

Singapore Shrimp Rolls

Sautéed shrimp, baby broccoli, soy-glazed Shiitake mushrooms, Romaine, carrots, noodles, bean sprouts, green onion and cilantro wrapped in rice paper. Served chilled with a sesame ginger dipping sauce and Szechuan slaw. 7.79

Tuscan Hummus

Our original recipe of Tuscan white beans puréed with sesame, garlic, lemon and spices. Garnished with fresh Roma tomatoes, basil and garlic. Served with warm pizza-pita bread. 5.49

Tortilla Spring Rolls

Flour tortilla rolls sprinkled with herbs and baked in our pizza oven. Choose any two. 6.99
Choose any three. 10.29

Mediterranean

Grilled Portobello mushrooms, grilled Japanese eggplant, sun-dried tomatoes, caramelized onions, Fontina, Mozzarella and Parmesan cheeses. Served with sun-dried tomato marinara.

Baja Chicken

Grilled chicken breast, Jack and Cheddar cheeses, roasted corn, black beans, fire-roasted mild chilies, red onions and cilantro topped with Parmesan cheese. Served with fresh guacamole.

Thai Chicken

Grilled chicken breast, spicy peanut sauce, bean sprouts, scallions, carrots, cilantro and Mozzarella cheese. Served with Thai peanut sauce.

Lettuce Wraps

Minced chicken and/or shrimp, wok-seared with Shiitake mushrooms, water chestnuts, green onions in a soy-ginger sauce. Served on a bed of crispy rice noodles with a side of spicy chili-ginger sauce.
With chicken 8.29 • With shrimp 10.29
With chicken & shrimp 13.29

Garlic Cheese Focaccia with Checca

Italian-style pizza bread topped with Mozzarella cheese, garlic and herbs, hearth baked and served with a combination of fresh Roma tomatoes, basil, garlic and extra virgin olive oil. 4.79

Herb Onion Focaccia with Checca

Italian-style herb onion pizza bread hearth baked and served with a combination of fresh Roma tomatoes, basil, garlic and extra virgin olive oil. 4.79

Sesame Ginger Chicken Dumplings

Sesame ginger chicken inside delicate wonton dumplings with a mild soy-ginger chili sauce, toasted sesame seeds and scallions. 6.49

Spinach Artichoke Dip

Served hot with blue & white corn tortilla chips. 8.49

◆ SOUPS ◆

Dakota Smashed Pea & Barley Soup

Hearty split pea with barley, carrots, onions and savory herbs. All vegetarian. Garnished with chopped scallions. 4.99

Sedona Tortilla Soup

Vine-ripened tomatoes, tomatillos and corn with mild green chilies and Southwestern spices. Garnished with crispy corn tortilla strips. 4.99

Adobe Chicken Chowder

A creamy rich chowder with chicken, Wehani rice, sweet roasted corn, green chilies, mild onions, bell peppers and cilantro. Topped with crispy corn tortilla strips. 5.99

Two in a Bowl

Combine any two of our soups. 5.49

◆ SALADS ◆

Fat-free balsamic vinaigrette available upon request.

Grilled Vegetable Salad NEW

Grilled asparagus, Japanese eggplant, zucchini, scallions and roasted corn, served warm over a bed of chilled Romaine lettuce, fresh avocado and sun-dried tomatoes in a Dijon balsamic vinaigrette. 11.49
Half 7.49 • Add grilled rosemary chicken breast 4.25 • Add grilled shrimp 4.75

Waldorf Chicken Salad

Our rendition of a NYC favorite! Field greens, chilled grilled chicken breast, seedless grapes, Granny Smith apples, candied walnuts, celery and Gorgonzola cheese. Tossed with your choice of Dijon balsamic vinaigrette or blue cheese dressing. 11.49 • Half 7.49

Original Chopped

Chopped lettuce, basil, salami, chilled roast turkey breast, diced tomatoes and Mozzarella cheese tossed in our herb-mustard Parmesan vinaigrette topped with scallions. Chopped garbanzos added upon request. 10.29 • Half 6.79

CPK Cobb Salad

Chopped lettuce with applewood smoked bacon, fresh avocado, grilled chicken, diced tomatoes, basil, fresh beets and Gorgonzola cheese with our herb ranch dressing or blue cheese dressing. 11.49 • Half 7.49

