

BREAKFAST

- Breakfast Burrito with Bacon 8.75 / Vegetarian 7.95
Breakfast Biscuit 4.95 / 5.95 with Ham
Fresh Corn Frittata (v) 6.50
Crisp Bacon Slices (3) 4.50
Scrambled Egg Croissant (v) 7.25 with Ham or Bacon 8.50
Fried Egg Sandwich with Bacon or Spinach 8.00/ 7.50
Individual Quiche: Bacon, or Tomato & Spinach (v) 5.50
Rosemary Roasted Potatoes 3.95 / 7.95

DANISH, CROISSANT & GOODIES

- Pumpkin Muffin 3.75
Croissant 2.95
Pain d' Amande 4.25
Chocolatine 3.95
Kouign Amann 4.75
Lemon Filled Kouign Amann 5.25
Strawberry Cream Cheese Danish 3.75
Downtowner with Sugar 3.75
Bear Claw 4.25
Pecan Schnecken 4.50
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

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| Gayle's Own Dark Roast
or Decaf Coffee 2.50/ 2.95 | Mocha 4.25/4.75 |
| Cold Brew Coffee 3.75 | Hot Chocolate 3.00/3.50 |
| Latte or Tea Latte 3.75/4.25 | Steamer 2.50/2.75 |
| Cafe au Lait 3.75/4.25 | Chai 3.75/4.25 |
| Cappuccino 3.75 | Mocha Chai 4.25/4.75 |
| Macchiato 3.25 | Hot Tea 1.95 |
| Espresso 2.75 | Apricot or Black Iced Tea
(unsweetened) 3.50 |
| Americano 2.75 | 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

SEASONAL SANDWICHES

- Italiano Ficelle
salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95
Caprese Ficelle
with fresh mozzarella, dry farmed tomatoes, fresh basil, and balsamic vinaigrette. (v) 9.50
Milano
Hard-boiled egg, sauteed spinach, mozzarella, lettuce, tomato and mayo on a francese bun. (v) 8.95
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, bacon, butter lettuce and mayo on Joe's Bread. 9.95
Texas Tri Tip with crispy onions
on a francese bun with our bbq sauce, lettuce & mayo. 9.95
Marinated Chicken Breast
with herb mayo and a splash of lemon juice on thick sliced Capitola sourdough. 9.50
Albacore Tuna & Cheddar
on whole wheat with housemade pickles. 9.95
Almond Tarragon Chicken Salad Croissant 9.95

SALADS

- Caesar Pasta Salad 4.25 half pint/ 8.50 pint
Roasted Beets & Baby Spinach (v) 4.25 half pint/ 8.50 pint
Miss Spoon's Quinoa (v) 3.95 half pint/ 7.95 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
Fiesta Salad (v) 3.75 half pint/ 7.50 pint
Fresh Fruit, vegan 4.25 half pint/ 8.50 pint
Albacore Tuna or Almond Chicken Salad 6.95 half pint

COMPOSED SALADS

- Hummus & 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
Spinach Salad
with cherry tomatoes, mushrooms, hard-boiled egg, and red onion (v) 8.50/ With Bacon 9.50

GAYLE'S Weekday *Hot* Blue Plate Dinners

READY AT
4:30 PM

MONDAY, 10/26	TUESDAY, 10/27	WEDNESDAY, 10/28	THURSDAY, 10/29	FRIDAY, 10/30
Steak Diane — • — Crème Fraîche Mashed Potatoes — • — Buttered Asparagus 21.95	Spaghetti & Tender Meatballs — • — Italian Chopped Salad with salami, mozzarella & olives — • — Francese Garlic Bread 19.95	Cider Brined Pork Chops — • — Vermont Cheddar Mashed Potatoes — • — Buttery, Bacony Cabbage 20.95	Miso Glazed Salmon — • — Sticky Rice with edamame & shiitake — • — Stir Fried Baby Bok Choy with ginger & garlic 21.95	Chicken Cordon Bleu with gruyère & ham — • — Savory Bread Pudding — • — Green Beans with fresh thyme 20.95

All Five Dinners are Available Cold To Go Daily thru Sunday, November 1st from 7am - 7pm

HOT FOOD

- Balsamic Citrus Glazed Quarter Chicken 6.95
- Lemon Marinated Chicken Breast 6.95
- BBQ Pork Ribs 8.50
- Peking Chicken Wings (4) 7.50
- 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) 2.50

GAYLE'S OWN & SIDES

- Housemade Soup, Pint 8.75
- Black Bean & Pumpkin with Ham
- Golden Mushroom (v)
- Garlic Bread~Francese half loaf ready for your oven. (v) 7.50
- Deviled Eggs~Traditional 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

COLD GRAB & GO PASTAS & ENTREES

- Chicken Pot Pie, serves 1-2 11.95
- Bacon & Caramelized Onion Quiche, serves 1-2 11.95
- Broccoli & Cheddar Quiche, serves 1-2 11.95
- Penne d'Alba, serves 2-3 (v) 15.95
- Spinach Gorgonzola Pasta, serves 2-3 (v) 15.95
- Macaroni & Cheese, 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
- Individual Bacon Quiche 10.95 for two
- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs, serves 3-4 19.95
- Peking Chicken Wings 14.95
- 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

PIES & PASTRIES

- Pumpkin Pie 20.95 / 3.95 slice
- Olallieberry Pie 28.95/ 3.95 slice
- Chocolate Eclair 5.25
- Cupcakes, Vanilla topped with an icing pumpkin, or Chocolate with an icing ghost 3.60
- Napoleon 5.25
- Florentine 3.25

COOKIES & GOODIES

- Iced Jack O'Lantern Cookie 2.95
- Iced Bat Cookie 2.25
- Candy Corn Spritz .95
- Halloween Butterstars 1.60/ 17.50 doz
- Chocolate Coma Cookie (wf) 1.85/19.95 doz
- Ginger Cookie 1.60/ 17.50 doz
- Brookies 2.95/ 32.50 doz
- Old Fashioned Peanut Butter 2.75/ 29.25 doz
- Cowboy Cookie 2.75/ 29.25 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

BREAD

- Organic Joe's Bread 7.25
- Organic Capitola Sourdough
Round 4.25 • Sandwich 5.95
- Olive Capitola Sourdough 5.95
- 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

SPECIALTY CAKES

- Jack O'Lantern Cake**
A pumpkin-shaped chocolate Princess Cake with a nice big smile.
- Burnt Almond Cake**
Vanilla sponge cake, almond flavored pastry cream inside with vanilla buttercream and candied almonds outside.
- Flourless Cappuccino Cake**
Flourless, fudgy chocolate cake filled and iced with coffee whipped cream. Vanilla whipped cream "foam" on top.
- 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.
- Raspberry Poppy Seed Cake**
Poppy seed cake with raspberry whipped cream inside & 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.
- New York Cheesecake**
In a classic graham cracker crust and topped with sour cream. 7" only. 38.00
- Boston Cream Pie**
Vanilla sponge cake filled with vanilla pastry cream and topped with a chocolate ganache glaze. 7" only. 28.00
- Key Lime Pie**
Creamy, sweet-tart key lime filling in a graham cracker crust topped with whipped cream. 38.00

CAKE PRICES, SIZES & SLICES

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

**AVAILABLE
BY THE SLICE**
Flourless Cappuccino Cake
German Chocolate
Carrot • Princess
New York Cheesecake • Key Lime Pie

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