



california
PIZZA KITCHEN

where *fresh & creative* flavors collide

FEATURING:
Fresh Agave Lime Margarita
Red-Berry Sangria
Tropical Mule



OUR *adventure* GUARANTEE

SANGRIA

We encourage the spirit of adventure! Let us take you on a personalized menu tour to find your next favorite—if it doesn't thrill you, we'll replace it with your regular favorite.

◆ SANGRIA FLIGHT

Three 3oz pours of our Red-Berry, Beehive and Orchard sangria. **12.99 [cal.300]**

RED-BERRY

A rich blend of red wine, Rémy VSOP, Monin Blackberry, Perfect Purée Raspberry, cranberry juice and lemonade. **10.99 [cal.270]**

BEEHIVE

A sweet blend of white wine, Cointreau, Monin Lavender, Perfect Purée Strawberry, honey and lemon. **10.99 [cal.290]**

ORCHARD

A refreshing blend of white wine, St. Germain Elderflower, Monin Stone Fruit, orange and cranberry juice. **10.99 [cal. 280]**

OPK SIGNATURE COCKTAILS

◆ SPIKED CUCUMBER

Hendrick's Gin // Freshly Puréed Pineapple & Cucumber // Monin Cucumber // Torn Mint // Agave Sour
Topped with Sparkling Water **[cal.180]**
Great with Vodka or Rum too!

KETEL ONE BOTANICAL & SODA

Ketel One Botanical featuring Grapefruit & Rose // Sparkling Water // Fresh Mint & Lemon **[cal.80]**

BLUEBERRY GINGER SMASH

Jack Daniel's Tennessee Whiskey // Domaine de Canton Ginger // Fresh Blueberries & Lime // Cranberry Juice
Agave Sour **[cal.270]**

MEZCAL ROSITA

Casamigos Mezcal Jovan // Campari // Sweet & Dry Vermouth // Bitters // Lemon Twist **[cal.180]**

WHISKEY CIDER PRESS

Maker's Mark Bourbon // Apple Cider // Lemonade // Ginger Ale // Spiced Tart Cherries **[cal.170]**

Twist on COCKTAIL CLASSICS

◆ HAND-SHAKEN AGAVE MOJITO

Bacardi Superior Rum // Agave Sour // Mint & Lime // Organic Hawaiian Sugar Cane **[cal.200]**

SOCIALITE COSMO

Deep Eddy Ruby Red Grapefruit Vodka // Pavan Liqueur // Cranberry // Agave Sour **[cal.190]**
Top with Torresella Prosecco + 1.00 [add cal.25]

ULTIMATE BLOODY MARY

Svedka Vodka // Ancho Reyes Chile Liqueur // Horseradish // Tomato Juice // Fennel Salt Rim
Topped with Spicy Peperoni, Mozzarella, Olive, Fresh Lemon and Thyme **[cal.190]**

MARGARITAS

◆ PLATINUM MARGARITA

Patrón Silver Tequila // Agave Sour // Lime
Includes your choice of float: Cointreau, Chambord or Apothic Red Wine [cal.180-220]

FRESH AGAVE LIME MARGARITA

Milagro Silver Tequila // Agave Sour // Lime **[cal.170]**

STRAWBERRY LIME MARGARITA

Casamigos Tequila Blanco // Fresh Strawberries
Perfect Purée Strawberry // Agave Sour
Lime **[cal.190]**

MULES

MOSCOW MULE

Grey Goose Vodka // Ginger Beer // Agave Sour
Ginger Root **[cal.190]**
More Mule Options: Irish, Mexican, Kentucky, Gin-Gin, Caribbean Spiced

◆ favorites

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

FEATURING:
Sparkling Berry-Lemon
Fresh Strawberry Mango Cooler
Cucumber Reviver



Hand-Crafted MOCKTAILS

◆ FRESH STRAWBERRY MANGO COOLER

Fresh strawberries hand-shaken with Fresca and Monin South Seas, featuring natural flavors of mango, guava and ginger. **5.19 [cal.80]**

CUCUMBER REVIVER

Freshly pureed pineapple & cucumber with Monin Cucumber, torn mint and agave sour, topped with sparkling water. **5.19 [cal.70]**

SPARKLING BERRY-LEMON

Perfectly refreshing Perrier Lemon Sparkling Water with a light berry flavor, fresh lemon, blueberries & thyme. **4.99 [cal.40]**

All of our mocktails are non-alcoholic & non-refillable.