Field Greens

A delicious blend of field greens, pears and candied walnuts tossed in Dijon balsamic vinaigrette. 9.79 • Half 6.29
Add Gorgonzola cheese 1.00
Add grilled shrimp 4.75

Tricoloré Salad

Caramelized Parmesan pizza crust topped with chilled arugula, baby red leaf lettuce, radicchio, diced tomatoes and shaved Parmesan cheese with Dijon balsamic vinaigrette. 11.49
Add grilled rosemary chicken breast 4.25
Add grilled shrimp 4.75

Thai Crunch Salad

Shredded Napa cabbage, chilled grilled chicken breast, julienne cucumbers, edamame, crispy wontons, peanuts, cilantro, julienne carrots, red cabbage and scallions tossed with a lime-cilantro dressing. Topped with crispy rice sticks and Thai peanut dressing. 11.49 • Half 7.49 • Add fresh avocado 2.00

The Original BBQ Chicken Chopped

Chopped lettuce, black beans, sweet corn, jicama, cilantro, basil, crispy corn tortilla strips and Monterey Jack cheese tossed together in our herb ranch dressing. Topped with chopped BBQ chicken breast, diced tomatoes and scallions. 10.29 • Half 6.79 • Add fresh avocado 2.00

Chinese Chicken Salad

Shredded lettuce and crispy wontons tossed with julienne carrots, scallions, basil, toasted sesame seeds and fresh cilantro in a spicy sweet & sour sesame dressing topped with chilled grilled chicken breast. 10.29 • Half 6.79

Smoked Bacon & Gorgonzola Chopped

Chopped lettuce, basil, applewood smoked bacon, Gorgonzola cheese, jicama, red cabbage and diced tomatoes tossed in your choice of our herb ranch dressing, Dijon balsamic vinaigrette or blue cheese dressing and topped with buttermilk battered onions. 10.99 • Half 6.99 • Add fresh avocado 2.00

Classic Caesar

Crisp Romaine leaves, shaved Parmesan cheese and garlic-herb croutons tossed in our Caesar dressing. 8.79 • Half 5.29 • Add grilled shrimp 4.75

Chicken Caesar

Crisp Romaine leaves, shaved Parmesan cheese and garlic-herb croutons tossed in our Caesar dressing and topped with a grilled rosemary chicken breast. 11.49 • Half 8.49

Smoothies

Chocolate Banana

Fresh banana, cream and Hershey's chocolate syrup. Topped with fresh whipped cream. 4.50

Strawberry

Strawberries and cream. Topped with fresh whipped cream. 4.50

Strawberry Banana

Strawberries, fresh banana and cream. Topped with fresh whipped cream. 4.50

Tropical Fruit Drinks

Strawberry Colada

A blend of pineapple and coconut with a strawberry swirl. 4.50

Mango Raspberry Colada

A blend of Torani mango syrup, pineapple and coconut with a raspberry swirl. 4.50

Pineapple Colada

A tropical blend of pineapple and coconut. 4.50

Maui Punch

A combination of orange and pineapple juices with a splash of grenadine served over ice. 3.50

Flavored Frozen Lemonade

Strawberry, Peach, Raspberry or Mango

CPK's fresh blended lemonade, served original or with a splash of flavored Torani syrup. 3.50

◆ BEVERAGES ◆

Fresh Lemonade

Flavored Fresh Lemonade

Strawberry, Peach, Raspberry or Mango

Freshly Brewed Iced Tea

Flavored Iced Tea

Strawberry, Peach, Raspberry or Mango (Sugar-free flavors available)

Specialty Italian Soda

Strawberry, Peach, Raspberry or Mango (Sugar-free flavors available)

Pepsi, Diet Pepsi

And Assorted Soft Drinks

IBC Root Beer

Regular or Diet

Fiji Natural Artesian Water

500 ml or 1 Liter

San Pellegrino

Sparkling Mineral Water

500 ml or 1 Liter

Milk

Whole or Non-Fat

Hot Chocolate

Coffee

Regular or Decaf

Espresso Drinks

Double Espresso, Cafe Mocha, Cappuccino, Cafe Latte or Cafe au Lait. Single Espresso

Tazo Hot Teas

Awake, Earl Grey, Zen or Calm

In the beginning there was pizza...

