

# <<breakfast>>



**8A-11A TUES-FRI / 8A-2P SAT**

**BREAKFAST CROISSANT - \$10**

Choice of Bacon or Ham,  
Scrambled Egg, Cheddar, Butter Croissant.  
Deluxe +\$4(+Lettuce, Tomato, Avocado)

**BAE BAE - \$10**

Toasted Sourdough Sandwich with  
Bacon, Avocado, Fried Egg, Mayo.  
Deluxe +\$4(+Lettuce, Tomato, Avocado)

**STEAK & EGGS - \$22**

Two 3 oz. Filet Medallions,  
2 Eggs(your way), Potatoes,  
Sourdough Toast

**BREAKFAST PLATE - \$11.5**

Two Eggs(your style), Bacon,  
Potatoes, Sourdough Toast  
\*Add Smoked Salmon +\$6

**THE BIG ONE - \$14**

Three Eggs, Bacon & Ham, Potatoes,  
Sourdough Toast  
\*Add Smoked Salmon +\$6

**BELGIAN WAFFLE - \$12**

Topped with Fresh Berries

**CHICKEN & WAFFLES - \$18**

Double-breaded & Fried Chicken  
Thigh, Buttermilk Waffle, Fresh  
Berries

**SHORT STACK - \$10**

2 Buttermilk Pancakes

**BRIOCHE FRENCH TOAST - \$12**

2 Slices of Custard-Soaked &  
Butter-Fried Texas Toast,  
Fresh Berries, Powdered Sugar

**POWER WRAP - \$14**

Egg Whites, Spinach, Mushroom,  
Cherry Tomato, Avocado, Whipped  
Goat Cheese, Tortilla. Salsa on side

**QUICHE LORRAINE - \$12**

Eggs, Bacon, Cream, Onion, Gruyère.  
Served with Side Salad

**BURRITO - \$8**

2 Scrambled Eggs, Bacon, Potatoes,  
Beans, Cheese, Flour Tortilla. Salsa  
on side \*add Avocado +\$2



**HUEVOS RANCHEROS - \$12**

2 Eggs(your way), Black Beans,  
Crispy Corn Tortilla, Crema, Queso  
Fresco, Pico de Gallo, House Salsa



**CHILAQUILES - \$14**

Corn Tortillas Sautéed in Spicy Salsa  
Roja with Black Beans, Crema, Queso  
Fresco & 2 Eggs (your way)

# <<toast>>

**AUO TOAST - \$12**

Avocado, Cherry Tomato,  
Everything Seasoning, Microgreens  
\*Add Smoked Salmon +\$6

**FANCY TOAST - \$16**

Goat Cheese, Smoked Salmon,  
Cherry Tomato, Arugula,  
Pickled Onion, Garlic Chili Oil

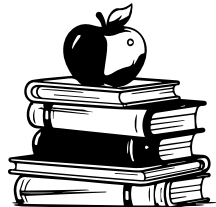
**OLIVE TOAST - \$13**

Goat Cheese, Olive  
Tapenade, Piquillo  
Peppers, Microgreens



## <<student brekkie\*ID required>>

\*Monday-Friday Only / no discount



**ALL-AMERICAN WRAP - \$6**

1 Scrambled Egg, Bacon, Cheese,  
Flour Tortilla, Salsa  
\*add Avocado +2

**NUTELLA WRAP - \$6**

Nutella, Berries, Flour Tortilla

**SOUTHWEST WRAP - \$6**

1 Scrambled Egg, Chicken,  
Pepperjack, Flour Tortilla,  
Chipotle Mayo  
\*add Avocado +2

# <<CROISSANT BENEDICT>>

**(SATURDAY ONLY until Sold Out!)**

**GAB BENNY - \$15**

Black Forest Ham, Poached  
Eggs, & Hollandaise on a Butter  
Croissant. Served with Potatoes



**STEAK BENEDICT - \$22**

Chef's Choice Steak, Poached  
Eggs & Hollandaise on a Butter  
Croissant. Served with Potatoes

**BENEDICT ROYALE - \$19**

Smoked Salmon, Poached Eggs &  
Hollandaise on a Butter  
Croissant. Served with Potatoes

**FLORENTINE - \$15**

Fresh Spinach, Poached Eggs, &  
Hollandaise on a Butter Croissant.  
Served with Potatoes

**FRIITALIAN - \$17**

Prosciutto, Poached Eggs, Pesto,  
Hollandaise, Butter Croissant,  
Potatoes

**GARDEN BENE- \$16**

Sliced Tomato, Poached Eggs,  
Avocado & Hollandaise on a Butter  
Croissant. Served with Potatoes

