



SMALL CRAVINGS

MEDITERRANEAN FOCACCIA
Herb cheese focaccia served with Mediterranean olive oil and Parmesan. | 2.50

CRISPY MAC 'N' CHEESE
Our classic mac 'n' cheese lightly fried with panko, served on creamy cheese sauce. | 3.75

SPICY CHICKEN TINGA QUESADILLA
Hearth-baked with lime chicken, Queso Quesadilla and Enchilado cheese, chipotle sauce, caramelized onions, roasted bell peppers, black beans and cilantro. Served with homemade ranchito sauce. | 5.00

KOREAN BBQ STEAK TACOS
Korean steak, Napa cabbage, Romaine, onions, scallions and cilantro on corn tortillas. Topped with spicy chili sauce and sesame seeds. | 5.25

ASPARAGUS + ARUGULA SALAD
Arugula, asparagus and sun-dried tomatoes tossed in homemade lemon vinaigrette, topped with almonds and shaved Parmesan. **GF** | 4.75

WHITE CORN GUACAMOLE + CHIPS
Avocado, white corn, black beans, jicama, scallions, bell pepper, cilantro and serrano peppers. Served with tortilla chips. **GF** | 3.75

MEDITERRANEAN PLATE
Tuscan white bean hummus, Feta topped with extra virgin olive oil and a Greek salad. Served with traditional pizza-pita bread. | 4.50

THE WEDGE SALAD
Iceberg lettuce topped with blue cheese dressing, applewood smoked bacon, chopped egg and tomatoes. **GF** | 4.50

APPETIZERS

DYNAMITE SHRIMP
Lightly fried shrimp tossed in spicy sweet chili sauce with scallions and toasted sesame seeds. | 8.50

TUSCAN HUMMUS
Tuscan white bean hummus garnished with parsley, tomatoes, basil and garlic. Served with warm traditional **or** honey-wheat with whole grain pizza-pita bread. | 6.50

TORTILLA SPRING ROLLS
Rolled flour tortillas sprinkled with herbs and baked in our pizza oven. Choose any two | 8.50 **or three** | 10.50

MEDITERRANEAN
Portobello mushrooms, eggplant, sun-dried tomatoes, caramelized onions, Fontina, Mozzarella and Parmesan. Served with sun-dried tomato marinara.

BAJA CHICKEN
Monterey Jack and Cheddar, corn, black beans, mild chilies, red onions and cilantro. Served with homemade guacamole.

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

SPINACH ARTICHOKE DIP
Served hot with tortilla chips. | 9.75

AVOCADO CLUB EGG ROLLS
Avocado, chicken, tomato, Monterey Jack and applewood smoked bacon in a crispy wonton roll. Served with homemade ranchito sauce and herb ranch. | 9.75

LETTUCE WRAPS
Minced chicken and/or shrimp wok-seared with 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
Topped with sesame seeds and scallions. Served with soy-ginger chili sauce. | 7.50

SOUPS

ARTICHOKE + BROCCOLI
Our seasonal selection. Garnished with homemade croutons.
BOWL | 6.00 **CUP** | 4.00

SEDONA TORTILLA
Garnished with tortilla strips. **GF** Without tortilla strips.
BOWL | 6.00 **CUP** | 4.00

DAKOTA SMASHED PEA + BARLEY
Garnished with scallions.
BOWL | 6.00 **CUP** | 4.00

TWO IN A BOWL
Combine any two of our soups, served side by side in the same bowl. | 6.50

SALADS

Fat-Free vinaigrette available upon request.

THE ORIGINAL BBQ CHICKEN CHOPPED
Sweet corn, black beans, jicama, cilantro, basil, tortilla strips and Monterey Jack tossed in homemade herb ranch dressing. Topped with BBQ chicken, tomatoes and scallions. **GF** Without tortilla strips.
FULL | 13.50 **HALF** | 9.75
+ AVOCADO | 2.50

CARAMELIZED PEACH
Field greens, spinach, warm caramelized peaches, dried cranberries, red onions, toasted pecans and Gorgonzola tossed in homemade white balsamic vinaigrette. **GF**
FULL | 11.75 **HALF** | 8.00
+ APPLEWOOD SMOKED BACON | 2.00
+ GRILLED CHICKEN BREAST | 4.00
+ GRILLED SHRIMP **or SAUTÉED SALMON** | 4.50

