

DANISH, CROISSANT & GOODIES

- Lemon Poppy Seed Muffin 3.60
- Croissant 2.95
- Pain d' Amande 3.95
- Chocolatine 3.95
- Kouign Amann 4.75
- Strawberry Cream Cheese Danish 3.75
- Downtowner with Sugar 3.60
- Bear Claw 3.95
- Pecan Schnecken 4.25
- 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
- Rio Baguette, slightly sour 4.25
- Organic Hearty Sandwich Wheat 5.50
- Organic Old World Raisin Walnut 6.95
- Francesse Baguette 4.50/ Buns 4.25 /4 pack
- Carpo's Seeded Francesse 4.75
- English Toaster 4.25
- Jewish Rye 6.75

COOKIES

- Iced Stegosaurus Cookies 1.95
- Brookies 2.95/ 32.50 doz
- Lemon Crackle 1.75/ 19.25 doz
- Snickerdoodle 1.75/ 19.25 doz
- Rugaleh 1.85
- YoYos 1.75/ 19.25 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
- Apricot or Black Iced Tea (unsweetened) 3.50
- Hibiscus Cooler 3.50

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

CAKES

- Crazy Berry**
Vanilla sponge filled with raspberry, strawberry and black-berry jams & buttercreams, iced with vanilla buttercream and topped with a few fresh assorted berries.
- Salted Caramel Cake**
Devil's food cake with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.
- Flourless Chocolate Hazelnut Cake**
Flourless, fudgy chocolate cake iced with chocolate hazelnut whipped cream, a ganache drip & chopped hazelnuts on top.
- Lemon Lovers**
Vanilla sponge cake, lemon curd & lemon buttercream inside, and out and topped with a cute pair of bees.
- Old Fashioned Chocolate Cake**
Five layers of devil's food cake with a fluffy powdered sugar old fashioned chocolate buttercream inside and out.
- Carrot Cake**
With cream cheese icing inside and outside, and hand-painted carrots.
- Princess Cake**
Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a marzipan shell & a fresh rose.
- Chocolate Mousse Cake**
Devil's food cake, chocolate mousse & light chocolate whipped cream inside with chocolate ganache & ground hazelnuts on the outside.
- 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 • Crazy Berry • Carrot • Key Lime
Chocolate Mousse • Flourless Chocolate Hazelnut Cake

PIES & PASTRIES

- Pumpkin Pie 20.95 / 3.95 slice
- Ollalieberry Pie 28.95/ 3.95 slice
- Mini Chocolate Chip Cheesecake 6.95
- Chocolate Eclair 5.25
- Cupcakes, Vanilla with rainbow sprinkles, or
Chocolate with chocolate sprinkles 3.60
- Napoleon 5.25
- Fresh Berry Tartes & Tartlettes 33.95 whole /6.25 ea

WINE SELECTION

- Terrazas, Altos Del Plata, Cabernet Sauvignon, 2018 11.95
- Martin Ranch, Central Coast, Cabernet Sauvignon, 2017 25.95
- 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

STORE OPEN • 7AM TO 7PM DAILY

BREAKFAST

- Breakfast Burrito with Bacon 8.75 /Vegetarian 7.95
- Breakfast Biscuit 4.95 / 5.95 with Ham
- Fresh Corn Frittata (v) 6.25
- Crisp Bacon Slices (3) 4.50
- Scrambled Egg Croissant (v) 7.25 with Ham or Bacon 8.25
- Fried Egg Sandwich with Bacon or Spinach 7.75 / 7.50
- 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
- Lemon Marinated Chicken Breast 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

- Italiano Ficelle with salami, ham, provolone, pepperoncini, vinaigrette and mayo. 9.75
- Lemon Chicken Ficelle with grilled chicken breast, herb mayo, thin lemon slices and spring mix. 9.50
- Caprese Ficelle with fresh mozzarella, dry farmed tomatoes, fresh basil, and balsamic vinaigrette. (v) 9.50
- Turkey & Provolone Ficelle with pepperoncini and smoky French dressing. 9.50
- Pastrami & Swiss on Rye with dijonnaise, lettuce, tomato and dill pickle. 9.95
- Turkey B.L.T. with heirloom tomatoes, smoky bacon, butter lettuce and mayo on Joe's Bread. 9.95
- Texas Tri Tip with crispy onions on a francese bun with housemade bbq sauce, lettuce and mayo. 9.95
- Albacore Tuna & Cheddar on whole wheat with pickles. 9.95
- Almond Tarragon Chicken Salad Croissant 9.95

SALADS

- Miss Spoon's Quinoa (v) 3.50 half pint/ 6.95 pint
- Caesar Pasta Salad 4.25 half pint/ 8.50 pint
- Roasted Beets & Baby Spinach, vegan 4.25 half pint/ 8.50 pint
- Creamy Lemon Kale (v) 3.95 half pint/ 7.95 pint
- Sesame Rice Noodle Salad with Tofu 4.25 half pint/ 8.50 pint/ 12.50 1 1/4#
- Grilled Polenta Salad (v) 3.75 half pint/ 7.50 pint
- Fresh Fruit, vegan 4.25 half pint/ 8.50 pint
- Hummus & Miss Spoon's 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 Chicken Salad 6.95 half pint

GAYLE'S TO GO

TAKE HOME & ENJOY

BLUE PLATE DINNER

- Shiitake Beef Stroganoff with sherry & sour cream, Parslied Pappardelle and Green Goddess Salad. 19.95**
- Shrimp Scampi with garlic & white wine linguine, Buttered Asparagus & Late Bake Baguette 19.95**
- Chicken Piccata, Pasta Formaggio with sage & prosciutto and Almond Green Beans. 19.95**
- Skirt Steak with blue cheese butter, Crème Fraîche Mashed Potatoes and Lemon Broccolini. 21.95**

ROSH HASHANA DINNER

FRIDAY, SEPTEMBER 18TH

- Braised Beef Brisket, Zucchini & Potato Latkes, Couscous with apricot, currants & almonds, Roasted Beet Salad with poppy seed dressing. 22.95**

PASTAS & ENTREES

- Whole Wheat Pasta with Lentil Bolognese (v) 15.95
- 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
- Twice Baked Potatoes 9.50 for two
- 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
- Green Chili Chicken
- Mushroom Barley
- 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
- Pimento 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