**SIDE O' BACON/HAM \$4**

**SIDE O' POTATOES \$2**

**SIDE O' AVOCADO \$2**

**GLUTEN FREE SUBSTITUTION \$2**

**SIDE O' TOAST \$2**

**SIDE O' SLICED TOMATO \$2**

**ADD 1 PANCAKE \$5**

**ADD CHEESE \$2**

**BOTTLE OF HOT SAUCE \$8**

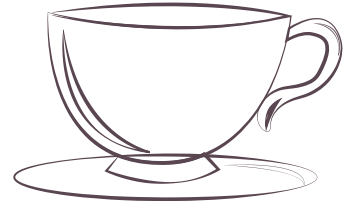
This menu is subject to change

20% Gratuity Added to Parties of 6 or more / WE ARE NOT AN ALLERGEN-FREE KITCHEN.  
Consuming Raw/Undercooked Meat, Poultry, Eggs, Shellfish or Seafood May Increase Risk of Foodborne Illness.

415 9th Street  
Galveston, TX 77550

409-632-7497  
www.GABGalveston.com

AMERICAN  
**GONZALO'S**  
BISTRO



Can be Hot or Iced!

<u>ESPRESSO</u>	<u>SMALL</u>	<u>LARGE</u>
Espresso or Americano	3.00	3.50
Cappucino or Latte	4.25	4.75
Cortado or Macchiato	3.5	4.00
Con Panna(With Whipped Cream)	3.25	3.75
Brewed Coffee	3.00	3.50
<u>ILLY COLD BREW</u>	5.50	6.00
<u>SPECIALTY COFFEE</u>	<u>SMALL</u>	<u>LARGE</u>
Caffe Nico (Orange, Vanilla, Cinnamon, Zest)	4.50	5.00
Lavender Fields (Lavender, Vanilla)	4.50	5.00
Aztec Mocha (Brown Sugar Cinnamon, Chocolate)	4.75	5.25
Warm Harvest (Vanilla, Pumpkin Spice, Caramel Drizzle)	4.75	5.25
OHH Wow! (Orange, Hazlenut, Honey)	4.75	5.25
<u>FLAVORS</u>		.50
Vanilla, Hazelnut, Caramel, Orange, Lavender, Brown Sugar Cinnamon, Pumpkin Spice, Mocha, White Mocha		
<u>SUGAR-FREE:</u>		.50
Vanilla, Hazelnut, Caramel		
<u>ALTERNATE MILK</u>	.95	
Oat, Almond, Coconut, Soy Breve(Heavy Cream)		

**PASTRIES**

Butter Croissant - \$3.50  
House-Baked!

Chocolate or Nutella - \$4.00  
Croissant

Cherry & Greek Yogurt - \$4.00  
Danish

Apple & Cream - \$4.00  
Oat Pastry

Cookies - \$2.00  
Chocolate Chip

**<<BEVVIES>>**

Bottled Soda - \$3.5  
Mexican Coke,  
Tamarind Jarrito ,Topo Chico

Canned Soda - \$2.5  
Diet Coke, Coke Zero  
Sprite, Dr. Pepper

Juice - \$3.5  
Apple, Pineapple, Cranberry, Orange

Pelligrino - \$3.5  
Limonata(Lemon) or Aranciata(Orange)

GAB's Berry Lemonade - \$3.5  
MADE FRESH DAILY(NO REFILLS)

Hibiscus Iced Tea - \$3.5

\*No caffeine/No sugar  
Dried Raspberry, Strawberry,  
Apple, Rosehips

Mimosa- \$10

TEA                      CAFFEINE   HERBAL

English Breakfast	☑	
Masala Chai	☑	
Green Matcha	☑	
Chamomile Medley		☑
Lavender Mint		☑
Turmeric Ginger		☑
ICED Hibiscus (Raspberry, Strawberry, Apple, Rose Hips)		☑





## <<PIZZA>>

\*HOUSE-MADE FERMENTED NEAPOLITAN-STYLE\*  
GLUTEN FREE CAULIFLOWER CRUST +2

### ITALIAN G.O.A.T. - \$17

Mozzarella, Roasted Tomatoes, Garlic  
Clove Confit, Goat Cheese, Basil Pesto,  
Olive-Oil Base

