

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
- Francesse Baguette 4.50/ Buns 4.25 /4 pack
- Carmo's Seeded Francesse 4.75
- English Toaster 4.25
- Challah Twist 4.75
- Jewish Rye 6.75

COOKIES

- Iced Red Apple Cookies 1.95
- 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
- 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 or Black Iced Tea (unsweetened) 3.50
- Hibiscus Cooler 3.50

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

CAKES & PASTRIES

- Strawberries & Cream Cake**
Vanilla sponge cake, pastry cream and fresh strawberries inside & vanilla whipped cream outside with white chocolate curls.
- 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 & a fresh rose.
- Peanut Butter Pie**
Dark chocolate cookie crust with a luscious peanut butter filling topped with whipped cream rosettes. 24.00
- 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 Raspberry Dream**
Vanilla sponge cake, raspberry jam & lemon buttercream inside, and vanilla buttercream and topped with fresh raspberries.
- 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 • Peanut Butter Pie

- Ollalieberry Pie 28.95/3.95 slice
- Fresh Berry Tartes & Tartlettes 33.95 whole /6.25 ea
- Chocolate Raspberry Mousse Cups 2.95
- Chocolate Eclair 5.25
- Napoleon 5.25
- Tiramisu Parfait 5.95

WINE SELECTION

- 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

COLD DRINKS: BEER • SODAS • JUICE

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

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
- Marinated Chicken Breast with herb mayo and a splash of lemon juice on thick sliced Capitola Sourdough. 9.25
- 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 1/4#
- Sesame Rice Noodle Salad with Tofu 4.25 half pint/ 8.50 pint/ 12.50 1/4#
- Old Fashioned Potato Salad 3.75 half pint/ 7.50 pint
- Fresh Fruit, vegan 4.25 half pint/ 8.50 pint
- Hummus & Power Quinoa Salad with carrots & kalamata olives. (v) 11.50
- Salmon Niçoise Salad with green beans, red potatoes and egg 14.95
- Bistro Salad with goat cheese, dried cranberries & spiced nuts (v) 11.50
- Caesar Salad with housemade croutons & parmesan 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

Grilled Salmon with Basil Butter, Fresh Corn Pudding and Summer Salad with heirloom tomatoes. 21.95

FEATURED DINNERS

Steak Diane, Crème Fraîche Mashed Potatoes and Buttered Asparagus. 21.95

Chicken Schnitzel with pepper bacon gravy, Buttermilk Mashed Potatoes & Buttered Green Beans. 19.95

Surf & Turf with grilled prawns & marinated flank steak, Baked Potato with butter & sour cream and Chopped Iceberg Salad with blue cheese dressing. 21.95

Chicken Parmesan with housemade tomato sauce with mozzarella, Basil & Parmesan Spaghetti and Caesar Salad with Gayle's garlic croutons. 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
- Portuguese Kale & Sausage Soup
- Tomato with Rice & Spinach
- Garlic Bread~Francese half loaf ready for your oven. (v) 7.50
- Deviled Eggs~Traditional or Sriracha 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