

BREAKFAST

- Breakfast Burrito with Bacon 8.75 /Vegetarian 7.95
Scrambled Egg Croissant (v) 7.25 with Ham or Bacon 8.50
Individual Quiche: Bacon, or Tomato & Spinach (v) 5.50

DANISH, CROISSANT & GOODIES

- Cranberry Orange Muffin 3.75
Apple Cheese Danish 3.75
Three Ginger Gingerbread 15.95/ slice 3.50
Old Fashioned Cinnamon Roll 4.75
Croissant 2.95
Pain d' Amande 4.25
Chocolatine 3.95
Downtowner with Sugar 3.75
Bear Claw 4.25
Pecan Schnecken 4.50
Olallieberry Turnover 4.75
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 | |

• Extras •

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

BOTTLED DRINKS/ BEER/ WINE
ALSO AVAILABLE

SEASONAL SANDWICHES

- Italiano Ficelle
salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95
Albacore Tuna & Cheddar on Seeded Ficelle
with housemade pickles and lettuce. 9.75
Turkey & Swiss Ficelle
with dijonnaise and dill pickle. 9.75
Fresh Mozzarella & Roasted Tomato Ficelle
with lemon, arugula and olives. (v) 9.50
Roasted Vegetable & Avocado
*cumin spiced carrots & garbanzos, pumpkin seeds and
artichoke tapenade on Joe's bread. Vegan* 8.95
Turkey Crannie
*with provolone, grated carrot, lettuce & cranberry mustard
and mayo on a francese bun.* 9.95
Tri Tip with Horseradish Sauce
*with pickled red onion and butter lettuce on a poppy seed
challah bun.* 9.95
Marinated Chicken Breast
*with herb mayo and a splash of lemon juice on thick sliced
Capitola sourdough.* 9.50
Almond Tarragon Chicken Salad Croissant 9.95
Egg Salad Sandwich
with butter lettuce on hearty wheat. 7.50

SALADS

PRICES ARE PER HALF PINT/ PINT

- Crunchy Broccoli & Pecan (v) 4.50/ 8.95
Red, Green & Gold Kale Salad, vegan 4.25/ 8.50
Abby's Pasta Salad (v) 4.50/ 8.95
Miss Spoon's Quinoa (v) 3.95 half pint/ 7.95 pint
Italian Chopped Salad 4.75/ 9.50
Christie's Coleslaw (v) 3.50/ 6.95
Fresh Fruit, vegan 4.25/ 8.50
Albacore Tuna or Almond Chicken Salad 6.95/ 13.95

COMPOSED SALADS

- The Chicken & The Egg *Our Garden Salad with grilled chicken
breast and hard-boiled egg.* 11.50
Garden Salad *with carrot matchsticks, red beets, mushrooms,
cherry tomatoes, cucumber slices and sunflower sprouts on a bed
of mixed greens* 8.95
Caesar Salad 9.95/ with Chicken Breast 12.50
with housemade croutons & parmesan
Bistro Salad
with goat cheese, dried cranberries and spiced nuts (v) 11.50
Salmon Niçoise Salad
with green beans, red potatoes and egg 14.95

GAYLE'S Weekday *Hot* Blue Plate Dinners READY AT
4:30 PM

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Schnitzel <i>with bacon pepper gravy</i> Buttermilk Mashed Potatoes Green Beans <i>with fresh thyme</i> 20.95	Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Lemon Broccolini 19.95	Cider Brined Pork Chops <i>smothered in onions</i> Vermont Cheddar Mashed Potatoes Buttery, Bacony Cabbage 20.95	Balsamic Citrus Glazed Chicken Lasagne Bolognese Caesar Salad <i>with Gayle's garlic croutons</i> Francese Garlic Bread 19.95	Grilled Salmon <i>with lemon sauce</i> Truffled Fettuccini Fresh Asparagus 21.95

All Five Dinners are Available Cold To Go Daily thru Sunday, December 20th from 7am - 7pm

GAYLE'S OWN & SIDES

- Francese Garlic Bread (v) 7.50
- Deviled Eggs 10.50/6 pack
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- Crostini *buttery garlic toasts* 8.50
- Roasted Garlic & Artichoke Dip (v) 6.95
- Savory Cheese Spread (v) 6.95
- Housemade Hummus (v) 6.95
- Red Pepper Cashew Spread (v) 7.25