ROASTED VEGETABLE
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. **GF**
FULL | 13.25 **HALF** | 9.50
+ GRILLED CHICKEN BREAST | 4.00
+ GRILLED SHRIMP **or SAUTÉED SALMON** | 4.50

ORIGINAL CHOPPED
Salami, turkey breast, basil, tomatoes and Mozzarella tossed in mustard-Parmesan vinaigrette and topped with scallions. Garbanzo beans added upon request. **GF**
FULL | 13.25 **HALF** | 9.50
CPK COBB

Applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, basil and Gorgonzola with homemade herb ranch **or** blue cheese dressing. Beets added upon request. **GF**
FULL | 13.75 **HALF** | 10.00

CLASSIC CAESAR
Romaine, shaved Parmesan and homemade croutons tossed in Caesar dressing.
FULL | 10.00 **HALF** | 6.50
+ GRILLED CHICKEN BREAST | 4.00
+ GRILLED SHRIMP **or SAUTÉED SALMON** | 4.50

QUINOA + ARUGULA SALAD
Quinoa, arugula, red onion, sun-dried tomatoes, asparagus and toasted pine nuts tossed in homemade champagne vinaigrette and topped with Feta. | 9.50

CHINESE CHICKEN
Napa & red cabbage, lettuce and wontons tossed with carrots, scallions, sesame seeds and cilantro in a sweet & sour dressing. Topped with chicken.
FULL | 12.25 **HALF** | 8.50

MISO SHRIMP
Napa & red cabbage, shrimp, avocado, cucumbers, daikon, edamame, carrots, scallions, cilantro, rice sticks and wontons tossed in miso dressing.
FULL | 15.50 **HALF** | 11.75
SUBSTITUTE CHICKEN FOR SHRIMP
FULL | 13.25 **HALF** | 9.50

MOROCCAN CHICKEN
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. **GF**
FULL | 14.25 **HALF** | 10.50

WALDORF CHICKEN
Field greens, chicken, grapes, Granny Smith apples, candied walnuts, celery and Gorgonzola tossed with homemade Dijon balsamic vinaigrette **or** blue cheese dressing. **GF**
FULL | 13.25 **HALF** | 9.50

THAI CRUNCH
Napa & red cabbage, chicken, cucumbers, edamame, wontons, rice sticks, peanuts, cilantro, carrots and scallions tossed with lime-cilantro and Thai peanut dressing.
FULL | 13.25 **HALF** | 9.50
+ AVOCADO | 2.50

FIELD GREENS
Bosc pears, candied walnuts and field greens tossed in homemade Dijon balsamic vinaigrette. **GF**
FULL | 10.75 **HALF** | 7.25
+ GORGONZOLA | 1.00
+ GRILLED SHRIMP **or SAUTÉED SALMON** | 4.50

TACOS + SANDWICHES

Tacos served with tortilla chips and roasted tomato salsa.

CARNITAS TACOS
Slow-roasted pork, homemade avocado salsa verde, red onions, cilantro, Romaine and shredded Napa cabbage. | 11.00
+ AVOCADO | 1.00

FISH TACOS
Sautéed Ono, shredded cabbage and ranchito sauce. | 11.00
+ AVOCADO | 1.00
STEAK TACOS
Steak, shredded cabbage and ranchito sauce. | 12.00
+ AVOCADO | 1.00

Sandwiches served with:
Choice of Bread | Herb Onion Focaccia | Herb Cheese Focaccia
Choice of Side | Cup of soup | Caesar salad | Szechuan slaw

GRILLED VEGETABLE SANDWICH
Portobello mushrooms, bell peppers, Fontina and Mozzarella, field greens, tomatoes and homemade sun-dried tomato aioli. | 10.50

CALIFORNIA CLUB SANDWICH
Chicken **or** turkey breast with applewood smoked bacon, avocado, tomatoes, lettuce and mayonnaise. | 11.50

GRILLED CHICKEN CAESAR SANDWICH
Chicken, shaved Parmesan, Caesar dressing, lettuce and tomatoes. | 11.00

ITALIAN DELI SANDWICH
Spicy Capicola ham, salami and pepperoni with Mozzarella and Fontina, basil and lettuce tossed with mustard-Parmesan vinaigrette. | 12.00

CRANBERRY WALNUT CHICKEN SALAD SANDWICH
Chicken, dried cranberries, walnuts, celery, onions and mayonnaise topped with lettuce and tomatoes. | 11.00

PIZZAS

Honey-wheat with whole grain crust available upon request.

