

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

DANISH, CROISSANT & GOODIES

- Pumpkin 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
- Olallieberry Turnover 4.75
- Crocodile, flaky brown sugar maple pecan pastry 4.50
- Ham & Cheese Croissant 5.25
- Garlic Cheese Twist 3.75

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 3.75/4.25
 - Cafe au Lait 3.75/4.25
 - Cappuccino 3.75
 - Macchiato 3.25
 - Espresso 2.75
 - Americano 2.75
 - Mocha 4.25/4.75
 - Hot Chocolate 3.00/3.50
 - Chai 3.75/4.25
 - 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*

(wf) = wheat free (v) = vegetarian

SEASONAL SANDWICHES

- Italiano Ficelle**
with salami, ham, provolone, pepperoncini, vinaigrette and mayo. 9.75
- Lemon Chicken Ficelle**
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 house bbq sauce, lettuce & mayo. 9.95
- Albacore Tuna & Cheddar**
on whole wheat with housemade 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 1/4#
- 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 9.95/ with Chicken Breast 12.50**
with housemade croutons & parmesan
- Albacore Tuna or Almond Chicken Salad 6.95 half pint**

GAYLE'S Weekday Hot Blue Plate Dinners

READY AT
4:30 PM

MONDAY, 9/28	TUESDAY, 9/29	WEDNESDAY, 9/30	THURSDAY, 10/1	FRIDAY, 10/2
Roast Turkey Breast & Gravy — • — Stuffing — • — Mashed Potatoes — • — Green Beans 20.95	Beer Braised Short Ribs — • — Cheesy Baked Polenta — • — Zucchini Sauté 21.95	Mediterranean Salmon with olives, capers & cherry tomatoes — • — Saffron Mashed Potatoes — • — Garlic Sautéed Spinach 21.95	Chicken Parmesan with housemade tomato sauce — • — Spaghetti with cauliflower, almonds & green olives — • — Caesar Salad 19.95	Southwest Skirt Steak with salsa fresca & crispy onions — • — Roasted Poblano & Cheddar Gratin — • — Chopped Salad with avocado & jicama 21.95

All Five Dinners are Available Daily Cold To Go thru Sunday, September 27th from 7am - 7pm

HOT FOOD

- Balsamic Citrus Glazed Quarter Chicken 6.95
- Lemon Marinated Chicken Breast 6.95
- BBQ Pork Ribs 8.25
- Chicken Wings (4) 6.95
- 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

GAYLE'S OWN & SIDES

- Housemade Soup, Pint 8.75
- Minestrone*
- Split Pea Dabl*
- 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

COLD GRAB & GO 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
- Chicken Pot Pie, serves 1-2 11.95
- Individual Bacon Quiche 10.95 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

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

Specialty Cakes

Crazy Berry

Vanilla sponge filled with raspberry, strawberry and blackberry 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 and 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, SIZES & SLICES

PRICES

5" ~ 25.00

7" ~ 42.00

9" ~ 55.00

5.95 slice

AVAILABLE BY THE SLICE

Princess • Crazy Berry

Carrot • Chocolate Mousse

Flourless Chocolate Hazelnut Cake

Key Lime

Inscription on Your Cake ~ No Charge

Fresh Flowers ~ Price Varies by Size

PIES & PASTRIES

Pumpkin Pie 20.95 / 3.95 slice

Olallieberry 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

COOKIES & GOODIES

Iced Bat Cookie 2.25

Cowboy Cookie 2.75/ 29.25 doz

Ginger Cookie 1.60/ 17.50 doz

Rugelach 1.85

Butterstars 1.60/ 17.50 doz

Old Fashioned Peanut Butter 2.75/ 29.25 doz

Brookies 2.95/ 32.50 doz

Strawberry Shortcake 2.75/ 29.95 doz

Toll House 1.60/ 17.50 doz/ **Cookie Dough** 12.50 doz

Biscotti Bag, 12 piece 16.95

Teal's Granola 12.50

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

Francese Baguette 4.50/ **Buns** 4.25 /4 pack

Carpo's Seeded Francese 4.75

English Toaster 4.25

Jewish Rye 6.75