### SPINACI - \$16

Garlicky Spinach, Basket Ricotta,  
Lemon Zest, Olive-Oil Base

### SALMONE AFFUMICATO - \$19

Smoked Salmon, Creme Fraiche, Red  
Onion, Capers, Everything Seasoning



### CARESE POMODORINI - 16

Short Pasta, Blistered Cherry  
Tomato, Garlic, Torn Basil,  
Extra Virgin Olive Oil

### PESTO ALFREDO WITH CHICKEN - 17

Short Pasta, Chicken Breast  
Alfredo Sauce, Basil Pinenut  
Pesto, Sundried Tomato

### MARGHERITA - \$15

Fresh Mozzarella, Cherry  
Tomato, Torn Basil, Red Base

### FUNGHI - \$17

Garlic, Truffled Mushroom,  
Caramelized Onion, Gruyere, Olive-  
Oil Base

### SWEET & SPICY- 17

Pepperoni, Jalapeno, Honey,  
Red Base

## <<PASTA>>

\*MADE FRESH IN HOUSE\*  
GLUTEN FREE +2

### CACIO E PEPE - 15

Thick Spaghetti, Parmesan,  
Black Pepper, Wilted Arugula  
\*Add Market  
Mushroom&Onions +\$3

### BUCATINI AMATRICIANA - 18

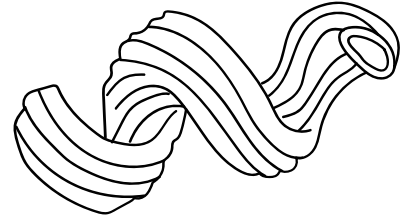
Hollow Spaghetti, House-Cured  
Pork, Sweet Onion, San  
Marzano Tomato, Torn Basil

### SPAGHETTONI FRA DIABLO -21

Thick Spaghetti, Sauteed Shrimp,  
Garlic Chili Oil, Simmered  
Marinara, Torn Basil \*Spicy

### PAPPARDELLE BOLOGNESE - 17

Flat Ribbon Noodle,  
Ground Beef, Italian Plum  
Tomato, Parmesan Cheese



## <<MONTHLY SPECIALS>>

### SOUP - \$8

Sweet Corn & Poblano  
Peppers, Onion, Garlic,  
Buttered Leeks

### SALAD - \$15

Roasted & Chilled Asparagus,  
Shaved Parmesan, Arugula,  
French Olive Vinaigrette

### PASTA - \$18

Thick Spaghetti, Smoked Salmon,  
Dill, Cream, Lemon Zest

### PIZZA FOGLIO- \$18

Pocket Pizza with Fresh  
Mortadella, Burrata, Pistachio  
Cream

### PANINI- 14

Melty Pepperjack, Cheddar &  
Bacon

### DESSERT- 10

Vanilla Bean Crème Brûlée,  
Fresh Berries

## <<DINNER>>

THURSDAY-SATURDAY  
5PM-8PM

### BREAD & GOOD OLIVE OIL | \$5

Kraftsmen Baking Ciabatta Loaf,  
Extra Virgin Olive Oil

### PANE RUSTICO | \$12

Garlic Ciabatta Bread, Seasoned Ricotta,  
Chili Oil Drizzle

### ROMAN ARTICHOKE | \$12

Flash-Fried, Extra Virgin Olive Oil,  
Fresh Lemon, Garden Mint

### CHARCUTERIE BOARD | \$18

Prosciutto, Coppa, Sopressata, Brie,  
Parmesan, Fruit, Crostini

### WILD MUSHROOM RISOTTO | \$20

Creamy Arborio Rice, Onion, Parmesan, Thyme-  
Sauteed Market Mushrooms, Truffle Oil.  
(Add Chicken +\$4)

### SPINACH LASAGNA | \$20

Layered with Roasted Tomato, Garlic Spinach,  
Mozzarella, Parmesan, Ricotta & Marinara

### PERFECT MARRIAGE | \$23

Blackened Shrimp, Cream, Corn, Asparagus,  
Zucchini, Cherry Tomato Succotash.