We call it our canvas, and the art is in our toppings. First there was the BBQ Chicken. Then came Thai Chicken, BLT, Vegetarian and Jamaican Jerk Chicken. And for the traditionalists, Mushroom, Pepperoni and Sausage.

Since we opened our first California Pizza Kitchen in 1985, we have been playing with this simple, yet classic dish. Our goal is to translate America's favorite flavors and tastes onto a great pizza crust. The result has been a complete redefinition of the traditional concept of pizza.

We hope you enjoy our current selection of menu items. We welcome your comments and ideas to ensure that CPK continues to be your favorite dining experience.

Most importantly, you can be guaranteed that we will continue our passionate pursuit of new and tasty flavor combinations, here, in our California Pizza Kitchen.



Larry Flax
Larry Flax
Co-Founder / Co-CEO

Rick Rosenfield
Rick Rosenfield
Co-Founder / Co-CEO

CPK Cards

Give the gift of great taste! California Pizza Kitchen Cards are now available. Ask your server for details.



CPK Foundation

We are pleased to donate all our proceeds from the CPK cookbooks and 10% of our proceeds from CPK's premium frozen pizzas to the California Pizza Kitchen Foundation that supports children's charities from coast to coast.



Available in your grocer's freezer.

All prices subject to change.

Our special honey-wheat dough is available upon request for any pizza.

The Original BBQ Chicken

Our most popular pizza, introduced in our first restaurant in Beverly Hills in 1985. Barbecue sauce, smoked Gouda and Mozzarella cheeses, BBQ chicken, sliced red onions and cilantro. 10.99

The Greek NEW

Mediterranean spiced grilled chicken and Mozzarella cheese topped with a chilled Greek salad of cucumbers, red onions, fresh tomatoes, Greek olives, Feta cheese and a lemon herb vinaigrette. Served with our homemade Tzatziki sauce and chopped Italian parsley. 10.99

White Pizza

A combination of Mozzarella, Fontina, Ricotta, Parmesan and Pecorino Romano cheeses with fresh sautéed spinach and garlic. 10.29
With applewood smoked bacon 11.79

Jamaican Jerk Chicken

Grilled Jamaican Jerk spiced chicken breast with our spicy sweet Caribbean sauce, Mozzarella cheese, applewood smoked bacon, mild onions, roasted red & yellow peppers and scallions. 10.99

California Club

Applewood smoked bacon, grilled chicken and Mozzarella cheese, hearth baked then topped with Roma tomatoes, chilled chopped lettuce tossed in mayonnaise and fresh sliced avocados. 10.99

Santa Fe Chicken

Grilled chicken breast marinated in lime and herbs, caramelized onions, Mozzarella cheese and cilantro. Topped with fresh tomato salsa, sour cream and fresh guacamole. 10.99

Mushroom Pepperoni Sausage

Fresh mushrooms, pepperoni, sweet Italian sausage, Mozzarella cheese and our tomato sauce. 10.99

Tostada

Southwestern black beans, sharp Cheddar and Monterey Jack cheeses topped with chilled shredded lettuce, fresh tomato salsa, green onions and crispy tortilla strips with our herb ranch dressing. 10.29
With grilled lime chicken 11.79

B.L.T.

If you like a B.L.T. sandwich, you'll love this! Applewood smoked bacon and Mozzarella cheese, hearth baked, then topped with fresh sliced Roma tomatoes and chilled chopped lettuce tossed in mayonnaise. 9.79
Recommended on honey-wheat dough.

