

BREAKFAST

- Bacon & Smashed Tots Breakfast Sandwich 11.25
Breakfast Burrito with Potato & Bacon 12.50
Vegetarian Breakfast Burrito 11.50 V
Black beans, roasted potatoes & salsa verde
Ham, Bacon or Vegetarian Scrambled Egg Croissant 10.95/9.75
Breakfast Biscuit with Ham or Vegetarian 7.95 / 7.50
Individual Quiche: Bacon or Vegetarian 7.25
Spring Frittata 8.25 V
with leeks, asparagus & gruyère
Chicken Apple Sausage 7.25
Crisp Bacon Slices (3) 7.25
Rosemary Roasted Potatoes 4.95 / 9.95 / 19.90 V, WF
Greek Yogurt Parfait with Teal's Granola 8.50 V, WF
Chia Pudding Parfait 7.95 VG, WF

GRAB & GO BREAKFAST

- Breakfast Burrito with Potato & Bacon 12.50
Vegetarian Breakfast Burrito 11.50
Petite Quiche: Bacon or Spinach 14.50 for 2
Greek Yogurt Parfait with Teal's Granola 8.50 V, WF
Chia Pudding Parfait 7.95 VG, WF
with fresh berries and a seed & nut crumble.

FRESH BREAD

- Joe's Bread (wheat sourdough) 9.95
Organic Capitola Sourdough Round 7.75
Organic Capitola Sourdough Sandwich 7.95
Rio Sourdough Baguette 5.95
Olive Sourdough Oval 8.50
Organic Old World Raisin Walnut Loaf 8.95
Jewish Rye 8.95
Muesli Sandwich Loaf *with pumpkin & sesame seeds* 7.75
Challah Twist or Loaf 6.75
English Toaster Bread 6.25
Francese Baguette 5.95 / Buns 7.25 4 pack
Carpo's Seeded Francese 5.95
Francese Dinner Rolls 5.25 6 pack

DANISH, CROISSANT & MORE

- Strawberry Cream Danish 5.50
Old Fashioned Cinnamon Roll 6.50
Morning Glory Muffin 5.25
Marionberry Turnover 5.50
Croissant 4.95
Cinnamon Sugar Downtowner 4.95
Pain d' Amande 5.95
Chocolatine 5.75
Bear Claw 6.25
Pecan Schnecken 6.25
Yummy sticky bun covered with pecans.
Kouign Amann *plain* 6.50 *raspberry* 6.75
Maple Pecan Crocodiles 6.50
Raisin Walnut Rolls (*sweet without sugar*) 2.95
Ham & Cheese Croissant 6.75
Garlic Cheese Twist 5.50
Bacon, Cheddar, Jalapeño Scone 6.50
Tartine (*Slice of our Rio Ficelle with unsalted butter*) 2.50
Chive Biscuit 2.75
Teal's Granola 16.50

COOKIES

- Crispy Chocolate Chip Cookie 2.95
with walnuts.
Gochujang Caramel Cookie 2.95
Strawberry Shortcake Cookie 3.50
Chocolate Hazelnut Baci di Alessi 2.50 WF
Fudgy hazelnut cookies sandwiched with chocolate ganache.
Toasted Sesame Magic Cookie 2.95
Delicious toasted sesame cookie with tahini & chocolate.
Cherry White Chocolate Oatie 3.25
Chocolate Coma Cookie, WF 2.95
Brookie 3.50
Combination brownie & toll house cookie.
Butterstars 2.50
Take & Bake Cookie Dough 18.95
Toll House • Cherry White Chocolate Oatie
Cookie Gift Bags 13.95
Cranberry Pecan Ashland Shortbread • Hazelnut Crunch

SEASONAL SANDWICHES

+ AVAILABLE AT 7AM +

Italiano Ficelle

Salami, ham, provolone, pepperoncini, vinaigrette & mayo. 12.75

Albacore Tuna Ficelle

With cheddar cheese, housemade pickles & lettuce. 12.75

Roasted Tomato Ficelle

Green olives, whipped lemon feta spread & arugula. 11.95 V

Tri Tip with Horseradish Sauce

Grilled tri tip, horseradish poppy seed dressing, lettuce & tomato on a poppy seed challah sub. 13.25