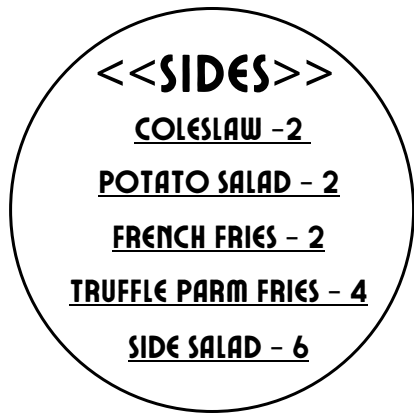
### FILET MEDALLIONS | \$26

Two 3-ounce Beef Filet Medallions over Risotto Cake.  
Topped with Blue Cheese Cream Sauce  
(Add Shrimp +\$)

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<<SIDES>>

- COLESLAW - 2
- POTATO SALAD - 2
- FRENCH FRIES - 2
- TRUFFLE PARM FRIES - 4
- SIDE SALAD - 6

<<SANDOS>>

CLOSE TO PHILLY - 17

Beef RibEye, White American, Horseradish Mayo, Toasted Ciabatta

ITALIAN GRINDER - 15

Salumi, Provolone, Iceburg & Tomato Salad, Pepperoncini, Red Wine Vin, Mayo, Toasted Ciabatta

THE FORAGER - 15

Mushroom, Tomato, Onions, Peppers, Artichoke White Bean Spread, Toasted Ciabatta  
\*Add Goat Cheese +3

CHICKEN CLUB - 15

Chicken Breast, Bacon, Avocado, PepperJack, Lettuce, Tomato, Mayo, Toasted Sourdough

BLTA - 15

Mayo, Toasted Sourdough (Make it Mel's Way! (+Cheddar & Dijon) +\$3)

<<PANINI>>

CAPRESE PANINO - 13

Fresh Mozz, Basil Pesto, Oven-Dried Tomato, Pressed on Ciabatta  
+Add Chicken +4

TURKEY BACON RANCH - 15

Turkey, Bacon, Swiss, Pressed on Ciabatta. Ranch on side  
+Add Avocado

CUBANO - 15

In-House Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard. Pressed on Ciabatta

<<THE OTHERS>>

SOUTHERN PULLED PORK -14

Slow-Roasted, Sliced Onion, Pickles, Tangy House-made Slaw.

CLUCK YEA! - 15

Buttermilk-Soaked, Fried Chicken Thigh on Brioche, Coleslaw, Pickles, Spicy Aioli \*Takes at least 15 minutes but she's worth it...

SALMON BURGER - 17

Salmon Filet on Brioche, Spicy Aioli, Fresh Spinach, Roasted Tomato, Red Onion

MORTADELLA MELT - 13

Bourdain's Fav! With Melty White American Cheese \* Dijonnaise.



<<BURGERS>>

ALWAYS DOUBLES WITH SECRET SAUCE; SMASHED WITH ONION SUB BEYOND PATTY +2 GLUTEN FREE +2

CLASSIC - 13

American Cheese, Lettuce, Tomato, Pickles

VERDE - 15

Pepperjack, Avocado, Jalapeno

BACON CHEDDAR JALAPENO - 15

MUSHROOM SWISS - 15

BLUE CHEESE & BACON - 16



<<TOAST>>

AUO TOAST - 12

Avocado, Cherry Tomato, Everything Seasoning, Microgreens

FANCY TOAST - 16

Goat Cheese, Smoked Salmon, Cherry Tomato, Arugula, Pickled Onion, Garlic Chili Oil

OLIVE TOAST - 13

Goat Cheese, Olive Tapenade, Piquillo Peppers, Microgreens

QUICHE LORRAINE - 12

Eggs, Cream, Bacon, Caramelized Onion, Gruyère. Served with Side Salad.

SOUTHERN FRIES -14

No Bun, on top of Fries! Slow-Roasted, Sliced Onion, Pickles, Tangy House-made Slaw.

GAB'S CHICKEN SALAD - 12

Grapes, Almonds, Mayo, Onion, Celery, Lettuce, Tomato on Croissant or Half Avocado

<<SALAD & SOUP >>

MAKE ANY FULL SALAD A WRAP FOR FREE!

Add: (4oz)Chicken 4 / (5)Shrimp 10 (5oz)Salmon 10 / Half Avocado 2

GREEK - 12 / 8 HALF

Romaine, Tomato, Red Onion, Kalamatas, Pepperoncini, Cucumber, Feta, Red Wine Vin

CESARE - 12 / 8 HALF

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

FRANCESCA - 12

Mixed Greens, Pear, Gorgonzola, Toffee Cashews, Balsamic Vinaigrette

TOMATO BASIL SOUP - 8

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ORDER ONLINE!  
We Cater!



Desserts

CROISSANT BREAD PUDDING -9

Buttered Rum Sauce(Made In House!)

TIRAMISU - 8

Lady Fingers, Espresso, Mascarpone, Rum & Cocoa Powder

GLUTEN-FREE CHOCOLATE CAKE - 10

Seductively Rich, Layered with Ganache

CHOCOLATE TEMPTATION - 10

Chocolate Cake, Chocolate & Hazelnut Creams, Hazelnut crunch, Chocolate glaze.

