



## LOCATIONS

BRENTWOOD - Brentwood Gardens  
(310) 826-3573

REDONDO BEACH - South Bay Galleria  
(310) 370-9931

CANOGA PARK - Westfield Topanga  
(818) 884-8858

STUDIO CITY  
(818) 505-6437

HOLLYWOOD - Hollywood & Highland  
(323) 460-2080

TARZANA  
(818) 345-9925

LOS ANGELES - Wells Fargo Center  
(213) 626-2616

TORRANCE - Rolling Hills Plaza  
310-539-5410

MANHATTAN BEACH - Manhattan Village  
(310) 796-1233

WESTWOOD  
(310) 209-9197

MARINA DEL REY - Marina Waterside Center  
(310) 301-1563

## CRISPY THIN CRUST PIZZAS

### MARGHERITA | 12.50

Italian tomatoes, Mozzarella and fresh Mozzarella topped with basil and Parmesan.

### † TOSTADA | 11.50

Southwestern black beans, Cheddar and Monterey Jack, hearth-baked then topped with chilled lettuce, scallions, tortilla strips and homemade herb ranch. Served with roasted tomato salsa. † LIME CHICKEN 1.50

### THE MEAT CRAVERS | 13.75

Italian sausage, pepperoni, Canadian bacon, spicy Capicola ham, salami, Mozzarella and tomato sauce.

### ROASTED ARTICHOKE + SPINACH | 13.00

Artichoke hearts, sautéed spinach, roasted garlic, Mozzarella, Parmesan and Queso Quesadilla cheese with spinach artichoke sauce. † CHICKEN 1.50

### PEAR + GORGONZOLA | 12.50

Bosc pears, Gorgonzola, Mozzarella and Queso Quesadilla cheese, caramelized onions and hazelnuts. Topped with field greens tossed in Gorgonzola ranch.

### TRICOLORÉ SALAD PIZZA | 12.50

Caramelized Parmesan pizza crust topped with chilled arugula, field greens, radicchio, tomatoes and shaved Parmesan tossed in homemade Dijon balsamic vinaigrette.

† GRILLED CHICKEN BREAST 4.00 † GRILLED SHRIMP OR SAUTÉED SALMON 4.50

### † SICILIAN | 14.00

Spicy marinara with Italian sausage, spicy Capicola ham, salami, Mozzarella, Parmesan and Queso Quesadilla cheese. Topped with herbs.

### † JAMAICAN JERK CHICKEN | 13.00

Jerk chicken, spicy sweet Caribbean sauce, Mozzarella, applewood smoked bacon, onions, bell peppers and scallions.

## ORIGINAL CRUST PIZZAS

HONEY-WHEAT WITH WHOLE GRAIN CRUST AVAILABLE UPON REQUEST  
CRISPY THIN CRUST AVAILABLE UPON REQUEST FOR AN ADDITIONAL 1.50

### † THE ORIGINAL BBQ CHICKEN PIZZA | 13.00

BBQ sauce, smoked Gouda, Mozzarella, BBQ chicken, red onions and cilantro.

### HAWAIIAN BBQ CHICKEN | 13.50

Our Original BBQ Chicken Pizza with fresh pineapple.

### † SPICY CHIPOTLE CHICKEN | 12.25

Chipotle sauce, chicken, poblanos, Mozzarella and Monterey Jack. Topped with roasted corn & black bean salsa, cilantro and lime cream sauce.

### † THAI CHICKEN | 13.00

Thai peanut sesame sauce, chicken, Mozzarella, scallions, bean sprouts, carrots, cilantro and peanuts.

### NEW HABANERO CARNITAS | 13.00

Slow-roasted pulled pork, red onions, cilantro pesto, Mozzarella and Queso Quesadilla cheese with SPICY habanero salsa.

### CALIFORNIA CLUB | 13.00

Applewood smoked bacon, chicken and Mozzarella, hearth-baked then topped with tomatoes, avocado and chilled lettuce tossed in mayonnaise.

### WILD MUSHROOM | 12.00

Cremini, Shiitake, Portobello and white mushrooms, Mozzarella, Queso Quesadilla cheese and wild mushroom walnut pesto. Garnished with parsley. † CHICKEN 1.50

### THE WORKS | 13.50

Italian sausage, pepperoni, mushrooms, Mozzarella, onions, green peppers, olives and tomato sauce.

### MUSHROOM PEPPERONI SAUSAGE | 13.00

Mushrooms, pepperoni, Italian sausage, Mozzarella and tomato sauce.

### PEPPERONI | 12.00

Pepperoni, Mozzarella and tomato sauce.