Bottled WATER

**ACQUA PANNA or
SAN PELLEGRINO SPARKLING**
1/2 Liter **5.19 [cal.0]** | 1 Liter **6.19 [cal.0]**

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

◆ favorites

Complimentary REFILLS

FRESHLY BREWED ICED TEA 4.99 [cal.0]

ADD A FLAVOR 5.99

Peach [cal.70] | Mango [cal.80]

Strawberry [cal.70] | Raspberry [cal.70]

CPK LEMONADE 4.99 [cal.130]

ADD A FLAVOR 5.99

Peach [cal.180] | Mango [cal.190]

Strawberry [cal.180] | Raspberry [cal.180]

SPARKLING CRANBERRY COOLER

Cranberry juice and sparkling water with fresh lime. **5.19 [cal.50]**

COCA-COLA FOUNTAIN 3.99

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OUR WINE *adventure* GUARANTEE

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Wine | GLASS & BOTTLE

	 6oz	 9oz	 bottle
SPARKLING <i>Whites</i>			
PROSECCO Torresella, Veneto, Italy	8.59 [cal.160]	---	28.59 [cal.630]
SLIGHTLY SWEET			
WHITE ZINFANDEL Beringer, California	8.49 [cal.140]	11.99 [cal.220]	26.99 [cal.610]
MOSCATO Robert Mondavi, Napa, California	8.49 [cal.150]	11.99 [cal.220]	26.99 [cal.620]
RIESLING Chateau Ste. Michelle, Washington	9.79 [cal.140]	13.29 [cal.210]	30.79 [cal.600]
LIGHT + CRISP			
ROSÉ Clementine Rose, cotes De Provence	10.39 [cal.140]	14.89 [cal.220]	32.79 [cal.610]
SAUVIGNON BLANC Kim Crawford, Marlborough, New Zealand	12.39 [cal.140]	16.89 [cal.210]	39.79 [cal.600]
PINOT GRIGIO Santa Margherita, Italy	11.59 [cal.150]	17.59 [cal.220]	40.59 [cal.620]
FULL + RICH			
CHARDONNAY Rombauer, Napa Valley	9.49 [cal.150]	12.99 [cal.220]	30.49 [cal.620]
CHARDONNAY Kendall-Jackson, "Vintner's Reserve," California	11.59 [cal.150]	15.99 [cal.220]	36.39 [cal.630]
MEDIUM BODIED <i>Reds</i>			
PINOT NOIR Meiomi, Monterey / Sonoma / Santa Barbara	12.39 [cal.140]	16.89 [cal.220]	39.49 [cal.600]
MERLOT Francis Ford Coppla "Diamond Collection", California	9.99 [cal.150]	13.99 [cal.220]	32.49 [cal.620]
RED BLEND Apothic Red, California	10.39 [cal.140]	14.79 [cal.220]	34.79 [cal.610]
SPICY			
ZINFANDEL Runquist Winery "Z", Amador County	9.79 [cal.160]	13.29 [cal.240]	30.79 [cal.670]
MALBEC Catena Vista Flores, Mendoza, Argentina	9.79 [cal.150]	13.29 [cal.220]	30.79 [cal.620]
FULL BODIED			
CABERNET SAUVIGNON J. Lohr Seven Oaks, Paso Robles	12.59 [cal.150]	16.99 [cal.220]	39.79 [cal.620]
CABERNET SAUVIGNON Justin Winery, Paso Robles, California	13.49 [cal.150]	17.99 [cal.220]	44.49 [cal.620]

