



# california PIZZA KITCHEN

## SMALL PLATES

- ◆ **WHITE CORN GUACAMOLE + CHIPS**  
Chunky avocado, sweet corn, jicama, red onions, fresh cilantro and spicy serrano peppers. Made to order with fresh lime and blue & white tortilla chips. 10.49 [cal.770]
- ◆ **MEXICAN STREET CORN**  
Roasted with paprika, Feta and Parmesan. Served with cilantro, lime, ranchito sauce and grilled sourdough. 8.59 [cal.430] perfect for 1-2 people
- ◆ **THE WEDGE**  
Bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and Roma tomatoes. 9.99 [cal.300]

## APPETIZERS

- ◆ **SPINACH + ARTICHOKE DIP**  
Served hot with blue & white corn tortilla chips. 17.59 [cal.1060]
- ◆ **SZECHWAN CHICKEN DUMPLINGS**  
Topped with cilantro, toasted sesame seeds and scallions. Served with our soy-ginger chili sauce. 14.49 [cal.340]
- ◆ **AVOCADO CLUB EGG ROLLS**  
Hand-wrapped wonton rolls filled with avocado, chicken, tomato, Monterey Jack and Nueske's applewood smoked bacon. Served with ranchito sauce and herb ranch. 17.99 [cal.1240]
- ◆ **SPICY BUFFALO CAULIFLOWER**  
Cauliflower florets buttermilk-battered and lightly fried, tossed in sriracha Buffalo sauce on top of ranch dressing and topped with celery, cilantro, scallions and Gorgonzola. 12.99 [cal.720]
- ◆ **NEW SPICY BUFFALO CHICKEN BITES**  
Feeling like chicken instead of cauliflower? Try our crispy breaded chicken lightly fried, then tossed in housemade sriracha Buffalo sauce on top of ranch dressing. Topped with a salad of celery, cilantro, scallions and Gorgonzola. 13.99 [cal.670]

## SOUPS CUP 8.59 | BOWL 10.59 | TWO IN A BOWL 11.59

- ◆ **TOMATO BASIL BISQUE** cup [cal.270] | bowl [cal.540]  
A touch of cream, topped with garlic butter croutons.
- ◆ **DAKOTA SMASHED PEA + BARLEY** cup [cal.170] | bowl [cal.340]   
Barley, carrots, onions, herbs and scallions.
- ◆ **SEDONA TORTILLA** cup [cal.260] | bowl [cal.480]   
Tomatoes, tomatillos and corn with mild green chilies, Southwestern spices and corn tortilla strips.
- ◆ **TWO IN A BOWL** [cal.430-560] Two of our signature soups served side by side.

CPK is happy to have you join us in our dining room or patios once again. We are limiting our seating capacity due to social distancing guidelines and appreciate your understanding & patience as we have limited staffing at this time. To ensure the health and safety of our guests and employees, please maintain a distance of 6 ft from others and sanitize your hands as needed at the sanitizer stations. Thank you for allowing us to serve you safely!

**2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.**

# CALIFORNIA-STYLE Pizzas

Step 1

## CHOOSE YOUR CRUST

- |  |   |  |
|--|---|--|
| <b>ORIGINAL HAND-TOSSED CRUST</b><br>[Calories listed below are per slice. All pizzas are 6 slices.] | <b>CAULIFLOWER CRUST</b><br>Order your favorite pizza on cauliflower crust for an additional 2.50 [subtract cal.10 per slice] | <b>CRISPY THIN CRUST</b><br>Crispy thin crust for an additional 1.50 |
|--|---|--|

Step 2

## CHOOSE YOUR PIZZA

### CPK ORIGINAL Pizzas

- ◆ **THE ORIGINAL BBQ CHICKEN PIZZA**  
Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic. 22.49 [cal.190] + Nueske's applewood smoked bacon 3.00 [add cal.15] | + fresh pineapple 2.00 [add cal.5]
- ◆ **WILD MUSHROOM**  
Cremeni mushrooms, olive oil, garlic, scallions, black pepper, Romano and Mozzarella. 21.99 [cal.170]   
+ white truffle oil 3.00 [add cal.5]
- ◆ **CALIFORNIA VEGGIE**  
Broccolini, zucchini, cremini mushrooms, roasted cherry tomatoes, corn, red onions and Mozzarella. 20.99 [cal.170]   
+ goat cheese 3.00 [add cal.10]
- ◆ **CALIFORNIA CLUB**  
Nueske's applewood smoked bacon, grilled chicken and Mozzarella, hearth-baked then topped with slices of avocado, fresh tomato, basil and Romaine lettuce tossed in mayo. 22.99 [cal.240]