### TRADITIONAL CHEESE | 9.75

Mozzarella and tomato sauce.

### HAWAIIAN | 12.25

Pineapple, Canadian bacon, Mozzarella and tomato sauce. Substitute pepperoni for Canadian bacon upon request.

### WHITE PIZZA | 11.50

Mozzarella, Ricotta, Parmesan, Pecorino Romano, Queso Quesadilla cheese, sautéed spinach and roasted garlic. † APPLEWOOD SMOKED BACON 1.50

### FIVE CHEESE + FRESH TOMATO | 10.75

Sliced tomatoes, basil, fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and Pecorino Romano.

### VEGETARIAN WITH JAPANESE EGGPLANT | 12.00

Mozzarella, baby broccoli, eggplant, corn, red onions, mushrooms, sun-dried tomatoes and tomato sauce. Recommended on honey-wheat with whole grain crust.

† GOAT CHEESE 1.50

† CPK Favorites

Become an insider - Sign up at [CPK.COM](http://CPK.COM)

GIFT CARDS AVAILABLE FROM YOUR SERVER OR AT [CPK.COM](http://CPK.COM)

COOKBOOKS ALL PROCEEDS FROM OUR COOKBOOKS ARE DONATED TO CHILDREN'S CHARITIES ACROSS THE COUNTRY THROUGH THE CALIFORNIA PIZZA KITCHEN FOUNDATION.

"Gluten-Free" designations are based on information provided by our ingredient suppliers. Warning: normal kitchen operations involve shared cooking and preparation areas. **We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.** Please inform a manager of any allergies when ordering.

The nutritional information in this menu is derived from information provided by our suppliers, analyses using industry standard software, and published resources, including those from the U.S.D.A. All nutritional information given is based on standard recipes and serving sizes and California Pizza Kitchen cannot guarantee that the information provided is completely accurate as it relates to the prepared menu items at each restaurant. Variations in serving sizes, preparation techniques, product assembly supply sources and regional and seasonal differences in ingredients, may affect the nutritional values for each menu item. In addition, formulations change periodically and occasionally the substitution of ingredients or suppliers is required. You should expect some variations in the nutrient content of the products purchased in our restaurants, and greater variation if an order is customized or topping combinations are altered. All nutrition information for branded beverages was provided by the manufacturers.

Please see our nutritional guide.

Nutritional information available upon request.



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Ask us about our Free  
Curbside Delivery

STAYING TRUE TO OUR  
AUTHENTIC CALIFORNIA ROOTS

At California Pizza Kitchen, it's always about innovative recipes brought to life with fresh, high quality ingredients. It all begins with imagination and ends with unforgettable flavor.



## APPETIZERS

### WHITE CORN GUACAMOLE + CHIPS | 3.75

Avocado, white corn, black beans, jicama, scallions, bell pepper, cilantro and serrano peppers. Served with tortilla chips. ☞

### **NEW** CRISPY MAC 'N' CHEESE | 3.75

Our classic mac 'n' cheese lightly fried with panko, served on creamy cheese sauce.

### SPICY CHICKEN TINGA QUESADILLA | 5.00

Hearth-baked with lime chicken, Monterey Jack and Queso Quesadilla cheese, chipotle sauce, caramelized onions, roasted bell peppers, black beans and cilantro. Served with homemade ranchito sauce.

### TUSCAN HUMMUS | 6.50

Tuscan white bean hummus garnished with parsley, tomatoes, basil and garlic. Served with warm traditional or honey-wheat with whole grain pizza-pita bread.

### \* SPINACH ARTICHOKE DIP | 9.75

### \* AVOCADO CLUB EGG ROLLS | 9.75

Avocado, chicken, tomato, Monterey Jack and applewood smoked bacon in a crispy wonton roll. Served with homemade ranchito sauce and herb ranch.

### LETTUCE WRAPS

Minced chicken and/or shrimp, Shiitake mushrooms, water chestnuts and scallions. Served with spicy soy-ginger sauce.

CHICKEN | 9.25 SHRIMP | 10.75 CHICKEN & SHRIMP | 12.75

### SESAME GINGER CHICKEN DUMPLINGS | 7.50

Topped with sesame seeds and scallions. Served with soy-ginger chili sauce.

### TORTILLA SPRING ROLLS | 8.50 or three | 10.50

Roller flour tortillas sprinkled with herbs and baked in our pizza oven.

### MEDITERRANEAN

Wild mushrooms, eggplant, sun-dried tomatoes, caramelized onions, Mozzarella, Parmesan and Queso Quesadilla cheese. Served with marinara.