WINE FLIGHT (three 3oz pours) 13.49 [cal.220]

Meiomi Pinot Noir, Monterey // Francis Ford Coppla "Diamond Collection"
Justin Winery Cabernet Sauvignon, Paso Robles (no substitutions)

Beer | DRAFT

SHOCK TOP 7.00 [cal.170]
STELLA ARTOIS 7.00 [cal.150]

FOUR PEAKS HOP KNOT 7.00 [cal.240]
ELYSIAN SPACE DUST 7.00 [cal.250]

Ask about our local beer selections

Beer | BOTTLE

MODELO ESPECIAL, PILSNER STYLE LAGER 7.00 [cal.150]
LAGUNITAS IPA 7.00 [cal.190]
NEWCASTLE BROWN ALE 7.00 [cal.140]
CORONA EXTRA, PALE LAGER 7.00 [cal.150]

BUD LIGHT 6.00 [cal.100]
BUDWEISER 6.00 [cal.145]
COORS LIGHT 6.00 [cal.100]
MICHELOB ULTRA 7.00 [cal.95]
ODOULS N.A. (non-alcoholic) 6.00 [cal.70]

We support the Designated Driver Program and will gladly provide complimentary fountain drinks to any guest who identifies themselves as the designated driver.

FEATURING:

Mexican Street Corn
Spinach Artichoke Dip
Sonoma Grilled
Chicken Flatbread




SMALL Plates

◆ WHITE CORN GUACAMOLE + CHIPS

Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro and serrano peppers. Served with housemade blue & white corn tortilla chips. **6.99 [cal.400]** 

MEXICAN STREET CORN

Roasted with smoked paprika, Feta and Parmesan. Served with fresh cilantro, lime, housemade ranchito sauce and a sourdough baguette. **6.99 [cal.430]** 

CRISPY MAC 'N' CHEESE

Lightly fried with panko and served on creamy cheese sauce. **6.99 [cal.690]**


◆ NEW SWEET PEA CARBONARA

Delicate pea-filled pasta purses, Nueske's applewood smoked bacon and spinach with Parmesan cream and cracked black pepper. **9.69 [cal.430]**

ASPARAGUS + ARUGULA SALAD


Tossed in housemade lemon vinaigrette with sun-dried tomatoes, toasted almonds and shaved Parmesan. **8.69 [cal.190]** 

PETITE WEDGE

Topped with bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and Roma tomatoes. **7.69 [cal.270]** 

APPETIZERS

◆ SPINACH ARTICHOKE DIP

Served hot with housemade blue & white corn tortilla chips. **13.49 [cal.940]** 

LETTUCE WRAPS

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

Chicken 13.29 [cal.610]

Shrimp 14.99 [cal.490]

Chicken & Shrimp 16.89 [cal.680]


SZECWAN CHICKEN DUMPLINGS

Topped with fresh cilantro, sesame seeds and scallions. Served with our soy-ginger chili sauce. **11.99 [cal.340]**


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. **14.49 [cal.1240]**

SPICY BUFFALO CAULIFLOWER


Fresh cauliflower florets buttermilk-battered and lightly fried, then tossed in housemade Sriracha buffalo sauce and topped with a salad of celery, cilantro, scallions and Gorgonzola. **9.69 [cal.600]** 

STICKY ASIAN CAULIFLOWER

Our combination of sweet & spicy is irresistible on these crispy cauliflower florets with toasted peanuts and scallions. **9.69 [cal.480]** 



California FLATBREADS

SHAVED MUSHROOM + SPINACH

With extra virgin olive oil, Romano and Parmesan. **9.99 [cal.400]** 

◆ SONOMA GRILLED CHICKEN

Roasted red grapes, double cream Brie, caramelized onions, Parmesan and fresh wild arugula. **9.99 [cal.530]**

◆ favorites  vegetarian  made with no gluten-containing ingredients

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Please check the "Main Plates" section for information on allergens and the potential for cross contamination in a shared preparation space.