### CLASSIC Pizzas

- ◆ **THE WORKS**  
Spicy Italian sausage, pepperoni, cremini mushrooms, Mozzarella, red onions, green peppers, olives and Greek oregano. 22.99 [cal.210]
- ◆ **HAWAIIAN**  
Pineapple, applewood smoked ham and scallions. 22.49 [cal.180]
- ◆ **PEPPERONI**  
Rustic and spicy pepperoni with fresh Mozzarella and Greek oregano. 20.99 [cal.190]  
+ white truffle oil 3.00 [add cal.5]
- ◆ **MUSHROOM + PEPPERONI + SAUSAGE**  
Cremeni mushrooms, pepperoni, spicy Italian sausage, basil, Mozzarella and Greek oregano. 22.49 [cal.200]
- ◆ **MARGHERITA**  
Tomatoes with fresh Mozzarella, basil and Parmesan 21.49 [cal.230]   
made best on crispy thin crust.
- ◆ **FIVE-CHEESE + FRESH TOMATO**  
Traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and basil. 19.99 [cal.200]

### GLOBALLY INSPIRED Pizzas

- ◆ **THAI CHICKEN**  
Thai peanut sauce and Mozzarella, hearth-baked then topped with bean sprouts, carrots, scallions and cilantro. 22.49 [cal.210]
- ◆ **SICILIAN**  
Spicy marinara, Italian sausage, Capicola ham, pepperoni, Mozzarella, Parmesan, basil and oregano. 22.99 [cal.240] made best on crispy thin crust.
- ◆ **SPICY CHIPOTLE CHICKEN**  
Chipotle adobo sauce, poblanos and Monterey Jack with roasted corn & black bean salsa, cilantro and lime crema. 22.49 [cal.220]
- ◆ **CARNE ASADA**  
Marinated steak, cilantro pesto, poblanos, yellow onion, Mozzarella, Monterey Jack and cilantro. Served with salsa verde. 22.99 [cal.230]



## SALADS

- ◆ + Grilled Chicken Breast 5.00 [add cal.260] | + Grilled Shrimp 6.00 [add cal.120]
- ◆ + Fresh Avocado 3.50 [add cal.110] | + NEW Grilled Chili Lime Avocado 3.75 [add cal.110]

- ◆ **THE ORIGINAL BBQ CHICKEN CHOPPED SALAD**  
Black beans, corn, jicama, cilantro, basil, corn tortilla strips, Monterey Jack and herb ranch. Topped with tomatoes and scallions. full 21.99 [cal.1320] | half 17.99 [cal.600] suggested with grilled chili lime avocado
- ◆ **THAI CRUNCH**  
Veggies and cilantro with grilled chicken and the crunch of roasted peanuts & wonton strips. Tossed in our Thai peanut dressing and served with fresh lime. full 22.79 [cal.1100] | half 18.79 [cal.550] suggested with grilled chili lime avocado
- ◆ **ITALIAN CHOPPED**  
Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, mozzarella and fresh basil tossed in housemade mustard herb vinaigrette. full 21.59 [cal.1000] | half 17.59 [cal.500]
- ◆ **CALIFORNIA COBB**  
Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, basil and Gorgonzola with herb ranch or bleu cheese dressing. full 22.79 [cal.1020/1050] | half 18.79 [cal.470/530]

- ◆ **CLASSIC CAESAR**  
Romaine lettuce with Parmesan and smashed garlic butter croutons. full 18.49 [cal.670] | half 14.49 [cal.330] suggested with grilled chicken or shrimp

- ◆ **BANH MI POWER BOWL**  
Quinoa, spinach, fresh cilantro and mint topped with grilled chicken, red cabbage, avocado, cucumbers, carrots, bean sprouts, scallions and sesame seeds. Served with chili lime vinaigrette and serrano peppers. 21.79 [cal.490]

## MAIN PLATES

- ◆ **FIRE-GRILLED RIBEYE\***  
12oz USDA Choice seasoned, grilled and topped with bleu cheese compound butter. Served with crispy smashed potatoes and broccolini. 39.99 [cal.1150]
- ◆ **CHICKEN PICCATA**  
With linguini fini, lemon, capers and cream. 24.79 [cal.1030]
- ◆ **CEDAR PLANK SALMON\***  
North Atlantic salmon roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn & spinach succotash topped with Feta. 30.99 [cal.650]