### BAJA CHICKEN

Monterey Jack and Cheddar, corn, black beans, poblanos, red onions and cilantro. Served with homemade guacamole.

### THAI CHICKEN

Peanut sauce, bean sprouts, scallions, carrots, cilantro and Mozzarella. Served with Thai peanut sauce.

## SALADS

FAT-FREE VINAIGRETTE AVAILABLE UPON REQUEST

### \* THE ORIGINAL BBQ CHICKEN CHOPPED FULL | 13.50 HALF | 9.75

Sweet corn, black beans, jicama, cilantro, basil, tortilla strips and Monterey Jack tossed in homemade herb ranch. Topped with BBQ chicken, tomatoes and scallions. ☞ Without tortilla strips. + AVOCADO 2.50

### **NEW** CARAMELIZED PEACH FULL | 11.75 HALF | 8.00

Field greens, spinach, warm caramelized peaches, dried cranberries, red onions, toasted pecans and Gorgonzola tossed in homemade white balsamic vinaigrette. ☞

+ APPLEWOOD SMOKED BACON 2.00 + GRILLED CHICKEN BREAST 4.00

+ GRILLED SHRIMP or SAUTÉED SALMON 4.50

### CHINESE CHICKEN FULL | 12.25 HALF | 8.50

Napa and red cabbage, lettuce and wontons tossed with carrots, scallions, sesame seeds, cilantro and hoisin ginger vinaigrette. Topped with chicken.

### ORIGINAL CHOPPED FULL | 13.25 HALF | 9.50

Salami, turkey breast, basil, tomatoes and Mozzarella tossed in mustard-Parmesan vinaigrette and scallions. Garbanzo beans added upon request. ☞

### CPK COBB FULL | 13.75 HALF | 10.00

Applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, basil and Gorgonzola with homemade herb ranch or blue cheese dressing. Beets added upon request. ☞

### **NEW** ROASTED VEGETABLE FULL | 13.25 HALF | 9.50

Roasted artichoke hearts, asparagus, eggplant, red & yellow peppers, corn and sun-dried tomatoes served warm over Romaine tossed with homemade Dijon balsamic vinaigrette. Topped with avocado. ☞

+ GRILLED CHICKEN BREAST 4.00 + GRILLED SHRIMP or SAUTÉED SALMON 4.50

### MOROCCAN CHICKEN FULL | 14.25 HALF | 10.50

Moroccan-spiced chicken, Romaine, roasted butternut squash, dates, avocado, toasted almonds, beets, chopped egg, carrots, dried cranberries and bell peppers. Tossed with homemade champagne vinaigrette. ☞

### \* THAI CRUNCH FULL | 13.25 HALF | 9.50

Napa and red cabbage, chicken, cucumbers, edamame, wontons, rice sticks, peanuts, cilantro, carrots and scallions tossed with lime-cilantro and Thai peanut dressing.

+ AVOCADO 2.50

### \* WALDORF CHICKEN FULL | 13.25 HALF | 9.50

Field greens, chicken, grapes, Granny Smith apples, candied walnuts, celery and Gorgonzola tossed with homemade Dijon balsamic vinaigrette or blue cheese dressing. ☞

### CLASSIC CAESAR FULL | 10.00 HALF | 6.50

Romaine, shaved Parmesan and homemade croutons tossed in Caesar dressing.

+ GRILLED CHICKEN BREAST 4.00 + GRILLED SHRIMP or SAUTÉED SALMON 4.50

### FIELD GREENS FULL | 10.75 HALF | 7.25

Bosc pears, candied walnuts and field greens tossed in homemade Dijon balsamic vinaigrette. ☞

+ GORGONZOLA 1.00 + GRILLED SHRIMP or SAUTÉED SALMON 4.50

## SOUPS + EXTRAS

### SEDONA TORTILLA BOWL | 6.00 CUP | 4.00

Garnished with tortilla strips. ☞ Without tortilla strips.

### DAKOTA SMASHED PEA + BARLEY BOWL | 6.00 CUP | 4.00

Garnished with scallions.

### TWO IN A BOWL | 6.50

Our signature soups served side by side in the same bowl.

### ASPARAGUS + ARUGULA SALAD | 4.75

Arugula, asparagus and sun-dried tomatoes tossed in homemade lemon vinaigrette, topped with almonds and shaved Parmesan. ☞

### **NEW** MEDITERRANEAN FOCACCIA | 2.50

Herb cheese focaccia served with Mediterranean olive oil and Parmesan.

