whale Cookies 2.25
- Anahola Chocolate Chip 2.75/ 29.95 doz
- Wheat Free Peanut Butter Cookie 2.75/ 29.95 doz
- Blueberry White Chocolate Oaties 2.75/ 29.95 doz
- Chocolate Macaroon 1.95
- 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
- Cold Brew Coffee 3.75
- Latte or Cafe au Lait 3.75/4.25
- Cappuccino 3.75
- Macchiato 3.25
- Espresso or Americano 2.75
- Hot Chocolate 3.00/3.50
- Chai 3.75/4.25
- Mocha or 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

**COLD DRINKS: BEER • SODAS • JUICE**

**CAKES & PASTRIES**

- German Chocolate Cake**  
*Devil's food cake with coconut/caramel/pecan icing inside and on top. Finished with chocolate ganache and toasted pecans on the sides.*
- Carrot Cake**  
*With cream cheese icing inside and outside, and hand-painted carrots.*
- Old Fashioned Chocolate Cake**  
*Five layers devil's food cake with a fluffy powdered sugar old fashioned chocolate buttercream inside and out.*
- Princess Cake**  
*Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a marzipan shell, and a fresh rose.*
- Salted Caramel Cake**  
*Devil's food cake with a housemade salted caramel filling, and a dark chocolate icing and topped with flaked sea salt.*
- 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.*
- Lemon Poppy Seed Cake**  
*Poppy seed cake stacked between layers of lemon curd and lemon buttercream, and iced with lemon buttercream.*
- 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*

**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 • Blackberry Bramble
- Old Fashioned Chocolate • Key Lime Pie • Salted Caramel

- Ollalieberry Pie 28.95/3.95 slice
- Fresh Berry Tartes & Tartlettes 33.95 whole /6.25 ea
- Chocolate Eclair 5.25
- Napoleon 5.25
- Tiramisu Parfait 5.95
- Terrazas, Altos Del Plata, Cabernet Sauvignon, 2018 11.95
- Martin Ranch, Central Coast, Pinot Noir, 2017 21.95
- Cusumano Winery, Merlot, 2018. 14.95
- West Cliff, Pinot Gris, 2018 15.95
- Stolpman Vineyards, Sauvignon Blanc, 2018 21.95
- Chamisal Vineyard, Chardonnay, 2017 23.95

**WINE SELECTION**

**CHECK OUT OUR  
MENU ON YOUR  
PHONE →**



**STORE OPEN • 7AM TO 7PM DAILY**

**BREAKFAST**

- 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
- Steel Cut Oats with fresh blueberries & walnuts 5.50

**HOT FOOD**

- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs 8.25
- Twice Baked Potato (v) 4.75
- 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
- Garlic Bread (v) 2.35

**SEASONAL SANDWICHES**

- Caprese Ficelle with fresh mozzarella, tomatoes, fresh basil, basil mayo and balsamic vinaigrette. 9.50*
- Italiano Ficelle with salami, ham, provolone, pepperoncini, vinaigrette and mayo. 9.75*
- Turkey & Swiss Ficelle with dijonnaise and dill pickle. 9.50*
- Caesar Chicken Wrap with grilled lemon chicken breast, romaine lettuce, crushed croutons, grated parmesan cheese and Caesar dressing in a flour tortilla. 9.95*
- Albacore Tuna & Cheddar with housemade pickles on ficelle. 9.95*
- Vegan Power Wrap with Quinoa Power Salad, red pepper cashew spread, tamari almonds, cabbage, kale, avocado, cilantro, lime & bitchin' sauce in a whole wheat tortilla. 8.95*
- 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*
- Almond Tarragon Chicken Salad Croissant 9.95

**SALADS**

- Vegan Quinoa Power 4.25 half pint/ 8.50 pint
- Roasted Beets & Ginger with Baby Spinach, vegan 4.25 half pint/ 8.50 pint
- Fiesta Salad (v) 3.95 half pint/ 7.95 pint
- Mediterranean Pasta Salad (v) 4.25 half pint/ 8.50 pint/ 12.50 1¼#
- Chicken Capellini Salad 4.25 half pint/ 8.50 pint/ 12.50 1¼#
- Old Fashioned Potato Salad 3.75 half pint/ 7.50 pint
- Fresh Fruit, vegan 4.25 half pint/ 8.50 pint
- Hummus & Power Quinoa Composed Salad (v) 11.50
- Salmon Niçoise Composed Salad 14.95
- Bistro Composed Salad (v) 11.50
- Caesar Composed Salad 9.95 with Chicken Breast 12.50

Albacore Tuna or Almond Tarragon Chicken Salad  
6.95 Half Pint

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

**BLUE PLATE DINNER**

**Turkey Tetrazini with almonds, & bread crumbs, Parslied Fettucini and Lemon Broccolini. 19.95**

**FEATURED DINNERS**

**Italian Pot Roast, Parmesan Smashed Potatoes and Zucchini & Fresh Tomato Sauté. 19.95**

**Cider Brined Pork Chops smothered in onions, Vermont Cheddar Mashed Potatoes and Brussels Sprouts with bacon. 19.95**

**Grilled Salmon with Meyer lemon sauce, Garlic Roasted Potatoes and Sautéed Spinach. 21.95**

**Bacon Wrapped Meatloaf, Twice Baked Potato and Chopped Iceberg Salad with blue cheese dressing. 19.95**

**PASTAS & ENTREES**

- Twice Baked Potato (v) 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
- Spaghetti & Meatballs, serves 2-3 16.95
- Lasagne Bolognese, serves 3-4 26.50
- Chicken Enchiladas 12.95 for two
- Potato & Kale Enchiladas 9.95 for two
- Chicken Pot Pie, serves 1-2 11.95
- 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
- Gazpacho or Summer Corn & Chicken Chowder
- Garlic Bread ~ Francese half loaf ready for your oven. (v) 7.50
- Deviled Eggs 10.50/6 pack
- Crostini 8.50
- Roasted Garlic & Artichoke Dip (v) 6.95
- Savory Cheese Spread (v) 6.95
- Hummus (v) 6.95
- Red Pepper Cashew Spread (v) 7.25
- Poppy Seed Dressing or Red Wine Vinaigrette 7.25
- Toll House Cookie Dough 12.50 doz
- Teal's Granola 12.50
- Biscotti Bag, 12 piece 16.95