

## beverages

### uniquely non-alcoholic

Hand-crafted with fresh ingredients

**SPARKLING BERRY-LEMON\*\***  
Perfectly refreshing Perrier Lemon Sparkling Water with a light berry flavor, fresh lemon, blueberries & thyme. **2.99 [cal.40]**

**CUCUMBER REVIVER\*\***  
Freshly pureed pineapple & cucumber with Monin Cucumber, torn mint and agave sour, topped with sparkling water. **3.49 [cal.70]**

**FRESH STRAWBERRY MANGO COOLER\*\***  
Fresh strawberries hand-shaken with Fresca and Monin South Seas, featuring natural flavors of mango, guava and ginger. **3.49 [cal.80]**

**SPARKLING CRANBERRY COOLER**  
Cranberry juice and sparkling water with fresh lime. **3.49 [cal.45]**

\*\*non-refillable



cucumber reviver

### complimentary refills

**Coca-Cola FOUNTAIN 3.29 [cal.0-130]**

**CPK LEMONADE 3.29 [cal.150]**  
Add a flavor 4.29  
Peach [cal.230] | Mango [cal.230] | Strawberry [cal.230] | Raspberry [cal.240]

**FRESHLY BREWED ICED TEA 3.29 [cal.0]**  
Add a flavor 4.29  
Peach [cal.70] | Mango [cal.80] | Strawberry [cal.70] | Raspberry [cal.70]

### bottled water

**ACQUA PANNA | SAN PELLEGRINO SPARKLING**  
1/2 Liter 3.79 [cal.0] | 1 Liter 4.79 [cal.0]

**PERRIER LEMON SPARKLING WATER**  
11oz 2.49 [cal.0]

### blended beverages

**FROZEN LEMONADES 3.99**  
Original [cal.110] | Peach [cal.170] | Strawberry [cal.170]

### spirited beverages

See our beverage menu for a full list of wine, sangria, beer and cocktails.

## 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 its gift cards, CPK Rewards and Be Our Guest programs.

○ These menu items are made using gluten-free ingredients based on information from our suppliers. However, due to our current kitchen space, only the pizzas listed on our separate Gluten-Free Pizza menu can be prepared using GIG's certified procedures. These non-certified menu items are prepared in shared cooking and preparation areas and may not be completely free from gluten. Guests should inform a manager of any gluten intolerance.

🌿 "vegetarian" means, based on information from suppliers, the item contains no meat ingredients.

Due to differences in suppliers, ingredient substitutions, recipe revisions, product preparation, product assembly, shared cooking and preparation areas, cross-contact with other foods, and the processing of certain ingredients, CPK cannot guarantee that any item is completely free of any animal product or allergen (unless it is a certified gluten-free pizza) and we assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions.

Before placing your order, please inform a manager if anyone in your party has a food allergy or dietary restriction and consult our Allergen & Vegetarian/Vegan Menu Guide.

## lunch duos

SELECT TWO ITEMS TO CREATE YOURS!

Starting at just \$8.95!

### 7" Lunch Size Pizza + Soup or Salad 11.95



mushroom pepperoni sausage pizza

ORDER ON OUR CAULIFLOWER CRUST! +1.50

**THE ORIGINAL BBQ CHICKEN PIZZA [cal.660]**  
Created here in 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic.

**PEPPERONI [cal.650]**  
A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano.

**CALIFORNIA VEGGIE [cal.610]**  
Broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 🌿

**MUSHROOM PEPPERONI SAUSAGE [cal.700]**  
Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano.

**SHAVED MUSHROOM + SPINACH [cal.600]**  
Cremini mushrooms, sautéed spinach and California Olive Ranch extra virgin olive oil with Romano and Parmesan. 🌿

### NEW! Pasta + Soup or Salad 9.95

**TOMATO BASIL SPAGHETTI [cal.480]**  
Italian tomato sauce with sautéed garlic and fresh basil.  
Add Goat Cheese +1.50

**BOLOGNESE SPAGHETTI [cal.480]**  
Our slowly simmered traditional meat sauce sprinkled with Parmesan and fresh Italian parsley.