OUR *adventure* GUARANTEE

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Power BOWLS | protein-packed with supergrains and layered with fresh veggies

◆ SHANGHAI BOWL

Seared shrimp with black heirloom rice, baby broccoli, cauliflower, zucchini, carrots and watermelon radish, served warm in our housemade Shanghai sauce. **19.59 [cal.790]**

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. *served chilled* **18.59 [cal.690]**

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. *served chilled* **18.59 [cal.540]** ○

SALADS

◆ 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 tomatoes and scallions. full **18.99 [cal.1180]** | half **14.99 [cal.600]**
suggested with fresh avocado

WALDORF CHICKEN

Grapes, green apples, candied walnuts, crisp celery, baby greens and Gorgonzola tossed with housemade Dijon balsamic vinaigrette. full **18.79 [cal.1320]** | half **14.79 [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 **18.99 [cal.1180]** | half **15.99 [cal.590]**
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 **18.79 [cal.730]** | half **15.79 [cal.360]** ♻️
suggested with grilled chicken, shrimp or sautéed salmon

ITALIAN CHOPPED

Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella and fresh basil tossed in housemade mustard herb vinaigrette. full **18.99 [cal.1010]** | half **14.99 [cal.500]** ○

◆ 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. full **18.99 [cal.950/1050]** | half **15.99 [cal.470/530]** ○

CLASSIC CAESAR

Crisp Romaine with shaved Parmesan and housemade garlic butter croutons. full **16.59 [cal.530]** | half **12.59 [cal.270]**
suggested with grilled chicken, shrimp or sautéed salmon

ADD TO YOUR SALAD

+ grilled chicken breast **4.50 [add cal.260]** ○
+ grilled shrimp **5.00 [add cal.120]** ○
+ sautéed salmon **6.00 [add cal.320]** ○
+ fresh avocado **3.25 [add cal.110]** ♻️ ○

SOUPS CUP 7.99 | BOWL 9.99 TWO IN A BOWL Two of our signature soups served side by side in the same bowl. 10.99 [cal.430-560]

TOMATO BASIL BISQUE

With a touch of cream, topped with housemade garlic butter croutons. cup **[cal.270]** bowl **[cal.540]**

◆ DAKOTA SMASHED PEA + BARLEY

With barley, carrots, onions, savory herbs and scallions. cup **[cal.170]** bowl **[cal.340]** ♻️

SEDONA TORTILLA

Vine-ripened tomatoes, tomatillos and corn with mild green chilies, Southwestern spices and crispy corn tortilla strips. cup **[cal.260]** bowl **[cal.480]** ♻️

BAKED POTATO

With Nueske's applewood smoked bacon and scallions. cup **[cal.290]** bowl **[cal.590]**



FEATURING:
Santa Fe Bowl
Waldorf Chicken Salad



FEATURING:
The Original BBQ Chicken Pizza
Mushroom Pepperoni Sausage
Five Cheese + Fresh Tomato
Thai Chicken

CALIFORNIA-STYLE Pizzas

CAULIFLOWER *Crust*

Order your favorite pizza on cauliflower crust for an additional 2.50 [subtract cal.10 per slice] Ask about our certified gluten-free pizzas

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]

CPK ORIGINAL 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. **18.49 [cal.190]**

+ Nueske's applewood smoked bacon **2.25 [add cal.15]**
+ fresh pineapple **1.35 [add cal.5]**

ROASTED GARLIC CHICKEN

Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper. **18.19 [cal.230]**
suggested on cauliflower crust

WILD MUSHROOM

Shaved Cremini, Shiitake and Portobello mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. **16.99 [cal.170]** 
+ white truffle oil **1.75 [add cal.5]**

CLASSIC Pizzas

◆ THE WORKS

Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild Greek oregano. **18.99 [cal.210]**