Turkey Club on Croissant

With bacon, lettuce, tomato & mayo. 13.25

+ AVAILABLE AFTER 9AM +

Mushroom & Jarlsberg

Sautéed mushrooms, Jarlsberg cheese, dijonnaise & spring mix on Capitola sourdough. 11.50 V

Milano Sandwich

Hard-boiled egg, mozzarella, spinach, tomato, & mayo on a francese bun. 11.75 V

Southwest Vegan Wrap

Chipotle hummus, grilled corn, avocado, housemade "Bitchin" sauce, cabbage, cilantro & romaine in whole wheat tortilla. Contains almonds. 11.75 VG

Ham & Pimento Cheese

With butter lettuce & tomato on a Dutch crunch roll. 11.75

Texas BBQ Chicken

Grilled chicken breast tossed with tangy mayo & bbq sauce, with shredded cabbage on sesame seed challah roll. 7.95

Turkey & Dill Havarti

With spring mix, dill pickle, and thousand island dressing on Jewish Rye. 12.50

Masala Chicken Salad

Masala roasted chicken with slivered almonds, mayo, currants, celery & scallions and lettuce on muesli bread. 13.25

SALADS

+ AVAILABLE AT 7AM +

Street Corn Pasta Salad

Shell pasta, grilled corn, queso fresco, jalapeños & cilantro. 5.95 / 11.95 / 23.50

Insalata Milanese

Shredded chicken, carrot, arugula, celery, green olives, pepperoncini, jack cheese, cornichon and an herb vinaigrette. 6.95 / 13.95 / 27.90

Broccoli & Kale Salad

Spiced chickpea crunch, parmesan cheese, cashews and a citrus dressing. 5.95 / 11.95 / 23.50 V, WF

Seasonal Fresh Fruit Salad

5.95 / 11.95 / 23.50 VG, WF

+ AVAILABLE AFTER 9AM +

Ligurian Pasta Salad

Gemelli pasta, haricot verts, russet potatoes & shaved parmesan tossed with a basil pesto dressing. 5.95 / 11.95 / 23.50 V

Cucumber Tomato Salad

With feta, kalamata olives, scallions & red wine vinaigrette. 5.95 / 11.95 / 23.50 V, WF

Roasted Beet & Carrot Salad

Roasted beets, carrot, toasted pistachios & a light balsamic dressing. 5.95 / 11.95 / 23.50 VG, WF

Miss Spoon's Quinoa Salad

With tangy feta cheese, celery, dried cranberries & scallions, dressed with olive oil & rice wine vinegar. 5.95 / 11.95 / 23.50 V, WF

Old Fashioned Potato Salad

Red potatoes, dill pickle, black olives, celery, onion, hard-boiled egg, mayo, sour cream, parsley & mustard. 5.95 / 11.95 / 23.50 V, WF

Albacore Tuna Salad WF or

Masala Chicken Salad WF 9.00 / 18.00 / 36.00

ENTRÉE SALADS

Gayle's Favorite Salad 15.25

Romaine & spring mix, black olives, carrots, green onion, pickled beets, garbanzos, cucumbers & toasted sunflower seeds and a bright mustard vinaigrette (contains egg) V, WF

Bistro Salad 15.25

with goat cheese, dried cranberries & spiced nuts. V, WF

Caesar Salad, 12.75

Housemade croutons & parmesan. With Chicken Breast 16.75

Salmon Niçoise Salad 18.95

with lettuce, green beans, cherry tomatoes, hard-boiled egg, red potatoes & Niçoise olives with a Dijon red wine vinaigrette. WF

Quinoa & Hummus Salad 15.25

Gayle's hummus, Miss Spoon's quinoa salad, carrot matchsticks, and Kalamata olives on a bed of greens with a red wine vinaigrette. WF, V

V-vegetarian VG-vegan WF-wheat-free

MAY GRAB & GO DINNERS

Mediterranean Salmon
Cherry Tomatoes,
Olives & Capers
Lemon Roasted Potatoes
Basil Green Beans
28.95