Goat Cheese with Roasted Peppers

Mild Goat cheese with roasted red & yellow peppers, grilled Japanese eggplant, Mozzarella cheese, caramelized onions, Italian parsley and our tomato sauce. 10.29
With applewood smoked bacon 11.79

Fresh Tomato, Basil & Garlic

Fresh sliced Roma tomatoes, Mozzarella cheese, fresh garlic and fresh basil, topped with Parmesan cheese. 9.79

Thai Chicken

This is the original! Pieces of chicken breast marinated in a spicy peanut-ginger and sesame sauce, Mozzarella cheese, green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts. 10.99

Chipotle Chicken

This one is HOT & SPICY! Grilled chipotle chicken, fire-roasted mild chilies, chipotle sauce, Mozzarella and Enchilado cheeses. Topped with roasted corn & black bean salsa, cilantro and lime cream sauce. 10.99

Pear & Gorgonzola

Caramelized pears, Gorgonzola, Fontina and Mozzarella cheeses, sweet caramelized onions, topped with chopped hazelnuts and served with field greens tossed in our Gorgonzola ranch dressing. 10.29

Shrimp Scampi

Sautéed shrimp, mild onions, roasted garlic, Mozzarella cheese, fresh oregano and Italian parsley with a white wine lemon-garlic butter sauce. 11.49

Wild Mushroom

Cremini, Shiitake, Portobello and white mushrooms, Fontina and Mozzarella cheeses with a wild mushroom walnut pesto. Garnished with chopped Italian parsley. 10.29
With grilled chicken 11.79

Carne Asada

Grilled steak, fire-roasted mild chilies, onions, cilantro pesto, Monterey Jack and Mozzarella cheeses topped with fresh tomato salsa and cilantro. Served with a side of tomato salsa. 10.99

Sweet & Spicy Italian Sausages

A combination of sweet Italian sausage and grilled spicy Italian sausage with our tomato sauce, roasted red & yellow peppers, mild onions and Mozzarella cheese. 10.99

Five-Cheese & Fresh Tomato

Fresh sliced Roma tomatoes, basil, fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and shaved Pecorino Romano cheeses. 9.79

Traditional Cheese

Mozzarella cheese and our tomato sauce. 8.99

Hawaiian

Fresh pineapple, Canadian bacon, Mozzarella cheese and our tomato sauce. 9.99
Substitute pepperoni for Canadian bacon upon request.

Pepperoni

Pepperoni, Mozzarella cheese and our tomato sauce. 9.99

Roasted Garlic Chicken

Roasted garlic, grilled chicken, Mozzarella cheese, mild onions and Italian parsley with a white wine and garlic-shallot butter sauce. 10.99

Vegetarian with Japanese Eggplant

Mozzarella cheese, baby broccoli, grilled Japanese eggplant, roasted corn, sliced red onions, mushrooms, sun-dried tomatoes and our tomato sauce. 10.99
Add mild Goat cheese 1.50
Recommended on honey-wheat dough.

◆ NEAPOLITAN PIZZAS ◆

These traditional Italian-style pizzas are thin and crisp.

Any of our pizzas above can be served Neapolitan-style for an additional 1.50

Milan NEW

A combination of grilled Italian sausage and sweet Italian sausage with sautéed wild mushrooms, caramelized onions, Fontina, Mozzarella and Parmesan cheeses. Topped with fresh herbs. 12.99

Pepperoni Pomodoro NEW

Our Italian Pomodoro sauce with pepperoni, Mozzarella, Parmesan and fresh Mozzarella cheeses. Topped with fresh herbs. 10.99

Sicilian

A spicy marinara sauce with sweet Italian sausage, spicy Capicola ham, julienne salami, Fontina, Mozzarella and Parmesan cheeses. Topped with fresh oregano and basil. 12.49

Quattro Formaggi NEW

Our Italian Pomodoro sauce with smoked Gouda, Fontina, Mozzarella and fresh Mozzarella cheeses. Topped with fresh herbs. 10.99

Margherita

The classic Italian pizza. Made with imported Italian tomatoes, Mozzarella and fresh Mozzarella cheeses. Topped with fresh basil and Parmesan cheese. 11.49

Tricoloré Salad Pizza

Caramelized Parmesan pizza crust topped with chilled arugula, baby red leaf lettuce, radicchio, diced tomatoes and shaved Parmesan cheese with Dijon balsamic vinaigrette. 11.49
Add grilled rosemary chicken breast 4.25
Add grilled shrimp 4.75

Shanghai Garlic Noodles NEW

Chinese noodles wok-stirred in a garlic-ginger sauce with snow peas, Shiitake mushrooms, mild onions, red and yellow peppers, baby broccoli and scallions. 10.49
With chicken 12.99 • With shrimp 14.99
With chicken & shrimp 16.99

