



california
PIZZA KITCHEN

MENU

where fresh & creative flavors collide



APPETIZERS

- ◆ **SPINACH ARTICHOKE DIP** Served hot with housemade blue & white corn tortilla chips. 16 [cal.940]

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. 17 [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. 12 [cal.600]

MEXICAN STREET CORN Roasted with smoked paprika, Feta and Parmesan. Served with fresh cilantro, lime, housemade ranchito sauce and a sourdough baguette. 8 [cal.430]

LETTUCE WRAPS Fresh Shiitake mushrooms, water chestnuts and scallions tossed in spicy ginger soy sauce.
Chicken 15 [cal.610] | Shrimp 17 [cal.490] | Chicken & Shrimp 18 [cal.680]

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. 8 [cal.400]

SOUPS CUP 8 | BOWL 10 | TWO IN A BOWL 12

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

- ◆ **DAKOTA SMASHED PEA + BARLEY** cup [cal.170] | bowl [cal.340]
With barley, carrots, onions, savory herbs and scallions.

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

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

TWO IN A BOWL [cal.430-560] Two of our signature soups served side by side.

An 18% suggested gratuity will be added to parties of 6 or more.

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

◆ favorites vegetarian

CALIFORNIA-STYLE Pizzas

CAULIFLOWER Crust
Order your favorite pizza on cauliflower crust for an additional 3.00 [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 2 [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. 22 [cal.190]
+ Nueske's applewood smoked bacon 3 [add cal.15] + fresh pineapple 2 [add cal.5]

CALIFORNIA VEGGIE Broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 20 [cal.180] ☞ + goat cheese 2 [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. 21 [cal.220]

ROASTED GARLIC CHICKEN Sweet caramelized onions, fresh Mozzarella, Parmesan, sliced scallions and cracked black pepper. 21 [cal.230]

CLASSIC Pizzas

- ◆ **THE WORKS** Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild Greek oregano. 23 [cal.210]

HAWAIIAN Fresh pineapple, applewood smoked ham and sliced scallions. 22 [cal.180]

PEPPERONI Rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 21 [cal.190]
+ white truffle oil 2 [add cal.5]

- ◆ **MUSHROOM PEPPERONI SAUSAGE** Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 22 [cal.200]

GLOBALLY INSPIRED Pizzas

- ◆ **THAI CHICKEN** Thai peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, sliced scallions and fresh cilantro. 22 [cal.210]

FIVE CHEESE + FRESH TOMATO Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil. 20 [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. 21 [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. 21 [cal.210]

CRISPY THIN CRUST Pizzas

- ◆ **SICILIAN** Spicy marinara, Italian sausage, spicy Cascirole ham, salami, Mozzarella, shaved Parmesan, fresh basil & oregano. 23 [cal.220]

SPICY MILANO Spicy marinara, serrano peppers, Italian sausage, spicy pepperoni, Cremini mushrooms, yellow onions, fresh Mozzarella & Romano and Greek oregano. 22 [cal.240]

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 20 [cal.1180] + fresh avocado 4 [add cal.110]
- THAI CRUNCH** Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Served with Thai peanut dressing. Full 20 [cal.1180] + fresh avocado 4 [add cal.110]
- 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 19 [cal.540] ○
- ◆ **CALIFORNIA COBB** Nüecke's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil and Gorgonzola with housemade herb ranch or bleu cheese dressing. Full 20 [cal.950/1050] ○
- CLASSIC CAESAR** Crisp Romaine with shaved Parmesan and housemade garlic butter croutons. Full 18 [cal.530] | Half 13 [cal.270] + grilled chicken breast 6 [add cal.260] + grilled shrimp 7 [add cal.120] + sautéed salmon 8 [add cal.320] + fresh avocado 5 [add cal.110]

MAIN PLATES + PASTAS

- ◆ **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. 37 [cal.1160]
- CHICKEN PICCATA** With linguini fini, lemon, capers and cream. 22 [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. 26 [cal.650] ○
- ◆ **CHICKEN TEQUILA FETTUCCINE** Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro. 23 [cal.1210]
- KUNG PAO SPAGHETTI** With garlic, scallions, peanuts and hot red chilies. 20 [cal.890] + chicken 7 [add cal.140] + shrimp 8 [add cal.140] + chicken & shrimp 10 [add cal.280]
- JAMBALAYA LINGUINI FINI** Blackened chicken and shrimp, Andouille sausage and Tasso ham in our spicy Cajun sauce. 25 [cal.1230]
- ◆ **GARLIC CREAM FETTUCCINE** With fresh Italian parsley. 23 [cal.1260] ☞ + chicken 7 [add cal.80] + shrimp 8 [add cal.60] + chicken & shrimp 10 [add cal.140] + sautéed cremini mushrooms 3 [add cal.15]
- BOLOGNESE SPAGHETTI** With Cremini mushrooms, sprinkled with scallions. 22 [cal.870]
- WEST COAST BURGER "THE WCB"** Our signature beef blend of Wagyu, Chuck and Brisket topped with melted American cheese, Nüecke's applewood smoked bacon, caramelized onions, tomato, pickles, lettuce and our housemade burger sauce. Served with crispy potatoes. 19 [cal.1470]