**SWEET PEA CARBONARA [cal.430]**  
Delicate pea-filled pasta purses, Nueske's applewood smoked bacon, and spinach with Parmesan cream and cracked black pepper.



bolognese spaghetti

### Half Sandwich + Soup or Salad 10.95



half california club sandwich

**CLASSIC CRISPY CHICKEN [cal.460]**  
Hand-breaded chicken breast with fresh Romaine, Roma tomatoes, pickles and mayo.

**OVEN-ROASTED TURKEY + BRIE [cal.410]**  
Roasted turkey breast, warm Brie, shaved Granny Smith apple and baby greens with housemade honey-mustard.

**CALIFORNIA CLUB**  
Fresh avocado and Nueske's applewood smoked bacon.  
**Oven-Roasted Turkey [cal.350]**  
**Grilled Chicken Breast [cal.390].**

**GRILLED VEGGIE [cal.310]**  
Grilled bell peppers, Cremini mushrooms and melted cheese with baby greens, tomatoes and housemade sun-dried tomato aioli. 🌿

**MAKE IT A FULL SIZE SANDWICH + 3.50 [add cal.300-460]**  
Full size sandwiches available all day every day

### Half Piadina + Soup or Salad 10.95

**SMASHED CHICKEN MEATBALL [cal.560]**  
Housemade chicken meatballs, crushed tomato sauce with wilted baby kale, fresh herb gremolata and Parmesan mustard aioli.

**ANCHO CHILE SHORT RIB [cal.450]**  
Tender short rib, crushed tomato sauce, wild arugula, Mozzarella and Parmesan.

**MAKE IT A FULL SIZE PIADINA + 3.50 [add cal.460/570]**  
Full size piadinas available all day every day

Folded pizza-style sandwiches baked in our hearth oven



half smashed chicken meatball piadina

### Soup + Salad 8.95

**DAKOTA SMASHED PEA + BARLEY [cal.170]** 🌿

**TOMATO BASIL BISQUE [cal.270]**

**SEDONA TORTILLA [cal.260]** 🌿

**BAKED POTATO [cal.290]**

**MAKE IT A BOWL + 2.00 [add cal.170-300]**

**THE MEDITERRANEAN [cal.270]**  
Crisp Romaine, Roma tomatoes, garbanzos, Feta, black olives and red onions with our housemade mustard herb vinaigrette. 🌿 ○

**SUPER SPINACH + QUINOA [cal.310]**  
Crisp Granny Smith apples, marinated cranberries and spiced pecans with our housemade Champagne vinaigrette. 🌿 ○

**CLASSIC CAESAR [cal.180]**  
Crisp Romaine with shaved Parmesan and housemade garlic butter croutons.

**ADD GRILLED CHICKEN + 2.00 [cal.130]** ○



mushroom pepperoni sausage

See  
try our  
lunch duos  
starting at \$8.95  
see reverse for details

seek the unique



california  
PIZZA KITCHEN

## small plates + california flatbreads

**MEXICAN STREET CORN** Creamy sweet corn removed from the cob and roasted with smoked paprika, Feta and Parmesan. Served with fresh cilantro, lime and housemade ranchito sauce. **4.99 [cal.390]** 

**CHARRED SHISHITO PEPPERS** East Asian shishito peppers pan-sautéed with soy sauce, garlic and red chili. **7.49 [cal.220]**  

**PETITE WEDGE** Topped with bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and Roma tomatoes. **5.49 [cal.270]** 

**CRISPY MAC 'N' CHEESE** Our classic mac 'n' cheese lightly fried with panko, served on creamy cheese sauce. **5.49 [cal.690]**

**WHITE CORN GUACAMOLE + CHIPS** Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro & serrano peppers. Served with housemade blue & white corn tortilla chips. **4.99 [cal.400]** 

**BIANCO FLATBREAD** Whipped truffle cream, Gorgonzola, Mozzarella and fresh sage. **7.99 [cal.380]** 

**SHAVED MUSHROOM + SPINACH FLATBREAD** Cremini mushrooms, sautéed spinach and California Olive Ranch extra virgin olive oil with Romano and Parmesan. **7.99 [cal.400]** 



spicy buffalo cauliflower

**SPICY BUFFALO CAULIFLOWER** Fresh cauliflower florets buttermilk-battered and fried to a golden brown, then tossed in housemade Sriracha buffalo sauce and topped with a salad of celery, cilantro, scallions and Gorgonzola. **8.29 [cal.610]** 