WILD MUSHROOM

Cremini, Shiitake, Portobello and white mushrooms, Fontina, Mozzarella and wild mushroom walnut pesto. Garnished with parsley. | 12.00
+ CHICKEN | 1.50

CALIFORNIA CLUB

Applewood smoked bacon, chicken and Mozzarella, hearth-baked then topped with tomatoes, avocado and chilled lettuce tossed in mayonnaise. | 13.00



JAMAICAN JERK CHICKEN

Jerk chicken, spicy sweet Caribbean sauce, Mozzarella, applewood smoked bacon, onions, bell peppers and scallions. | 13.00

MUSHROOM PEPPERONI SAUSAGE

Mushrooms, pepperoni, Italian sausage, Mozzarella and tomato sauce. | 13.00



HABANERO CARNITAS

Slow-roasted pulled pork, red onions, cilantro pesto, Mozzarella and Queso Quesadilla cheese with SPICY habanero salsa. | 13.00



THE ORIGINAL BBQ CHICKEN PIZZA

Invented here in 1985

HAWAIIAN BBQ CHICKEN

BBQ sauce, smoked Gouda, Mozzarella, BBQ chicken, red onions and cilantro. | 13.00

Our Original BBQ Chicken Pizza with fresh pineapple. | 13.50

BBQ CHICKEN + APPLEWOOD SMOKED BACON

Our Original BBQ Chicken Pizza with applewood smoked bacon. | 14.00



CHIPOTLE CHICKEN

Spicy chipotle sauce, chicken, mild chilies, Mozzarella and Enchilado cheese. Topped with roasted corn & black bean salsa, cilantro and lime cream sauce. | 12.25

BLT PIZZA

Applewood smoked bacon and Mozzarella, hearth-baked then topped with sliced tomatoes and chilled lettuce tossed in mayonnaise. Recommended on honey-wheat with whole grain crust. | 11.00

TRADITIONAL CHEESE

Mozzarella and tomato sauce. | 9.75

ROASTED GARLIC CHICKEN

Roasted garlic, chicken, Mozzarella, onions, parsley and white wine garlic butter sauce. | 12.25

TOSTADA

Southwestern black beans, Cheddar & Monterey Jack, hearth-baked then topped with chilled lettuce, scallions, tortilla strips and homemade herb ranch. Served with roasted tomato salsa. | 11.50
+ LIME CHICKEN | 1.50



THAI CHICKEN

Thai peanut sesame sauce, chicken, Mozzarella, scallions, bean sprouts, carrots, cilantro and peanuts. | 13.00

THE MEAT CRAVERS

Italian sausage, pepperoni, Canadian bacon, spicy Capicola ham, salami, Mozzarella and tomato sauce. | 13.75

THE WORKS

Italian sausage, pepperoni, mushrooms, Mozzarella, onions, green peppers, olives and tomato sauce. | 13.50

WHITE PIZZA

Mozzarella, Fontina, Ricotta, Parmesan, Pecorino Romano and sautéed garlic spinach. | 11.50
+ APPLEWOOD SMOKED BACON | 1.50

THE GREEK

Mediterranean chicken and Mozzarella, hearth-baked then topped with a chilled Greek salad. Served with Tzatziki sauce. | 12.25
VEGETARIAN OPTION - SUBSTITUTE AVOCADO FOR CHICKEN

FIVE CHEESE + FRESH TOMATO

Sliced tomatoes, basil, fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and shaved Pecorino Romano. | 10.75

VEGETARIAN WITH JAPANESE EGGPLANT

Mozzarella, baby broccoli, eggplant, corn, red onions, mushrooms, sun-dried tomatoes and tomato sauce. | 12.00
 Recommended on honey-wheat with whole grain crust.
+ GOAT CHEESE | 1.50

PEPPERONI

Pepperoni, Mozzarella and tomato sauce. | 12.00

HAWAIIAN

Pineapple, Canadian bacon, Mozzarella and tomato sauce. | 12.25
 Substitute pepperoni for Canadian bacon upon request.

