

HOLIDAY APPETIZERS

Petite Croissant Sandwich Tray

Almond Tarragon Chicken Salad in a mini croissant. 48 hr notice required. 100.00

Gayle's Basil Torte

Layers of sun dried tomato & pesto, cream cheese and provolone with chopped pistachios outside. 48 hr notice required. 24.95

Creamy Brie Bake

With kalamata olives, sauteed mushrooms and scallions in our Capitola Sourdough. 48 hr notice required. 23.95

Stuffed Cheese Puffs

Bite-size herbed puffs, stuffed with our savory cheese spread. 48 hr notice required. 22.95

Mini Mushroom Turnovers

Delicious warm or at room temperature. 48 hr notice required. 19.95

OTHER APPETIZERS

Deviled Eggs

Simply the best! 10.50 six pack

Crostini

Herb & garlic toasted baguette rounds. 9.25

Smoked Salmon Spread 8.95

Savory Cheese Spread

Olives, pimento, pepperoncini & garlic. 7.50

Roasted Red Pepper Cashew Spread, vegan 7.50

Roasted Garlic & Artichoke Dip 7.50

Housemade Hummus, vegan 7.25

HOLIDAY HOURS

OPEN NEW YEAR'S EVE

7AM - 7PM, DECEMBER 31ST

CLOSED JANUARY 1, 2022

*To Place an Online Order
Scroll Down ↓*

Please note some items are not available online.

COLD GRAB & GO

PASTAS

Spaghetti & Meatballs, serves 2-3 18.95

Chicken Capellini Salad 13.95

Spinach Gorgonzola Pasta, serves 2-3, vegetarian 17.95

Penne d'Alba Pasta, serves 2-3, vegetarian

With toasted garlic, tomato sauce & mozzarella 16.95

Lasagne Bolognese, serves 3-4 28.95

ENTREES

BBQ Pork Ribs, serves 3-4 21.95

Peking Chicken Wings 15.95

Chicken Pot Pie, serves 1-2 14.95

5" Quiche: Bacon & Onion or Broccoli Cheddar, vegetarian 13.95

Layered Polenta Casserole, serves 2, vegetarian 15.95

Chicken Enchiladas 14.50 for two

Potato & Kale Enchiladas, vegetarian 10.95 for two

Twice Baked Potatoes, vegetarian 10.95 for two

Francese Garlic Bread 8.50

HOUSEMADE SOUP, PINT 9.50

December 27th to 31st

Mexican Meatball Soup

HOT FOOD

Teriyaki Salmon 14.95

Balsamic Citrus Glazed Quarter Chicken 7.50

Lemon Marinated Chicken Breast 7.50

Peking Chicken Wings 8.95 for four

BBQ Pork Ribs 10.95

Chicken Enchiladas 7.25

Macaroni & Cheese, vegetarian 4.95 /9.90 /19.80

Layered Polenta Casserole, vegetarian 7.95

Penne d'Alba Pasta, vegetarian

With toasted garlic, tomato sauce & mozzarella 4.95 /9.90 /19.80

Spinach Gorgonzola Pasta, vegetarian 4.95 /9.90 /19.80

Creamy Mashed Potatoes, vegetarian 4.95 /9.90 /19.80

Twice Baked Potato, vegetarian 5.25

BREAKFAST

- Frittata Verde, *vegetarian* 6.95
Breakfast Burrito with Potato & Bacon 9.95/*vegetarian* 8.95
Greek Yogurt Parfait with Teal's Granola 6.50
Ham or Bacon Scrambled Egg Croissant 9.50/*vegetarian* 8.25
Fried Egg Sandwich
with Bacon or Spinach 8.50/*vegetarian* 7.95
Individual Quiche: Bacon, or
Tomato & Spinach, *vegetarian* 5.95
Chicken Apple Sausage 5.50
Crisp Bacon Slices (3) 4.95
Rosemary Roasted Potatoes 3.95 / 7.95

DANISH, CROISSANT & MORE

- Old Fashioned Cinnamon Roll 4.95
Pecan Schnecken 5.25
Apple Cheese Danish 4.25
Morning Glory Muffin 3.95
Maple Pecan Crocodiles 5.25
Kouign Amann 5.50
Apricot Filled Kouign Amann 5.95
Croissant 3.50
Pain d' Amande 4.95
Chocolatine 4.50
Bear Claw 4.95
Olallieberry Turnovers 4.95
Downtowner with Sugar 4.25
Ham & Cheese Croissant 5.95
Garlic Cheese Twist 4.50
Mushroom Turnover 3.25