**ASPARAGUS + ARUGULA SALAD** Tossed in housemade lemon vinaigrette with sun-dried tomatoes, toasted almonds and shaved Parmesan. **6.49 [cal.190]** 

## appetizers

**AVOCADO CLUB EGG ROLLS** Hand-wrapped crispy wonton rolls filled with avocado, chicken, tomato, Monterey Jack and Nueske's applewood smoked bacon. Served with housemade ranchito sauce and herb ranch. **12.49 [cal.1240]**

**SZECHWAN CHICKEN DUMPLINGS** Chinese dumplings topped with fresh cilantro, sesame seeds and scallions. Served with our soy-ginger chili sauce. **9.49 [cal.340]**

**SPINACH ARTICHOKE DIP** Served hot with housemade blue & white corn tortilla chips. **11.79 [cal.940]** 

**LETTUCE WRAPS** Fresh Shiitake mushrooms, water chestnuts and scallions tossed in spicy ginger soy sauce.

**Chicken** 11.59 [cal.610]

**Shrimp** 13.19 [cal.480]

**Chicken & Shrimp** 15.19 [cal.700]

## soups

**cup** 5.99 | **bowl** 7.99 | **two in a bowl** 8.99


**TOMATO BASIL BISQUE** Our velvety tomato bisque with a touch of cream, topped with housemade garlic butter croutons. **cup [cal.270]** | **bowl [cal.540]**

**DAKOTA SMASHED PEA + BARLEY** A hearty split pea soup with barley, carrots, onions, savory herbs and scallions. **cup [cal.170]** | **bowl [cal.340]** 

**TWO IN A BOWL** Two of our signature soups served side by side in the same bowl. [cal.430-560]

## power bowls

Protein-packed with supergrains and layered with fresh veggies  
*Substitute grilled shrimp or sautéed salmon upon request (additional charge)*

**BANH MI BOWL** Quinoa, baby kale, fresh cilantro & mint topped with grilled chicken, watermelon radish, fresh avocado, cucumber, carrot, bean sprouts, scallions and sesame seeds. Served with housemade chili-lime vinaigrette and serrano peppers. **15.49 [cal.540]** 


**SANTA FE BOWL** Cilantro farro and spinach topped with lime chicken, tomatoes, sweet corn, black beans, red cabbage, fresh avocado, poblano peppers and toasted pepitas. Served with housemade poblano ranch. **15.49 [cal.690]**

## salads

+ Grilled Chicken Breast 4.50 [add cal.260]  | + Grilled Shrimp 5.00 [add cal.120]  | + Sautéed Salmon 6.00 [add cal.320]  | + Fresh Avocado 3.00 [add cal.110]  

**THE ORIGINAL BBQ CHICKEN CHOPPED SALAD** Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and our housemade herb ranch. Topped with BBQ chicken, tomatoes and scallions. **full 16.29 [cal.1180]** | **half 12.29 [cal.600]**

*Suggested with fresh avocado*

**ROASTED VEGGIE** Warm artichoke hearts, asparagus, eggplant, red & yellow peppers, corn and sun-dried tomatoes served over cool Romaine with avocado and housemade Dijon balsamic vinaigrette. **full 15.89 [cal.730]** | **half 11.89 [cal.360]** 

*Suggested with grilled chicken, shrimp or sautéed salmon*


**CLASSIC CAESAR** Crisp Romaine with shaved Parmesan and housemade garlic butter croutons. **full 12.49 [cal.530]** | **half 8.49 [cal.270]**


*Suggested with grilled chicken, shrimp or sautéed salmon*

**WALDORF CHICKEN** Grapes, green apples, candied walnuts, crisp celery, baby greens and Gorgonzola tossed with housemade Dijon balsamic vinaigrette. **full 16.59 [cal.1330]** | **half 12.59 [cal.660]** 

**THAI CRUNCH** Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. **full 16.29 [cal.1180]** | **half 12.29 [cal.590]**