PEAR + GORGONZOLA

Bosc pears, Gorgonzola, Fontina, Mozzarella, caramelized onions and hazelnuts. Topped with field greens tossed in Gorgonzola ranch. | 12.50

THIN CRUST

Any of our pizzas above can be served on a thin crust for an additional 1.50

ROASTED ARTICHOKE + SPINACH

Artichoke hearts, sautéed garlic spinach, Fontina, Mozzarella and Parmesan with spinach artichoke sauce. | 13.00
+ CHICKEN | 1.50

PESTO CHICKEN

Pesto chicken, onions, Mozzarella, sun-dried tomatoes, basil pesto sauce and toasted pine nuts. | 13.50



SICILIAN

Spicy marinara with Italian sausage, spicy Capicola ham, salami, Fontina, Mozzarella and Parmesan. Topped with herbs. | 14.00

MARGHERITA

Italian tomatoes, Mozzarella and fresh Mozzarella. Topped with basil and Parmesan. | 12.50

FOUR SEASONS

Italian tomatoes, artichoke hearts, salami, mushrooms, onions, Mozzarella and fresh Mozzarella. Topped with herbs and Parmesan. | 14.00

TRICOLORÉ SALAD PIZZA

Caramelized Parmesan pizza crust topped with chilled arugula, baby red leaf lettuce, radicchio, tomatoes and shaved Parmesan tossed in homemade Dijon balsamic vinaigrette. | 12.50
+ GRILLED CHICKEN BREAST | 4.00
+ GRILLED SHRIMP or SAUTÉED SALMON | 4.50

PASTAS + SPECIALTIES

Substitute multigrain penne for any pasta upon request.



CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine with chicken, bell peppers, red onions and cilantro in tequila-lime jalapeño cream sauce. | 13.00

ASPARAGUS + SPINACH SPAGHETTINI

Sautéed asparagus, spinach, fresh tomatoes, basil, garlic and Parmesan. | 11.00
+ GRILLED CHICKEN BREAST or SHRIMP | 4.00
+ SAUTÉED SALMON | 4.50



JAMBALAYA

Blackened chicken and shrimp in spicy Jambalaya sauce with crawfish, Andouille sausage and Tasso ham on linguini fini, topped with scallions. | 15.50

FOUR CHEESE RAVIOLI

Asiago, Mascarpone, Ricotta and Parmesan ravioli sautéed in creamy Pomodoro sauce with basil. | 12.00
+ SAUTÉED MUSHROOMS | 1.00

PESTO CREAM PENNE

Pesto cream sauce, sun-dried tomatoes and Parmesan. | 10.00
+ CHICKEN | 3.00
+ SHRIMP | 4.00
+ CHICKEN & SHRIMP | 6.50



KUNG PAO SPAGHETTI

Classic Kung Pao sauce with garlic, green onions, peanuts and hot red chilies. | 10.00
+ CHICKEN | 3.00
+ SHRIMP | 4.00
+ CHICKEN & SHRIMP | 6.50

BABY CLAM LINGUINI

Baby clams, garlic, parsley, Parmesan, white wine and red pepper flakes. Tossed in light lemon cream or tomato basil sauce. | 14.00

TOMATO BASIL SPAGHETTINI

Italian tomatoes, garlic and basil. | 9.75
+ GOAT CHEESE | 1.50
+ GRILLED CHICKEN BREAST | 4.00

GARLIC CREAM FETTUCCINE

Garlic-Parmesan cream sauce with parsley. | 10.00
+ CHICKEN | 3.00
+ SHRIMP | 4.00
+ CHICKEN & SHRIMP | 6.50
+ SAUTÉED MUSHROOMS | 1.00