PISTACHIO & RICOTTA - 10

Pistachio & Ricotta Creams, Sponge Cake, Crushed Pistachios, Powdered Sugar

<<BEVIES>>

BOTTLED SODA - \$3.5

Mexican Coke, Tamarind Jarrito ,Topo Chico

CANNED SODA - \$2.5

Diet Coke, Coke Zero Sprite, Dr. Pepper

JUICE - \$3.5

Apple, Pineapple, Cranberry, Orange

PELLGRINO - \$3.5

Limonata(Lemon) or Aranciata(Orange)

GAB'S BERRY LEMONADE - \$3.5

MADE FRESH DAILY(NO REFILLS)

HIBISCUS ICED TEA - \$3.5

\*No caffeine/No sugar  
Dried Raspberry, Strawberry, Apple, Rosehips

MIMOSA - \$10

ITALIAN CHOP - 15

Iceburg, Tomato, Red Onion, Salumi, Provolone,Pepperoncini, Red Wine Vin

CAPRESE SALAD - 11

Sliced Tomato, Fresh Mozz, Basil, Balsamic, Extra Virgin Olive Oil

FRAGOLA - 12

Fresh Spinach, Strawberries, Feta, Almonds, Balsamic Vinaigrette

MONTHLY SOUP - 8

## **BY THE GLASS**

### **Sparkling**

Bariano ~ Veneto, It ~ Prosecco 187ml	\$12
Domaine Chandon ~ Ca ~ Brut Rose 187ml	\$16
Beppe Gold ~ Piemonte, It ~ Moscato D'Asti 187ml	\$10

### **White**

Borgo Magredo ~Friuli, It ~ Pinot Grigio	\$9
The Ned ~ Marlborough, NZ ~ Sauvignon Blanc	\$11
Pound Cake ~ Ca ~ Chardonnay	\$8

### **Red**

The Introvert ~ Ca ~ Pinot Noir Reserve	\$9
Citra ~ Abruzzo, It ~ Montepulciano D'Abruzzo	\$8
Dante Robino ~ Mendoza, Arg ~ Malbec Estate	\$10

## **WHITE BY THE BOTTLE**

Bisol Desiderio ~ Veneto, It ~ Prosecco Brut	\$38
Haton ~ Champagne, Fr ~ Cuvee de Reserve Brut	\$78
Pound Cake ~ Ca ~ Chardonnay	\$30
Penfolds ~ Koonunga Hill, Aus ~ Chardonnay	\$35
Borgo Magredo ~Friuli, It ~ Pinot Grigio Mosaic	\$27
KRIS ~ Veneto, It ~ Pinot Grigio	\$36
The Ned ~ Marlborough, NZ ~ Sauvignon Blanc	\$32
Ken Forrester ~ Stellenbosh, SA ~ Petit Chenin Blanc	\$30
O Fillo Da Condesa ~ Galicia, Sp ~ Albarino	\$29

## **RED BY THE BOTTLE**

The Introvert ~ Ca ~ Pinot Noir Reserve	\$32
Le Versant ~ Languedoc-Roussillon, Fr ~ Pinot Noir	\$40
Michele Chiarlo~ Piemonte, It ~ Barbera D'OCG	\$44
Cerrino ~ Piemonte, It ~ Dolcetto d'Alba	\$36
Becker Iconoclast ~ TX ~ Cabernet Sauvignon	\$30
NSO ~ Ballard Canyon, Ca ~ Cabernet	\$50
Ch. de Lavagnac ~ Bordeaux, Fr ~ Blend	\$34
Citra ~ Abruzzo, Italy ~ Montepulciano D'Abruzzo	\$29
Corte Regale ~ Tuscany, It ~ Tuscan Blend	\$35
Comassi ~ Tuscany, It~ Chianti Classico Riserva D'OCG	\$31
Dante Robino ~ Mendoza, Arg ~ Malbec Estate Bottle	\$37
Senorio de Sarria ~ Navarro, Sp ~ Crianza	\$40
Salva Terra ~ Veneto, It ~ Valpolicella Sup. Ripasso	\$49

## <<BEER & WINE>>

### **Galveston Island Brewing:**

Tiki Wheat - \$4
Causeway Kolsch Blonde - 4.5
Excelsior IPA - 5

### **OTHERS:**

Modelo - 3.5
Shiner Bock - 3.5
Yeungling Flight - 3
Arrogant Bastard IPA - 6



Please drink responsibly.  
You mean the world to us.