ESPRESSO & COFFEE

COFFEE

- House Dark Roast: Medium 2.50 / Large 2.95/ Refill 1.75
Cold Brew 3.75
Cafe au Lait 3.75/4.25

ESPRESSO & HOT DRINKS

- Pumpkin Spice Latte 5.00 / 5.50
Eggnog Latte 5.00 / 5.50
Latte 4.25 / 4.75
Peppermint Mocha 5.70 / 6.20
Mocha 4.95 / 5.50
Cappuccino 3.75
Macchiato 3.25
Americano 2.75
Espresso 2.75
Hot Chocolate 3.50 / 4.00

EXTRAS

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

Housemade Caramel, Vanilla, or Sugar Free Vanilla Syrup .75

TEA

- Chai 3.75 / 4.25
Mocha Chai 4.95 / 5.50
Hot Tea 1.95

Iced & Unsweetened:

Tropical, Black or or Decaf Apricot Tea 3.75

COLD SPECIALITIES

- Housemade Lemonade 4.25
Arnold Palmer 4.25
Hibiscus Cooler 4.25



SEASONAL SANDWICHES

• AVAILABLE AFTER 8AM •

Italiano Ficelle

Salami, ham, provolone, pepperoncini, vinaigrette & mayo. 9.95

Fresh Mozzarella & Roasted Tomato Ficelle, vegetarian

With lemon, arugula and olives. 9.95

Turkey & Pepper Jack Ficelle

With pepperoncini, tomato & mayo. 9.95

Grilled Tri Tip on an Everything Croissant

With butter lettuce, tomato, mustard & horseradish. No mayo. 10.95

Almond Tarragon Chicken Salad Croissant

With roasted chicken, fresh tarragon, celery, chopped almonds, scallions, mayo and lettuce. 10.50

• AVAILABLE AFTER 10AM •

Grilled Chicken Club

With bacon, cheddar, lettuce & tomato on grilled sourdough. 9.95

Ham & Jarlsberg on Rye

With mayo, mustard, tomato and lettuce. 9.95

Turkey & Carrot

On hearty wheat with cranberry sauce, mayo & lettuce. 9.95

Vegan Veggie Wrap

Hummus, kale ribbons, tomato, grated carrot & red cabbage in a whole wheat tortilla. 8.95

Albacore Tuna and Cheddar

With housemade pickles on a poppy seed challah bun. 9.95



We have a selection of Wine by the bottle or glass, and Cold Beer, Cider, Soft Drinks and Organic Juices.

SALADS

PRICES ARE FOR SM, MED & LG

• AVAILABLE AFTER 8AM •

Red, Green, Gold & Kale Salad, vegan

Organic kale, roasted beets, butternut squash, roasted tomatoes, garbanzo beans and pumpkin seeds with a white balsamic dressing. 4.50/ 9.00/ 18.00

Roasted Beets & Belgian Endive, vegan

With red wine vinaigrette. 4.95/ 9.90/ 19.80

Fresh Fruit, vegan

4.95/ 9.90/ 19.80

Almond Tarragon Chicken Salad

6.95/ 13.90/ 27.80

• AVAILABLE AFTER 10AM •

Green Bean & Artichoke Salad, vegan

With hazelnuts, basil and lemon vinaigrette. 4.95/ 9.90/ 19.80

Crunchy Broccoli & Pecan, vegetarian

With apple & gruyère. 4.95/ 9.90/ 19.80

Abby's Pasta, vegetarian

Bowtie pasta, gorgonzola cheese, arugula and toasted walnuts with a lemon thyme dressing. 4.95/ 9.90/ 19.80

Albacore Tuna Salad

6.95/ 13.90/ 27.80

COMPOSED SALADS

Sesame Chicken Salad

Romaine, oranges, almonds, cucumber, cilantro, scallions, marinated & grilled chicken breast & poppy seed dressing. 14.95

Salmon Niçoise Salad

With green beans, red potatoes and hard-boiled egg. 14.95

Caesar Salad, 9.95/ with Chicken Breast 12.50

With housemade croutons & parmesan.