Grilled Teriyaki Flank Steak
Sticky Rice
with edamame & shittakes
Garlic Sautéed Spinach
26.95

Chicken Piccata
Lemon & Capers
Pasta Formaggio
with sage & prosciutto
Fresh Asparagus
24.95

See our Blue Plate Calendar for tonight's HOT Dinner special

COLD GRAB & GO

PASTAS

Spaghetti & Meatballs, serves 2-3 23.50
Spring Pappardelle w/ Snap Peas & Asparagus 18.95 V
Spinach Gorgonzola Pasta 12.95 V
Penne d'Alba Pasta 11.95 V
Lasagne Bolognese, serves 3-4 32.95
Spinach & Ricotta Lasagne, serves 3-4 29.50 V

ENTREES

Indian Butter Chicken Dinner 24.95
with cilantro rice and peas & baby spinach
Mushroom Bourguignon & Pappardelle 15.50
Chicken Parmesan 15.95
Meatloaf & Mashed Potatoes, serves 1-2 19.50
Chicken Pot Pie, serves 1-2 16.25
Layered Polenta Casserole, serves 2 17.95 V, WF
Chicken Enchiladas 17.95 for two WF
BBQ Pork Ribs, serves 3-4 27.95
Twice Baked Potatoes 12.50 for two V, WF

SIDES - DIPS - DRESSINGS

Deviled Eggs Simply the best! 11.50 six pack
Francese Garlic Bread 10.95
Savory Cheese Spread 8.25
Housemade Hummus, vegan 7.95
Roasted Red Pepper Cashew Spread, vegan 8.50
Roasted Garlic & Artichoke Dip, vegetarian 8.25
Crostini Herb & garlic toasted baguette rounds. 9.75
Poppy Seed Salad Dressing 9.75

HOT FOOD

Taking Phone Orders for Hot Food!

Corned Beef Reuben 14.95
Chicken Parmesan 15.95
Lemon Marinated Chicken Breast 8.95 WF
Teriyaki Salmon 18.95
Peking Chicken Wings 11.95 for four
BBQ Pork Ribs 14.50
Chicken & Cheese Enchiladas 8.95 WF
Macaroni & Cheese 5.95 / 11.95 / 23.50 V
Layered Polenta Casserole 8.95 V, WF
Penne d'Alba Pasta 5.95 / 11.95 / 23.50 V
Spinach Gorgonzola Pasta 6.50 / 12.95 / 25.90 V
Twice Baked Potato 6.25 V, WF
Steamed Veggies or Veggie Sauté 5.25/10.50/21.00 V, WF
Francese Garlic Bread 2.95 V
Weekly Soups: 5.50 cup / 10.95 bowl
May 11th-17th:
Chicken & Wild Rice
May 18th-24th:
Indian Split Pea Dahl, vegan
May 25th-31st:
Pork Pozole

Beer & Wine, by the glass or bottle

V-vegetarian VG-vegan WF-wheat-free

CAKES

Orange Chiffon Cake

Seasonal favorite with a yummy orange glaze. 30.00

Black & White Cake, WF

Fudgy chocolate cake with chocolate ganache and vanilla whipped cream.

Old Fashioned Chocolate Cake

Four layers of devil's food cake with a fluffy old fashioned chocolate buttercream inside and out.

Chocolate Mousse Cake

Chocolate cake, mousse, whipped cream and glaze with ground hazelnuts on the side.

Princess Cake

Vanilla cake with pastry cream, raspberry jam and whipped cream, an almond marzipan shell & a fresh rose.

Blackberry Bramble

Vanilla genoise filled with blackberry jam & blackberry buttercream, iced in a marbled design of vanilla & blackberry buttercreams.

Carrot Cake

With cream cheese icing and hand-painted carrots.

Beehive Cake

Beehive shaped lemon chiffon cake, lemon curd & lemon buttercream inside, vanilla buttercream outside with darling edible bees. Available in 5" and 7" only.