### THE WEDGE SALAD | 4.50

Iceberg lettuce topped with blue cheese dressing, applewood smoked bacon, chopped egg and tomatoes. ☞

## PASTAS

SUBSTITUTE MULTIGRAIN PENNE FOR ANY PASTA UPON REQUEST

### \* CHICKEN TEQUILA FETTUCCINE | 13.00

Spinach fettuccine with chicken, bell peppers, red onions and cilantro in tequila-lime jalapeño cream sauce.

### ASPARAGUS + SPINACH SPAGHETTINI | 11.00

Sautéed asparagus, spinach, fresh tomatoes, basil, garlic and Parmesan.

+ GRILLED CHICKEN BREAST or SHRIMP 4.00 + SAUTÉED SALMON 4.50

### \* JAMBALAYA | 15.50

Blackened chicken and shrimp in spicy Jambalaya sauce with crawfish, Andouille sausage and Tasso ham on fettuccine, topped with scallions.

### FOUR CHEESE RAVIOLI | 12.00

Asiago, Mascarpone, Ricotta and Parmesan ravioli sautéed in creamy Pomodoro sauce with basil. + SAUTÉED MUSHROOMS 1.00

### PESTO CREAM PENNE | 10.00

Pesto cream sauce, sun-dried tomatoes and Parmesan.

+ CHICKEN 3.00 + SHRIMP 4.00 + CHICKEN & SHRIMP 6.50

### \* KUNG PAO SPAGHETTI | 10.00

Classic Kung Pao sauce with garlic, green onions, peanuts and hot red chilies.

+ CHICKEN 3.00 + SHRIMP 4.00 + CHICKEN & SHRIMP 6.50

### TOMATO BASIL SPAGHETTINI | 9.75

Italian tomatoes, garlic and basil.

+ GOAT CHEESE 1.50 + GRILLED CHICKEN BREAST 4.00

### GARLIC CREAM FETTUCCINE | 10.00

Garlic-Parmesan cream sauce with parsley.

+ CHICKEN 3.00 + SHRIMP 4.00 + CHICKEN & SHRIMP 6.50

+ SAUTÉED MUSHROOMS 1.00

### SPAGHETTI BOLOGNESE | 12.50

Traditional meat sauce, Parmesan and parsley.

+ SAUTÉED MUSHROOMS 1.00

## NEW ADVENTURES

### QUINOA + ARUGULA SALAD | 9.50

Quinoa, arugula, red onion, sun-dried tomatoes, asparagus and toasted pine nuts tossed in homemade champagne vinaigrette and topped with Feta. (cal. 557)

### FIRE-ROASTED CHILE RELLENO | 10.50

Roasted poblano stuffed with chicken, Queso Quesadilla cheese, roasted corn & black bean salsa, wild mushrooms, spinach and eggplant over a Southwestern tortilla sauce. Topped with homemade creamy avocado salsa and cilantro. ☞ (cal. 385)

### SHRIMP SCAMPI ZUCCHINI FETTUCCINE | 14.00

Shrimp sautéed with lemon, garlic and white wine tossed with zucchini ribbons, fettuccine, parsley and Parmesan. (cal. 565)

### GRILLED CHICKEN CHIMICHURRI | 15.00

Grilled marinated chicken breast with homemade chimichurri sauce, wild mushrooms, spinach, roasted cauliflower, zucchini, eggplant, baby broccoli and carrots. ☞ (cal. 521)

### CEDAR PLANK SALMON + CORN SUCCOTASH | 18.00

Norwegian Atlantic salmon roasted on a cedar wood plank with smoked paprika and lime. Served with homemade corn, spinach & red bell pepper succotash with cilantro and Feta. ☞ (cal. 655)

## TACOS + SANDWICHES

TACOS SERVED WITH TORTILLA CHIPS AND ROASTED TOMATO SALSA

### **NEW** CARNITAS TACOS | 11.00

Slow-roasted pork, homemade avocado salsa verde, red onions, cilantro, Romaine and shredded Napa cabbage. + AVOCADO 1.00

### \* FISH TACOS | 11.00

Panko-crust sautéed Ono, shredded cabbage and ranchito sauce. + AVOCADO 1.00

SANDWICHES SERVED WITH:

CHOICE OF BREAD | HERB ONION FOCACCIA | HERB CHEESE FOCACCIA

CHOICE OF SIDE | CUP OF SOUP | CAESAR SALAD

### GRILLED VEGETABLE SANDWICH | 10.50

Wild mushrooms, bell peppers, Mozzarella and Queso Quesadilla cheese, field greens, tomatoes and homemade sun-dried tomato aioli.

### \* CALIFORNIA CLUB SANDWICH | 11.50

Chicken or turkey breast with applewood smoked bacon, avocado, tomatoes, lettuce and mayonnaise.