HAWAIIAN

Fresh pineapple, applewood smoked ham and slivered scallions. **18.49 [cal.180]**

PEPPERONI

Rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. **17.59 [cal.190]**
+ white truffle oil **1.75 [add cal.5]**

GLOBALLY INSPIRED Pizzas

◆ THAI CHICKEN

Thai peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions and fresh cilantro. **17.99 [cal.210]**

SPICY CHIPOTLE CHICKEN


Chipotle adobo sauce, shaved poblanos and Monterey Jack with housemade roasted corn & black bean salsa, fresh cilantro and tangy lime crema. **17.99 [cal.220]**

CRISPY THIN CRUST Pizzas

◆ SICILIAN

Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil & oregano. **20.49 [cal.220]**


ROASTED ARTICHOKE + SPINACH

Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan over a layer of our legendary Spinach Artichoke Dip. **18.59 [cal.190]** 
+ grilled chicken **2.50 [add cal.30]**

◆ NEW SPICY MILANO

Spicy marinara, serrano peppers, Italian sausage, spicy pepperoni, Cremini mushrooms, yellow onions, fresh Mozzarella & Romano and wild Greek oregano. **16.99 [cal.240]**

CALIFORNIA VEGGIE

Broccolini, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. **17.59 [cal.180]** 
+ goat cheese **1.50 [add cal.10]**


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. **18.59 [cal.220]**

◆ MUSHROOM PEPPERONI SAUSAGE

Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. **18.99 [cal.200]**

FIVE CHEESE + FRESH TOMATO

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil. **16.49 [cal.190]** 


CARNE ASADA

Tender marinated steak, fire-roasted poblanos, cilantro pesto, yellow onions, Mozzarella, Monterey Jack and fresh cilantro. Served with housemade salsa verde. **19.49 [cal.210]**


SHRIMP SCAMPI

Housemade lemon-garlic shrimp with caramelized onions, Mozzarella, Parmesan and red chili, topped with fresh arugula and wild Greek oregano. **16.49 [cal.190]**
suggested on cauliflower crust

MARGHERITA

Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. **18.29 [cal.220]** 

TOSTADA

Crisp lettuce, tortilla strips and housemade herb ranch top this hearth-baked crust with layers of black beans and Monterey Jack. Served with flame-roasted salsa. **17.69 [cal.190]** 
+ lime chicken **2.50 [add cal.30]**
+ carne asada **5.00 [add cal.40]**

◆ favorites  vegetarian

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FEATURING:
Shrimp Scampi Zucchini
Roasted Garlic Chicken +
Seasonal Vegetables
Chicken Tequila Fettuccine

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FEATURING:
West Coast Burger "The WCB"

This is where fresh & creative flavors collide.

We bring it to you by creating 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 North Atlantic salmon to the wild Greek oregano harvested on the country hillsides of Greece. Our kitchen bustles every day as we hand-cut, toss and roast our ingredients with precision. We take those extra few moments to artfully craft your meal from scratch, by hand, in-house and to order.

STUFF OUR LAWYERS MAKE US SAY

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 and on demand at cpk.com/MyMenu.

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 (unless ordering a certified gluten free pizza).

🌿 means, based on information from suppliers, this item contains no meat ingredients.

🍷 means, based on the information from suppliers, the item has no gluten-containing ingredients. These items are prepared in shared cooking areas and may not be completely gluten free. Only the pizzas listed on the separate GLUTEN FREE PIZZA MENU can be prepared using GIG's certified procedures.

*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.

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, Pizza Dough Rewards and Be Our Guest programs.