Key Lime Pie

Sweet-tart filling in a graham cracker crust topped with whipped cream. 48.00

CAKE PRICES

5" - 36.00 7" - 62.00 9" - 82.00
serves 4-6 serves 8-12 serves 16-20

Add an inscription - no charge

PIES & PASTRIES

Blueberry Crumble Pie 37.95

Strawberry Galette 35.95

Fresh Berry Tartes & Tartelettes 42.00 / 7.25
with pastry cream filling

Tiramisu Parfait 6.95

Crème Brûlée 7.25 WF

Chocolate Banana Cream Tartelette 7.25

Buttery tartelette shell with a layer of chocolate ganache, fresh bananas, pastry cream and topped with whipped cream.

Traditional Chocolate Éclairs 7.25

Raspberry Napoleon 7.25

Florentine 4.50 WF

A lacy cookie with honey, almond, chocolate & candied orange peel.

CAKE & PIE SLICES

Cake slices 7.95

Black & White

Carrot Cake

Key Lime Pie

Chocolate Mousse

Princess Cake

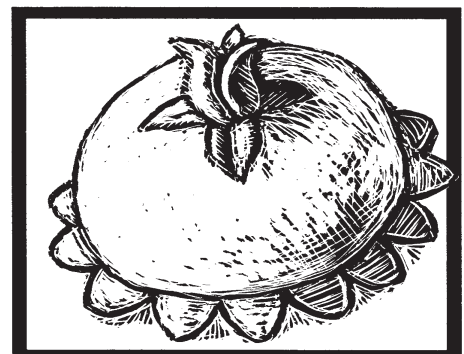
Old Fashioned Chocolate Cake

Orange Chiffon 5.50


Pie Slices 5.95

Blueberry Crumble Pie

Strawberry Galette



PRICES & SELECTION SUBJECT TO CHANGE


GAYLE'S
 BAKERY & ROSTICCERIA
GRADUATION

IT'S PARTY SEASON!
 PLEASE ORDER EARLY.

DESSERTS

GRADUATION CAKE

•Chocolate cake with chocolate ganache & chocolate buttercream inside with vanilla buttercream outside.

Or •Vanilla cake with raspberry, strawberry & blackberry fillings, iced with vanilla buttercream.

Decorated with a personalized scroll, graduation cap & diploma, in your school's colors.

Available in 5 inch to 16 inch cakes.

5" - \$44.95 7" - \$70.95 9" - \$90.95

10, 12, 14 & 16" - +\$12.00 to regular cake price

10" and large cakes require 4 days notice.

GRADUATION CUPCAKES

Vanilla cake with vanilla buttercream and a peanut butter cup graduation cap. 5.25

GRADUATION PARTY PACKAGE

Deviled Eggs • Savory Cheese Puff Tray

Italiano & Roasted Tomato Ficelle (choice of 1 or both)

Mini Masala Chicken Salad Croissant Tray

Old Fashioned Potato Salad or Broccoli & Kale Salad

Fresh Fruit Salad

SERVES 12-16: \$495.00

PARTY TRAYS

Savory Cheese Puff Tray \$60.00

Italiano and/or Roasted Tomato Ficelle Tray \$90.00

Mini Masala Chicken Salad Croissant Tray \$130.00

ENTREES TO SERVE 8-12

Penne d'Alba Pasta (vegetarian) \$84.00

Spinach Gorgonzola Pasta (vegetarian) \$88.00

Polenta Casserole (vegetarian) \$105.00

Chicken & Cheese Enchiladas \$105.00

Potato & Kale Enchiladas(vegetarian) \$90.00

Lasagne Bolognese \$98.00

Spinach & Ricotta Lasagne (vegetarian) \$85.00

SALADS TO SERVE 8-12

Street Corn Pasta Salad(vegetarian)

Broccoli & Kale Salad (vegetarian)

Ligurian Pasta Salad (vegetarian)

Cucumber Tomato Salad (vegan)

Roasted Beet & Carrot Salad(vegan)

Miss Spoon's Quinoa Salad (vegetarian)

Old Fashioned Potato Salad (vegetarian)

Fresh Fruit Salad (vegan)

Above salads - \$52.00

Insalata Milanese - \$65.00

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