**COLD GRAB & GO
PASTAS & ENTREES**

- BBQ Pork Ribs, serves 3-4 19.95
- Peking Chicken Wings 14.95
- Balsamic Citrus Glazed Quarter Chicken 6.95
- Chicken Enchiladas 12.95 for two
- Polenta Casserole (v) (wf) 14.95 for two
- Caramelized Onion & Bacon Quiche, 5" round 11.95
- Broccoli & Cheddar Quiche, 5" round 11.95
- Twice Baked Potatoes 9.50 for two
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- Spinach Gorgonzola Pasta, serves 2-3 (v) 15.95
- Penne d'Alba Pasta, serves 2-3 (v)
with toasted garlic, tomato sauce & mozzarella 15.95
- Macaroni & Cheese, serves 2-3 (v) 15.95
- Lasagne Bolognese, serves 3-4 26.50
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- Housemade Soup, Pint 8.75
- November 30th to December 6th:**
Peanut Chicken
Mushroom Bisque (v)
- December 7th to 13th:**
Beef & Barley
Zucchini Gorgonzola (v)
- December 14th to 20th:**
Chicken Noodle
Tomato Lentil, vegan

PIES & PASTRIES

- Pumpkin Pie** 20.95 / 3.95 slice
Fresh Apple Crumb Pie 26.95 / 3.95 slice
Pecan Pie 28.95 / 3.95 slice
Olallieberry Pie 28.95/ 3.95 slice
Key Lime Pie with whipped cream 38.00/ 5.95 slice

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Individual New York Cheesecake
topped with sour cream & cherries 6.95

Chocolate Eclair 5.25

Winter Cupcakes, Festive Stars or Wreaths on chocolate
or vanilla cupcakes 3.60

HOLIDAY COOKIES

- Festive Trees** 2.95
Lemon Snowflake Cookies 2.95
Biscotti 1.95
Red & Green Checkerboards 1.95/ **Slice & bake log** 19.95
Peanut Butter Blossoms 2.50
Holiday Butterstars 1.60
Fudge Crackles 1.60
Ginger Cookies 1.60
Mexican Wedding Cookies 1.60
Toll House Cookies 1.60

BREAD

- Francese Baguette** 4.50/ **Buns** 4.95/ 4 pack
Rio Sourdough Baguette 4.25
Joe's Bread (wheat sourdough) 7.25
Organic Capitola Sourdough Round 3.95
Olive Sourdough Oval 5.75
English Toaster Bread 4.25
Organic Hearty Wheat Sandwich Loaf 5.50
Muesli Loaf 6.25
Organic Capitola Sourdough Sandwich 5.75
Organic Old World Raisin Walnut 6.75
Challah Twist or Sandwich 4.75

SPECIALTY CAKES

Salted Caramel Cake
Devil's food cake with a housemade salted caramel filling and a dark chocolate icing, topped with flaked sea salt.

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. 25.00

Chocolate Mousse Cake
Devil's food cake, rich chocolate mousse & chocolate whipped cream, with chocolate ganache and ground hazelnuts on the side.

Pumpkin Cheesecake
In a ginger cookie crust with vanilla whipped cream & decorated with white chocolate autumn leaves. 38.00

Burnt Almond Cake
Vanilla sponge cake, almond flavored pastry cream inside with vanilla buttercream and candied almonds outside.

Lemon Snowflake Cake
Lemon chiffon cake, lemon curd and lemon buttercream with white chocolate snowflakes outside. 28.00

Winter Princess Cake
Vanilla sponge cake with pastry cream, raspberry jam and vanilla whipped cream inside with a white marzipan shell, holly, a red rose and ribbon. Also available in traditional colors.

CAKE PRICES, SIZES & SLICES

PRICES	AVAILABLE BY THE SLICE
5" ~ 25.00	Chocolate Mousse • Princess
7" ~ 42.00	German Chocolate • Key Lime
5.95 slice	<i>Inscription on Your Cake ~ No Charge</i> <i>Fresh Flowers ~ Price Varies by Size</i>

HOLIDAY TRADITIONS

German Stollen
Buttery & rich with raisins, sliced almonds and candied orange peel. Great for dessert or breakfast. 21.95

Chocolate Apricot Fruitcake
Semi-sweet chocolate pieces, rum & brandy soaked dried apricots, golden raisins, candied orange peel and walnuts. 16.95

Biscotti Gift Bag
Our famous almond biscotti arranged in a bag tied with a festive ribbon. 16.95

Teal's Granola
With oats, dried cranberries, sunflower seeds, almonds, pecans, hazelnuts, maple syrup and a hint of vanilla. 12.50

Crisp Spiced Nuts
Almonds & pecans in a spicy sweet coating. 14.50