## PASTAS

- ◆ **CHICKEN TEQUILA FETTUCCINE**  
Jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and cilantro. 23.49 [cal.1240]
- ◆ **KUNG PAO SPAGHETTI**  
Served with garlic, scallions, peanuts and red chilies. 19.59 [cal.890]  
+ chicken 4.00 [add cal.140] | + shrimp 6.00 [add cal.140] | + chicken & shrimp 8.00 [add cal.280]
- ◆ **JAMBALAYA LINGUINI FINI**  
Blackened chicken and shrimp, andouille sausage and Tasso ham in our spicy Cajun sauce. 26.79 [cal.1230]
- ◆ **SHRIMP SCAMPI ZUCCHINI**  
Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with Italian parsley, Parmesan and a touch of fettuccine. 23.59 [cal.480]
- ◆ **GARLIC CREAM FETTUCCINE**  
Topped with fresh Italian parsley. 19.59 [cal.1260]   
+ chicken 4.00 [add cal.80] | + shrimp 6.00 [add cal.60] | + chicken & shrimp 7.50 [add cal.140]  
+ cremini mushrooms 2.00 [add cal.15]
- ◆ **BOLOGNESE SPAGHETTI**  
Our rich Bolognese sauce made with beef, pork, red wine and fresh scallions. 21.99 [cal.900]
- ◆ **TOMATO BASIL SPAGHETTI**  
Italian tomatoes, garlic and basil. 18.59 [cal.1030]   
+ goat cheese 3.00 [add cal.35]  
+ grilled chicken breast 5.00 [add cal.260]

All menu items and prices subject to change. Before placing your order, inform a manager if anyone in your party has a food allergy or dietary restriction and consult our Allergen & Vegetarian/Vegan Menu Guide, available on request. Due to variations in local suppliers, ingredient substitutions, and the potential for cross-contamination with other food in shared cooking and preparation areas, CPK cannot guarantee that any item is completely free of any animal product or allergen.

- based on information from suppliers, this item contains no meat ingredients.
- based on the information from suppliers, the item has no gluten-containing ingredients.
- ◆ favorites

These items are prepared in shared cooking areas and may not be completely gluten-free.

\*THIS ITEM MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## Sweet TREATS

◆ **BUTTER CAKE**  
Trust us...just try it! Served warm with whipped cream. 9.99 [cal.1090]   
+ vanilla Häagen-Dazs 3.00 [add cal.280]

**BELGIAN CHOCOLATE SOUFFLÉ CAKE**  
Warm chocolate cake with hot fudge, whipped cream and cacao nibs. 8.99 [cal.660]   
+ vanilla Häagen-Dazs 3.00 [add cal.280]

**RED VELVET CAKE**  
Frosted with vanilla bean cream cheese and white chocolate curls. 8.99 [cal.960]   
+ vanilla Häagen-Dazs 3.00 [add cal.280]

**KEY LIME PIE**  
On a graham cracker crust with whipped cream. 8.99 [cal.790]

## REFRESHING BEVERAGES

### COCA-COLA FOUNTAIN 5.00



[cal.120]



[cal.0]



[cal.120]



[cal.130]

**CPK LEMONADE** 5.00 [cal.130]  
Add a Flavor 6.00 [cal.180-190]

**FRESHLY BREWED ICED TEA** 5.00 [cal.0]  
Add a Flavor 6.00 [cal.70-80]

**RED BULL** 8.50  
Energy Drink [cal.110] | Sugarfree [cal.10]

**ICELANDIC GLACIAL WATER**  
1/2 Liter 6.50 [cal.0] | 1 Liter 8.00 [cal.0]

**SAN PELLEGRINO**  
1 Liter 8.00 [cal.0]

**PERRIER**  
Original 330 ml 5.00 [cal.0]

## OUR MENU ADVENTURE GUARANTEE

We encourage the spirit of adventure, especially when it comes to tasting new flavors. So try something new – if it doesn't thrill you, we'll replace it with your regular favorite.

This restaurant is a franchise location and is not owned or operated by California Pizza Kitchen, Inc. (CPKI) or its affiliated companies. This restaurant therefore does not participate in programs run by CPKI, such as gift cards, CPK Rewards and Be Our Guest programs.

◆ favorites vegetarian made with no gluten-containing ingredients

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## Beer | DRAFT

**BUD LIGHT**  
16 oz 8.50 [cal.145] | 32 oz 16.00 [cal.290]

**STELLA ARTOIS**  
16 oz 9.50 [cal.155] | 32 oz 18.50 [cal.310]

**MODELO ESPECIAL**  
16 oz 9.50 [cal.190] | 32 oz 18.50 [cal.380]

**CRAFT STANDARD MOJITO**  
Cruzan Rum. 16 oz 8.00 [cal.200]

## Beer | BOTTLE

**BOTTLED DOMESTIC** 8.50  
Bud Light [cal.110]  
Budweiser [cal.145]  
Michelob Ultra [cal.95]  
Kona Big Wave Golden Ale [cal.130]  
Coors Light [cal.102]  
Heineken 0.0 (non-alcoholic) [cal.69]