*Suggested with fresh avocado*

**CALIFORNIA COBB** Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil and Gorgonzola with housemade herb ranch or bleu cheese dressing. Try it with fresh beets. [add cal.35 full/cal.20 half] **full 16.69 [cal.950/1050]** | **half 12.69 [cal.470/530]** 


**ITALIAN CHOPPED** Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella and fresh basil tossed in housemade mustard herb vinaigrette. **full 15.79 [cal.1010]** | **half 11.79 [cal.500]** 

**QUINOA + ARUGULA** Our super-grain salad with asparagus, sun-dried tomatoes, red onions, toasted pine nuts and Feta tossed in our housemade Champagne vinaigrette. **full 15.29 [cal.1070]** | **half 11.29 [cal.540]** 

*Suggested with grilled chicken, shrimp or sautéed salmon*

## main plates

**HEARTH-ROASTED HALIBUT\*** Wild-caught North Pacific halibut roasted on a cedar plank with grilled asparagus and creamy farro with butternut squash & baby kale. **24.99 [cal.850]**

**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. **20.99 [cal.650]** 

**ROASTED GARLIC CHICKEN + SEASONAL VEGETABLES** Pan-roasted chicken breast in lemon-garlic sauce with hearth-roasted fingerling potatoes, cauliflower, Mediterranean herbs and seasonal vegetables. **20.59 [cal.1080]** 

**CHICKEN PICCATA** Pan-roasted chicken breast with linguini fini, lemon, capers and cream. **17.39 [cal.1030]**

**CHICKEN MILANESE** Panko-crusted chicken breast topped with wild arugula and housemade checca, finished with California Olive Ranch extra virgin olive oil and shaved Parmesan. **18.69 [cal.1010]**

**CRISPY FISH TACOS** Panko-crusted filleted white fish, fresh avocado, shaved cabbage, Sriracha ranch and fresh cilantro. Served with flame-roasted salsa and our housemade blue & white corn tortilla chips. **16.49 [cal.1120]**



west coast burger "the wcb"

**WEST COAST BURGER "THE WCB"\*** Our signature beef blend of Wagyu, Chuck and Brisket topped with melted American cheese, Nueske's applewood smoked bacon, caramelized onions, tomato, pickles, lettuce and our housemade burger sauce. **15.69 [cal.1280]** + **Crispy Potatoes with White Truffle Ketchup 3.00 [cal.370]**

**FIRE-GRILLED RIBEYE\*** 12oz USDA choice ribeye grilled with housemade Pinot Noir sea salt and topped with bleu cheese compound butter. Served with roasted fingerling potatoes and lemon-garlic wild arugula salad. **26.99 [cal.1160]**


\*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.

At California Pizza Kitchen, we create unique dishes with fresh and seasonal ingredients. We carefully select every meat, cheese, herb and vegetable that makes its way into our kitchen, from our wild-caught North Pacific halibut to the extra virgin olive oil harvested right from our backyard on the Pacific Coast. Our kitchen bustles every day as we hand-cut, toss and roast our ingredients with precision. We're on California time, so we can take those extra few moments to artfully craft your meal from scratch, by hand, in house and to order. **Uniquely for you.**

## pastas

**WILD MUSHROOM STROZZAPRETI** Rolled pasta noodles with pan-sautéed Cremini, Portobello and seasonal mushrooms, Parmesan, fresh thyme & Italian parsley. **16.59 [cal.790]**

**CHICKEN TEQUILA FETTUCCINE** Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro. **15.99 [cal.1210]**

**GARLIC CREAM FETTUCCINE** Our garlic Parmesan cream sauce with fresh Italian parsley. **12.99 [cal.1260]**  + **Chicken 3.25 [add cal.80]** + **Shrimp 5.00 [add cal.60]** + **Chicken & Shrimp 7.50 [add cal.140]** + **Sautéed Cremini Mushrooms 1.75 [add cal.15]**




**BOLOGNESE SPAGHETTI** Our slowly simmered rustic meat sauce with Cremini mushrooms, sprinkled with scallions. **14.79 [cal.870]**

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

**KUNG PAO SPAGHETTI** Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies. **12.79 [cal.890]** + **Chicken 3.25 [add cal.140]** + **Shrimp 5.00 [add cal.140]** + **Chicken & Shrimp 7.50 [add cal.280]**