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Main PLATES

◆ 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 a wild arugula salad tossed in lemon vinaigrette. **30.99 [cal.1160]**

ROASTED GARLIC CHICKEN + SEASONAL VEGETABLES

In lemon-garlic sauce with hearth-roasted fingerling potatoes, cauliflower, Mediterranean herbs and seasonal vegetables. **22.99 [cal.1080]** 🍷

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. Served with crispy potatoes. **17.49 [cal.1470]**

CHICKEN MILANESE

Topped with wild arugula and housemade checca, finished with extra virgin olive oil and shaved Parmesan. **20.79 [cal.1010]**

CHICKEN PICCATA

With linguini fini, lemon, capers and cream. **19.99 [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. **22.99 [cal.650]** 🍷

CRISPY FISH TACOS

Panko-crusting filleted white fish, fresh avocado, shaved cabbage, ranchito sauce and fresh cilantro wrapped in your choice of flour-corn tortillas or lettuce cups. Served with flame-roasted salsa and our housemade blue & white corn tortilla chips. **17.99 [cal.1150]**

PASTAS

◆ CHICKEN TEQUILA FETTUCCINE

Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro. **18.49 [cal.1210]**

KUNG PAO SPAGHETTI

With garlic, scallions, peanuts and hot red chilies. **16.49 [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, Andouille sausage and Tasso ham in our spicy Cajun sauce. **22.59 [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. **19.79 [cal.480]**

BOLOGNESE SPAGHETTI

With Cremini mushrooms, sprinkled with scallions. **18.59 [cal.870]**

◆ GARLIC CREAM FETTUCCINE

With fresh Italian parsley. **16.39 [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]**

◆ favorites

🌿 vegetarian

🍷 made with no gluten-containing ingredients

Lunch-size combos for your lunch-time schedule.

Try our LUNCH DUOS

Create your duo with **one of the combinations** below:



Shaved Mushroom + Spinach Pizza with The Mediterranean



Half California Club Sandwich with Super Spinach + Quinoa

7" PIZZA

with a cup of soup/side salad
11.95

LUNCH-SIZE PASTA

with cup of soup/side salad
10.95

HALF SANDWICH

with cup of soup/side salad
11.95

SOUP + SIDE SALAD
8.95

7" 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. [cal.660]

SHAVED MUSHROOM + SPINACH
With extra virgin olive oil, Romano and Parmesan. [cal.600]

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

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

PEPPERONI
Rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. [cal.650]

ORDER ON CAULIFLOWER CRUST
+ 1.50 [subtract cal.100]

LUNCH-SIZE PASTAS

TOMATO BASIL SPAGHETTI
With sautéed garlic and fresh basil. [cal.480]
+ goat cheese 1.50 [add cal.35]

BOLOGNESE SPAGHETTI
With Cremini mushrooms, sprinkled with scallions. [cal.480]

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

HALF SANDWICHES

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

◆ **OVEN-ROASTED TURKEY + BRIE**
With shaved Granny Smith apple, baby greens and housemade honey-mustard. [cal.410]

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

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

◆ **SMASHED CHICKEN MEATBALL PIADINA**
A folded pizza-style sandwich baked in our hearth oven, with housemade meatballs, crushed tomato sauce, wilted baby kale, fresh herb gremolata and Parmesan mustard aioli. [cal.560]

MAKE IT A FULL SIZE SANDWICH OR PIADINA + 3.75 [add cal.300-570]
Full size sandwiches and piadinas available all day every day

ORDER YOUR PIADINA ON CAULIFLOWER CRUST
half + 1.50 [add cal.90]
full + 6.75 [add cal.180]

◆ favorites vegetarian made with no gluten-containing ingredients

Please check the "Main Plates" section for information on allergens and the potential for cross contamination in a shared preparation space.

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

SIDE SALADS

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

THE MEDITERRANEAN
Crisp Romaine, Roma tomatoes, garbanzos, Feta, black olives and red onions with our housemade mustard herb vinaigrette. [cal.220]

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

ADD GRILLED CHICKEN
+ 2.25 [add cal.130]

SOUPS

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

TOMATO BASIL BISQUE [cal.270]

SEDONA TORTILLA [cal.260]

BAKED POTATO [cal.290]

MAKE IT A BOWL
+ 2.50 [add cal.170-300]