*Hard Seltzer*

**BUD LIGHT** 9.00 [cal.100]

**CRAFT/IMPORTED**  
Angry Orchard Hard Cider (gluten-free) 8.50 [cal.190]  
Corona Extra 9.00 [cal.150]  
Pacífico 9.00 [cal.145]  
Dos XX 9.00 [cal.131]  
Elysian Superfuzz Blood Orange Pale Ale 9.50 [cal.192]  
Heineken 9.00 [cal.150]  
Goose Island IPA 9.00 [cal.210]  
Peroni Nastro Azzurro 9.50 [cal.142]  
Samuel Adams Boston Lager 9.00 [cal.175]  
Lovelady Love Juice NE-Style IPA 9.50 [cal.210]

## WINE

*Whites*

**PROSECCO** Gambino

**RIESLING** Chateau Ste Michelle

**GRENAche ROSÉ** Broken Earth

**SAUVIGNON BLANC** Kim Crawford

**PINOT GRIGIO** Caposaldo

**CHARDONNAY** Broken Earth

	6oz	9oz	bottle
<b>PROSECCO</b> Gambino	12.00 [cal.160]	---	55.00 [cal.630]
<b>RIESLING</b> Chateau Ste Michelle	12.00 [cal.140]	18.00 [cal.220]	44.00 [cal.600]
<b>GRENAche ROSÉ</b> Broken Earth	15.00 [cal.130]	22.00 [cal.200]	56.00 [cal.550]
<b>SAUVIGNON BLANC</b> Kim Crawford	14.00 [cal.140]	20.00 [cal.210]	52.00 [cal.600]
<b>PINOT GRIGIO</b> Caposaldo	10.00 [cal.130]	15.00 [cal.200]	36.00 [cal.570]
<b>CHARDONNAY</b> Broken Earth	15.00 [cal.140]	22.00 [cal.200]	56.00 [cal.570]

*Reds*

**PINOT NOIR** Elouan

**MERLOT** Broken Earth

**CHIANTI** Santa Cristina by Antinori

**CÔTES-DU-RHÔNE RED BLEND** Broken Earth

**CABERNET SAUVIGNON** William Hill

	6oz	9oz	bottle
<b>PINOT NOIR</b> Elouan	14.00 [cal.150]	20.00 [cal.225]	52.00 [cal.650]
<b>MERLOT</b> Broken Earth	15.00 [cal.150]	22.00 [cal.225]	56.00 [cal.650]
<b>CHIANTI</b> Santa Cristina by Antinori	10.00 [cal.150]	15.00 [cal.225]	36.00 [cal.650]
<b>CÔTES-DU-RHÔNE RED BLEND</b> Broken Earth	14.00 [cal.150]	20.00 [cal.230]	52.00 [cal.650]
<b>CABERNET SAUVIGNON</b> William Hill	14.00 [cal.150]	20.00 [cal.225]	52.00 [cal.650]



## SANGRIA

◆ **SANGRIA FLIGHT**  
Let us take you on a journey with three 3oz pours of our Red Berry, Seasonal and Strawberry Rosé sangrias. 15.00 [cal.300]

**RED BERRY**  
A true Spanish staple with a California twist of red wine, Rémy VSOP, Monin Blackberry, raspberry, cranberry juice and lemonade. 13.00 [cal.270]

**STRAWBERRY ROSÉ SANGRIA**  
A crisp and light blend of citrus flavors, rosé, Cointreau, Monin Lavender, fresh strawberries and lemon. 13.00 [cal.270]



## SIGNATURE COCKTAILS 14.00

**MAI TAI**  
Cruzan Rum, Cointreau, lime juice, tropical juice blend. [cal.200]

**MARGARITA**  
Herradura Blanco Tequila, Cointreau, lime juice. [cal.180]

**GAME DAY BLOODY MARY**  
Absolut Vodka, Bloody Mary. [cal.360]

**JACK & GINGER**  
Jack Daniel's Tennessee Whiskey, ginger ale. [cal.155]

**LONG ISLAND ICED TEA**  
Gin, Silver Rum, Silver Tequila, Cointreau, lemon sour, Coca-Cola. [cal.155]

## MAKE YOUR OWN COCKTAIL

### VODKA

SKYY 12.00  
Absolut 12.00  
Grey Goose 14.00  
Ketel One 14.00

### GIN

New Amsterdam 12.00

### RUM

Bacardí 13.00  
Captain Morgan Spiced 12.00  
Mount Gay Black Barrel 14.00

### TEQUILA

Herradura Blanco 13.00

### WHISKEY

Jack Daniel's Tennessee 14.00  
Crown Royal Canadian 14.00

### MIXERS [cal.155]

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice, Lemon Sour