**JAMBALAYA LINGUINI FINI** Blackened chicken and shrimp, crawfish, Andouille sausage and tasso ham in our spicy Cajun sauce. **18.59 [cal.1230]**

**SHRIMP SCAMPI ZUCCHINI** Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with fresh Italian parsley, Parmesan and a touch of fettuccine. **16.99 [cal.480]**

 favorites  vegetarian  gluten-free ingredients (see reverse for important details)

## pizza unique

*Introducing*

### cauliflower crust

order your favorite pizza on cauliflower crust for an additional 2.50 [subtract cal.10 per slice]

### original hand-tossed crust

[Calories listed below are per slice. All pizzas are 6 slices.]


Crispy thin crust for an additional 1.50 [add cal.0]

Ask about our certified gluten-free pizzas


**THE ORIGINAL BBQ CHICKEN PIZZA** Created here in 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic. **15.49 [cal.190]** + **Nueske's Applewood Smoked Bacon 2.25 [add cal.15]** + **Fresh Pineapple 1.00 [add cal.5]**

**THE WORKS** Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild Greek oregano. **16.19 [cal.210]**

**THAI CHICKEN** Grilled chicken breast with peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions and fresh cilantro. **14.79 [cal.210]**

**WILD MUSHROOM** Shaved Cremini, Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. **14.79 [cal.170]**  + **White Truffle Oil 1.75 [add cal.5]**

**HAWAIIAN** Fresh pineapple, applewood smoked ham and slivered scallions. **14.99 [cal.180]**


**FIVE CHEESE + FRESH TOMATO** Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil. **13.49 [cal.190]** 

**SPICY CHIPOTLE CHICKEN** Chipotle adobo sauce, shaved poblanos and Monterey Jack with housemade roasted corn & black bean salsa, fresh cilantro and tangy lime crema. **14.49 [cal.220]**

**CARNE ASADA** Tender marinated steak, fire-roasted poblanos, cilantro pesto, yellow onions, Mozzarella, Monterey Jack and fresh cilantro. Served with housemade salsa verde. **17.29 [cal.210]**

**CALIFORNIA CLUB** Nueske's applewood smoked bacon, grilled chicken and Mozzarella, hearth-baked then topped with avocado, wild arugula, fresh tomatoes, torn basil and Romaine tossed in lemon-pepper mayo. **15.99 [cal.220]**

**SHRIMP SCAMPI** Housemade lemon-garlic shrimp with caramelized onions, Mozzarella, Parmesan and red chili, topped with fresh arugula and wild Greek oregano. **14.39 [cal.190]** *Suggested on cauliflower crust*

**CALIFORNIA VEGGIE** Broccoli, Japanese eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. **15.39 [cal.180]**  + **Goat Cheese 1.50 [add cal.10]**

**PEPPERONI** A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. **14.29 [cal.190]** + **White Truffle Oil 1.75 [add cal.5]**

**MUSHROOM PEPPERONI SAUSAGE** Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. **15.89 [cal.200]**

**ROASTED GARLIC CHICKEN** Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper. **14.89 [cal.230]** *Suggested on cauliflower crust*

## crispy thin crust

**SICILIAN** Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, jerked Parmesan, fresh basil & oregano. **16.89 [cal.220]**

**JAMAICAN JERK CHICKEN** Spicy sweet Caribbean sauce, authentic Jamaican spices, Nueske's applewood smoked bacon, red onions, bell peppers and scallions. **15.29 [cal.220]**

**MARGHERITA** Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. **14.89 [cal.220]** 

**TOSTADA** Crisp lettuce, tortilla strips and housemade herb ranch top this hearth-baked crust with layers of black beans, melted Cheddar & Monterey Jack. Served with flame-roasted salsa. **14.49 [cal.190]** 

+ **Lime Chicken 2.25 [add cal.30]**

+ **Carne Asada 5.00 [add cal.40]**

**ROASTED ARTICHOKE + SPINACH** Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan over a layer of our legendary Spinach Artichoke Dip. **15.29 [cal.190]**  + **Grilled Chicken 2.25 [add cal.30]**