AGES 10 AND UNDER

Pizzas

Order on our cauliflower crust + 1.50 (subtract cal.100)
Ask about our certified gluten-free kids pizzas.

ORIGINAL BBQ CHICKEN

BBQ sauce, chicken and Mozzarella.
10 [cal.590]

MUSHROOM PEPPERONI SAUSAGE

Mushrooms, pepperoni, Italian sausage,
Mozzarella and tomato sauce. 12 [cal.610]

HAWAIIAN

Pineapple, applewood smoked ham, tomato sauce
and Mozzarella. 10 [cal.580]

TRADITIONAL CHEESE

Tomato sauce and Mozzarella. 9 [cal.560]

PEPPERONI

Pepperoni, tomato sauce and Mozzarella.
10 [cal.600]

Pastas

CURLY MAC 'N' CHEESE

9 [cal.820]
+ edamame 2 [add cal.30]

FUSILLI PASTA 9

Choice of:

Butter [cal.460]

Olive Oil [cal.480]

Alfredo Sauce [cal.750]

FUSILLI WITH MEAT SAUCE

with Parmesan. 11 [cal.550]

Chicken

GRILLED CHICKEN BREAST

Served with baby broccoli. 9 [cal.270]

CRISPY CHICKEN

Served with herb ranch, ketchup and baby
broccoli. 9 [cal.590]

Dessert

BROWNIE

Topped with housemade whipped cream,
chocolate syrup and a cherry. 6 [cal.470]

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children 9 to 13 years, but calorie needs vary. Additional nutrition information available upon request.

Beer | DRAFT

SHOCK TOP 7 [cal.170]

STELLA ARTOIS 7 [cal.150]

FOUR PEAKS HOP KNOT 7 [cal.240]

FOUR PEAKS KILT LIFT 7 [cal.150]

DIRTY WOOKIE BROWN ALE 8.50 [cal.150]

ELYSIAN SPACE DUST 8 [cal.250]

HAZY LITTLE THING 8.50 [cal.150]

FIRESTONE 805 7 [cal.150]

SAM ADAMS SEASONAL 7.50 [cal.150]

ANGRY ORCHARD CIDER 7.50 [cal.150]

Beer | BOTTLE

MODELO ESPECIAL, PILSNER STYLE

LAGER 7 [cal.150]

LAGUNITAS IPA 7 [cal.190]

NEWCASTLE BROWN ALE 7 [cal.140]

CORONA EXTRA, PALE

LAGER 7 [cal.150]

TRULY MIXED BERRY 7 [cal.150]

COORS LIGHT 7 [cal.100]

BUD LIGHT 6 [cal.100]

BUDWEISER 6 [cal.145]

MICHELOB ULTRA 7 [cal.95]

ODOULS N.A. (non-alcoholic) 6 [cal.70]

SANGRIA

RED-BERRY

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

ORCHARD

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

BEEHIVE

A sweet blend of white wine, Cointreau, Monin Lavender, Perfect Purée Strawberry, honey and lemon. 13 [cal.290]

SANGRIA FLIGHT

Three 3oz pours of our Red-Berry, Beehive and Orchard sangria. 16 [cal.300]

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

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SIGNATURE COCKTAILS

◆ **HAND-SHAKEN AGAVE MOJITO**

Bacardi Superior Rum // Agave Sour // Mint & Lime // Organic Hawaiian Sugar Cane. 13 [cal.200]

MOSCOW MULE

Grey Goose Vodka // Ginger Beer // Agave Sour // Ginger Root. 14 [cal.190]

WHISKEY CIDER PRESS

Maker's Mark Bourbon // Apple Cider // Lemonade // Ginger Ale // Spiced Tart Cherries. 12 [cal.170]

SOCIALITE COSMO

Deep Eddy Ruby Red Grapefruit Vodka // Pavan Liqueur // Cranberry // Agave Sour. 12 [cal.190]