BROCCOLI SUN-DRIED TOMATO FUSILLI

Baby broccoli, garlic, sun-dried and fresh tomatoes, thyme and Parmesan. | 11.00
+ GOAT CHEESE | 1.50
+ GRILLED CHICKEN BREAST | 4.00



TRADITIONAL MAC 'N' CHEESE

Fusilli in a light creamy cheese sauce. | 10.00

SPAGHETTI BOLOGNESE

Traditional meat sauce, Parmesan and parsley. | 12.50
+ SAUTÉED MUSHROOMS | 1.00



NORWEGIAN ATLANTIC SALMON

Pan-sautéed salmon with grilled asparagus and creamy lemon-caper spaghetti or sautéed vegetables. Blackened upon request. | 18.00

CHICKEN MILANESE

Thinly pounded chicken breast, lightly breaded with panko and sautéed. Topped with arugula, shaved Parmesan, tomatoes, basil, garlic and a drizzle of extra virgin olive oil. | 15.50

CHICKEN PICCATA

Thinly pounded chicken breast, sautéed in creamy lemon-caper sauce. Served with spaghetti. | 15.50



CEDAR PLANK SALMON + CORN SUCCOTASH

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. | 18.00



CPK Favorites Gluten-Free

DESSERTS

CHOCOLATE SOUFFLÉ CAKE
Warm Belgian chocolate soufflé cake with triple-thick hot fudge. | 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

KEY LIME PIE
On a graham cracker crust. Served with whipped cream. | 6.25

HOT FUDGE BROWNIE SUNDAE
A warm brownie topped with Häagen-Dazs vanilla ice cream, triple-thick hot fudge, fresh whipped cream, toasted pecans and a cherry. | 6.00

HOT FUDGE or CARAMEL SUNDAE
Two scoops of Häagen-Dazs vanilla ice cream, toasted pecans, fresh whipped cream and a cherry. Topped with triple-thick hot fudge or warm caramel sauce. (GF) | 5.50

APPLE CRISP
Slow-baked Granny Smith apples with a brown sugar and butter topping. Served warm. Add caramel sauce upon request. | 5.75
+ HÄAGEN-DAZS | 1.50

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

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

BEVERAGES

CRANBERRY COOLER

CHERRY LIMEADE

FRESH LEMONADE

FLAVORED FRESH LEMONADE
Strawberry | Peach | Raspberry
Mango | Kiwi

FRESHLY BREWED ICED TEA

FLAVORED ICED TEA
Strawberry | Peach | Raspberry | Mango
Sugar-Free flavors available.

SPECIALTY ITALIAN SODA
Strawberry | Peach | Raspberry
Mango | Kiwi
Sugar-Free flavors available.

ASSORTED SOFT DRINKS
Pepsi | Sierra Mist | MUG Root Beer
Mountain Dew | Diet Pepsi

MAUI PUNCH
Orange Juice | Pineapple Juice
Grenadine

FIJI WATER
500 ml | 1 Liter

SAN PELLEGRINO SPARKLING MINERAL WATER
500 ml | 1 Liter

MILK
Non-Fat | Whole

HOT CHOCOLATE

COFFEE
Regular | Decaf

ESPRESSO
Single | Double

ESPRESSO DRINKS
Café Mocha | Cappuccino
Café Latte | Café au Lait

TAZO HOT TEAS
Awake | Earl Grey | Zen | Calm

CPKIDS MENU

CPKids 10 and under

Includes choice of a fountain beverage, Kiwi Twist, 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

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
and 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. 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

KIDS SUNDAE
Häagen-Dazs vanilla ice cream with triple-thick hot fudge, fresh whipped cream, rainbow chocolate chips 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:

We do not accept personal checks. All menu items and prices subject to change. To order online or find a location near you visit cpk.com

STUFF OUR LAWYERS MAKE US SAY:

"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.

Please see our nutritional guide. Additional nutritional information is available upon request.

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 2,000 calorie daily diet is used as the basis for general nutrition advice. However, individual caloric needs may vary. Visit mypyramid.gov for more information. The Dietary Guidelines for Americans recommend limiting saturated fat to 20 grams and sodium to 2,300 milligrams for a typical adult eating 2,000 calories daily. Recommended limits may be higher or lower depending upon daily calorie consumption. 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. 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.