Bistro Salad, vegetarian

With goat cheese, dried cranberries and spiced nuts. 11.95

GAYLE'S BLUE PLATE DINNERS

MONDAY, 12/27

Italian Pot Roast

*Parmesan
Smashed Potatoes
Peas & Baby Spinach
with pancetta
20.95*

TUESDAY, 12/28

Chicken Piccata with lemon & capers

*Pasta Formaggio
with sage & prosciutto
Tarragon Green Beans
20.95*

WEDNESDAY, 12/29

Slow Braised Lamb Shanks

*red wine, tomatoes & spices
Dolmas Rice Pilaf
Greek Country Salad
20.95*

THURSDAY, 12/30

Grilled Salmon with artichoke piccata sauce

*Rosemary
Roasted Potatoes
Buttered Broccoli
22.95*

FRIDAY, 12/31

Prime Rib *au jus* with horseradish cream

*Mashed Potatoes
with crispy onions
Fresh Asparagus
23.95*

THESE DINNERS ARE AVAILABLE HOT MONDAY THRU FRIDAY AT 4:00PM.

ALL FIVE DINNERS ARE AVAILABLE COLD ALL WEEK MONDAY THRU FRIDAY, 7:00AM-7:00PM.

HOLIDAY CAKES

2022 Cake

Fudgy, flourless chocolate cake with orange chocolate ganache and grand marnier whipped cream inside, and outside. Decorated with gold glitter.

New Year's Eve Candy Cake

Devil's food cake, ganache and vanilla buttercream inside, and out with a ganache drip design and a festive arrangement of candy.

Midnight Hour Cake

Devil's food cake soaked with espresso, espresso buttercream inside, and vanilla buttercream outside and a clock.

Salted Caramel Chocolate Cake

Devil's food cake with a housemade salted caramel filling with a dark chocolate icing, flaked sea salt and silver & gold stars.

Chocolate Mousse

Devil's food cake, chocolate mousse & chocolate whipped cream with a chocolate glaze & ground hazelnuts on the sides.

Princess Cake

Vanilla sponge with pastry cream, raspberry jam & vanilla whipped cream in a marzipan shell and a fresh rose.

Burnt Almond Cake

Vanilla sponge cake, almond Bavarian cream with candied almonds.

Carrot Cake

With cream cheese icing, and handpainted carrots.

Blackberry Bramble

Vanilla sponge with blackberry jam and blackberry buttercream in a marbled design.

CAKE PRICES, SIZES & SLICES

5" ~ 30.00

AVAILABLE BY THE SLICE 6.50

7" ~ 50.00

Princess • Carrot • Burnt Almond

9" ~ 70.00

Blackberry Bramble • Chocolate Mousse

HANDMADE PIES

Fresh Apple Crumb Pie

Hand peeled apples baked until just soft with a touch of cream & cinnamon. 28.95

Olallieberry Pie

With a sugared lattice top. 29.95

Key Lime Pie

With white chocolate bolly leaves & berries. 16.95/45.00

Freshly Whipped Cream

With vanilla & just the right amount of sugar. 6.50

FANCY PASTRIES

Mini Lemon Raspberry Cheesecake 6.95

Crème Brûlée 6.95

Raspberry Napoleon 5.95

Traditional Chocolate Eclairs 5.95

New Year's Eve Cupcakes

With silver & gold sprinkles on vanilla or chocolate cupcakes. 4.50

COOKIES

Gold Glitter Star Cookies

Vanilla shortbread with fondant icing & edible glitter. 2.95

Peanut Butter Blossoms

Topped with chocolate kisses. 2.50

Butterstars

Our popular butterstars with colorful sprinkles. 2.25

Eggnog Snickerdoodles

With a hint of rum & nutmeg. 2.25

Fudge Crackles

A fudgy cookie with a crackled powdered sugar top. 2.25

Ginger Cookies

A spicy & sweet chewy ginger cookie rolled in sugar. 1.95

Mexican Wedding Cookies

With pecans and rolled in powdered sugar. 2.25

Toll House Cookies 1.95

BREAD

Francese Baguette 4.50/ Buns 4.95/ 4 pkg

Rio Sourdough Baguette 4.50

Rustic Baguette 4.50

Joe's Bread (wheat sourdough) 8.50

Organic Capitola Sourdough Round 4.95

Organic Capitola Sourdough Sandwich 6.50

Olive Sourdough Oval 6.50

Organic Old World Raisin Walnut Loaf 7.50

Jewish Rye 6.95

Organic Hearty Wheat Sandwich Loaf 5.95

Muesli Sandwich Loaf with pumpkin & sesame seeds 6.50

English Toaster Bread 4.25

Challah Twist or Loaf 5.95

*To Place Your Order
Click Here*