Top with Blanc de Blancs Brut + 1.00 [add cal.25]

ULTIMATE BLOODY MARY

Svedka Vodka // Ancho Reyes Chile Liqueur // Horseradish // Tomato Juice // Fennel Salt Rim // Topped with Spicy Pepparoni, Mozzarella, Olive, Fresh Lemon & Thyme. 12 [cal.220]

MARGARITAS

◆ **PLATINUM MARGARITA**

Patrón Silver Tequila // Agave Sour // Lime

Includes your choice of float: Cointreau, Chambord or Grand Marnier. 16 [cal.180-220]

FRESH AGAVE LIME MARGARITA

Milagro Silver Tequila // Agave Sour // Lime. 15 [cal.170]

STRAWBERRY LIME MARGARITA

Casamigos Tequila Blanco // Fresh Strawberries // Perfect Purée Strawberry // Agave Sour // Lime. 15 [cal.190]

WINE

Whites

	6oz	bottle
PROSECCO Torresella, Veneto	11 [cal.160]	38 [cal.630]
WHITE ZINFANDEL Beringer	10 [cal.140]	35 [cal.610]
RIESLING Chateau Ste. Michelle	12 [cal.140]	42 [cal.600]
SAUVIGNON BLANC Kim Crawford	15 [cal.140]	53 [cal.600]
PINOT GRIGIO Santa Margherita	16 [cal.150]	56 [cal.620]
CHARDONNAY Kendall-Jackson "Vintner's Reserve"		60 [cal.630]
CHARDONNAY Rombauer	19 [cal.150]	67 [cal.620]

Reds

	6oz	bottle
PINOT NOIR Meiomi	15 [cal.140]	53 [cal.600]
MERLOT Francis Ford Coppola "Diamond Collection"	13 [cal.150]	46 [cal.620]
RED BLEND Apothic		46 [cal.620]
ZINFANDEL Runquist Winery "Z"	13 [cal.160]	46 [cal.670]
MALBEC Catena Vista Flores		42 [cal.620]
CABERNET SAUVIGNON J. Lohr Seven Oaks	18 [cal.150]	63 [cal.620]
CABERNET SAUVIGNON Justin Winery		67 [cal.620]

Sweet TREATS

Proudly Serving Häagen-Dazs® Ice Cream

- ◆ **BUTTER CAKE** Trust Us... [Just try it!] Served Warm with housemade whipped cream 10 [cal.1090] 🍌 + vanilla Häagen-Dazs 3 [add cal.280]
- BELGIAN CHOCOLATE SOUFFLÉ CAKE** Warm chocolate cake served with triple-thick hot fudge, housemade whipped cream and cacao nibs 10 [cal.660] 🍌 + vanilla Häagen-Dazs 3 [add cal.280]
- RED VELVET CAKE** Frosted with hand-whipped vanilla bean cream cheese and white chocolate curls. 10 [cal.960] 🍌 + vanilla Häagen-Dazs 3 [add cal.280]
- SALTED CARAMEL PUDDING** Rich caramel pudding, black cocoa cookie crumbs, housemade whipped cream, caramel sauce and natural flaked Maldon sea salt. 10 [cal.530] 🍌
- KEY LIME PIE** On a graham cracker crust with housemade whipped cream 10 [cal.790] 🍌

REFRESHING BEVERAGES

COCA-COLA FOUNTAIN 5



[cal.120]



[cal.0]



[cal.0]



[cal.120]



[cal.130]



[cal.130]



[cal.0]

Coca-Cola

Coca-Cola [cal.140] | Diet Coke [cal.0] | Sprite [cal.140]

take-out only

◆ FRESH STRAWBERRY MANGO COOLER™ 8 [cal.80]

CUCUMBER REVIVER™ 8 [cal.70]

SPARKLING BERRY-LEMON™ 5 [cal.40]

SPARKLING CRANBERRY COOLER 8 [cal.50]

CPK LEMONADE 5 [cal.130]
Add a Flavor +1

FRESHLY BREWED ICED TEA 5 [cal.0]
Add a Flavor +1

COFFEE 5 [cal.0]
Regular | Decaf

ACQUA PANINA OR
SAN PELLEGRINO SPARKLING
1/2 Liter 6 [cal.0] | 1 Liter 7 [cal.0]

PERRIER LEMON SPARKLING
11oz 4 [cal.0]

- ◆ favorites 🍌 vegetarian ○ made with no gluten-containing ingredients **non-refillable

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

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 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.