

BREAKFAST

- Breakfast Burrito with Bacon 8.75 / Vegetarian 7.95
Breakfast Biscuit 4.95 / 5.95 with Ham
Frittata Verde (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

DANISH, CROISSANT & GOODIES

- Cranberry Orange Muffin 3.75
Apple Cheese Danish 3.75
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
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

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
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

(wf) = wheat free (v) = vegetarian

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

HOT FOOD

- Balsamic Citrus Glazed Quarter Chicken 6.95
- BBQ Pork Ribs 8.25
- Peking Chicken Wings, 7.50 for four
- Grilled Teriyaki Salmon 13.95
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- Chicken Enchiladas 6.50
- Polenta Casserole (v) (wf) 7.50
- Macaroni & Cheese (v) 4.50 / 8.95
- Penne d'Alba Pasta
with toasted garlic, tomato sauce & mozzarella (v) 4.50 / 8.95
- Spinach Gorgonzola Pasta 4.50 / 8.95
- Twice Baked Potato (v) 4.75
- Steamed Veggies 3.95 / 7.95
- Francese Garlic Bread (v) 2.35

APPETIZERS & DIPS

- Deviled Eggs 10.50/6 pack/ 1.65 individual
- 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
- Francese Garlic Bread (v) 7.50

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 14.95
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Mini Buche de Noel
Too Cute! 14.95
Individual New York Cheesecake
topped with sour cream & cherries 6.95
Coconut Snowballs 5.95
Chocolate Eclair 5.25
Winter Cupcakes, Festive Stars or Wreaths on chocolate

HOLIDAY COOKIES

- Festive Trees 2.95
Lemon Snowflake Cookies 2.95
Decorated Gingerbread Men 4.50
Fudge Crackles 1.60
Red & Green Checkerboards 1.95/ Slice & bake log 19.95
Peanut Butter Blossoms 2.50
Holiday Butterstars 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
Jewish Rye 6.75
Challah Twist or Sandwich 4.75

SPECIALTY CAKES

- Flourless Snowy Forest Cake**
Fudgy cake with raspberry whipped cream and ganache, and vanilla whipped cream outside. Decorated with meringue mushrooms, holiday greens & "snow." 28.00
- 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
5" ~ 25.00
7" ~ 42.00
5.95 slice

AVAILABLE BY THE SLICE
Chocolate Mousse • Princess
German Chocolate

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

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 & a hint of vanilla.* 12.50