### GRILLED CHICKEN CAESAR SANDWICH | 11.00

Chicken, shaved Parmesan, Caesar dressing, lettuce and tomatoes.

### ITALIAN DELI SANDWICH | 12.00

Spicy Capicola ham, salami and pepperoni with Mozzarella and Queso Quesadilla cheese, basil and lettuce tossed with mustard-Parmesan vinaigrette.

## OUR MENU ADVENTURE GUARANTEE

Be adventurous - try something new!  
If it doesn't thrill you, we'll  
replace it with your usual favorite.

**GF** Gluten-Free

**CPK** Favorites

## DESSERTS

### CHOCOLATE SOUFFLÉ CAKE

Warm Belgian chocolate soufflé cake with triple-thick hot fudge. | 6.25  
+ HÄAGEN-DAZS | 1.50

### BUTTER CAKE

Warm with fresh whipped cream. 6.25  
+ HÄAGEN-DAZS | 1.50

### RED VELVET CAKE

A traditional favorite, frosted with vanilla bean cream cheese and white chocolate curls. | 6.75  
+ HÄAGEN-DAZS | 1.50

### TIRAMISU

Sweet Italian cream cheese and marsala custard between layers of espresso and rum-soaked lady fingers. | 6.25

### KEY LIME PIE

On a graham cracker crust. Served with fresh whipped cream. | 6.25

## BEVERAGES

### CRANBERRY COOLER

### FIJI WATER

500 ml | 1 Liter

### FRESH LEMONADE

### SAN PELLEGRINO SPARKLING MINERAL WATER

500 ml | 1 Liter

### FLAVORED FRESH LEMONADE

Strawberry | Peach | Raspberry | Mango

### MILK

Non-Fat | Whole

### FRESHLY BREWED ICED TEA

### HOT CHOCOLATE

### COFFEE

Regular | Decaf

### FLAVORED ICED TEA

Strawberry | Peach | Raspberry | Mango  
Sugar-Free flavors available.

### ESPRESSO

Single | Double

### ESPRESSO DRINKS

Café Mocha | Cappuccino  
Café Latte | Café au Lait

### ASSORTED SOFT DRINKS

Pepsi | Sierra Mist | MUG Root Beer  
Mountain Dew | Diet Pepsi

### TAZO HOT TEAS

Awake | Earl Grey | Zen | Calm

## CPKIDS MENU

### CPKids 10 and under

Includes choice of a fountain beverage, lemonade, apple juice, milk or chocolate milk. Complimentary drink refills.

## PIZZAS

### ORIGINAL BBQ CHICKEN

BBQ sauce, chicken and Mozzarella. | 5.50

### HAWAIIAN

Pineapple, Canadian bacon, tomato sauce and Mozzarella. | 5.50

### TRADITIONAL CHEESE

with tomato sauce and Mozzarella. | 5.00

### MUSHROOM PEPPERONI SAUSAGE

Mushrooms, pepperoni, Italian sausage, Mozzarella and tomato sauce. | 5.50

### HONEY CHICKEN

Mozzarella & American cheese, chicken and a drizzle of honey. Add tomato sauce upon request. | 5.50

### PEPPERONI

Pepperoni, tomato sauce and Mozzarella. | 5.50

## PASTA or SALAD

Substitute multigrain penne for any pasta upon request.

### CURLY MAC 'N' CHEESE

5.50  
Add edamame .50

### BUTTERED FUSILLI

with butter or olive oil. 5.00

### FUSILLI ALFREDO

with Parmesan cream sauce. 5.50

### FUSILLI WITH MEAT SAUCE

with Parmesan. | 5.50

### FUSILLI WITH TOMATO SAUCE

5.00

### CPK SALAD

Crisp Romaine tossed with your choice of dressing, and topped with Cheddar Goldfish®. (GF) Without Cheddar Goldfish® | 5.50

## CHICKEN

### GRILLED CHICKEN BREAST

Served with baby broccoli. (GF) 6.00

### CRISPY CHICKEN

Served with baby broccoli, herb ranch and ketchup. | 6.00

## SWEETS

Available with the purchase of a CPKids Meal.

### FRESH FRUIT

Fresh sliced pineapple and red seedless grapes. (GF) | 1.00

### M&M'S® SUNDAE

Häagen-Dazs vanilla ice cream with triple-thick hot fudge, fresh whipped cream, mini M&M's® and a cherry. (GF) | 1.00

### BROWNIE

Topped with fresh whipped cream, Hershey's® chocolate syrup and a cherry. | 1.00



Your nearest CPK location:

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