Chicken Tequila Fettuccine

The original! Spinach fettuccine with chicken, red and yellow peppers, red onions and fresh cilantro in a tequila-lime and jalapeño cream sauce. 11.99

Kung Pao Spaghetti

A classic Kung Pao sauce with garlic, scallions, peanuts and hot red chilies. With chicken 11.99
With shrimp 13.99 • With chicken & shrimp 15.99

Fettuccine with Garlic Cream Sauce

Fettuccine in a garlic-Parmesan cream sauce with Italian parsley. 9.49 • With chicken 11.99
With shrimp 13.99 • With chicken & shrimp 15.99
Add sautéed mushrooms 1.00

Thai Linguini

A spicy Thai peanut-ginger sauce with julienne carrots, green onions, cilantro and roasted peanuts. Topped with fresh bean sprouts. With chicken 11.99
With shrimp 13.99 • With chicken & shrimp 15.99

Broccoli/Sun-dried Tomato Fusilli

Fusilli with fresh baby broccoli, garlic, sun-dried and fresh tomatoes, fresh thyme and Parmesan cheese. 9.99
Add grilled rosemary chicken breast 4.25

Bolognese Linguini

Linguini with traditional meat sauce, grated Parmesan cheese and Italian parsley. 11.49
Add sautéed mushrooms 1.00

Thai Curry Noodles NEW

A spicy green Thai curry sauce, wok-stirred with snow peas, Shiitake mushrooms, mild onions, red and yellow peppers, baby broccoli and scallions. Served on Chinese noodles. 10.49 • With chicken 12.99
With shrimp 14.99 • With chicken & shrimp 16.99

Jambalaya

Blackened chicken and shrimp in a spicy Jambalaya sauce with crawfish, Andouille sausage and Tasso ham served on linguini fini and topped with fresh scallions. 13.99

Portobello Mushroom Ravioli

Rosemary ravioli filled with Portobello mushrooms, herbs and cheese. Topped with imported Italian tomatoes, fresh basil and garlic or garlic-Parmesan cream sauce. 10.49 Add sautéed mushrooms 1.00

Marsala Marinara

Linguini with our Marinara sauce, garlic, Italian marsala, mushrooms and fresh basil. Topped with shaved Parmesan cheese. 10.49
With chicken 12.99 • With shrimp 14.99
With chicken & shrimp 16.99

Tomato Basil Spaghettini

Thin spaghetti with imported Italian tomatoes, garlic and fresh basil. 9.99
Add mild Goat cheese 1.50
Add grilled rosemary chicken breast 4.25
Served on spaghetti upon request.

Grilled Sausage & Pepper Penne

Penne with slices of grilled spicy Italian sausage, mild onions, red and yellow peppers and Parmesan cheese in our Marinara sauce. 11.49
Substitute Bolognese meat sauce for Marinara 2.00

◆ FOCACCIA SANDWICHES ◆

Served with your choice of herb onion focaccia or garlic cheese focaccia and your choice of classic Caesar salad or Szechuan slaw.

Grilled Vegetable

Grilled Portobello mushrooms, grilled red and yellow peppers with melted Fontina and Mozzarella cheeses, baby field greens, sliced Roma tomatoes and homemade sun-dried tomato aioli. 9.29

Grilled Rosemary Chicken

Chicken breast marinated in rosemary and white wine, sliced Roma tomatoes, Romaine lettuce leaves and Grey Poupon Dijon honey mustard. 9.29

Grilled Chicken Caesar

Slices of grilled chicken marinated in rosemary and white wine, Romaine lettuce leaves, sliced Roma tomatoes, shaved Parmesan cheese and our Caesar dressing. 9.29

◆ DESSERTS ◆

Chocolate Banana Royale Cake NEW

Moist chocolate cake layered with banana cream and topped with chocolate mousse. Served with a drizzle of banana cream sauce and CPK's triple-thick hot fudge. 6.29
A la Häagen-Dazs add 1.50

Tiramisu

Sweet Italian cream cheese and marsala custard between layers of espresso and rum laced lady fingers topped with shaved bitter-sweet chocolate. 6.29

Apple Crisp

Made from Granny Smith apples, slow baked with a crispy brown sugar and butter topping. Served warm. Add hot caramel sauce upon request. 5.29
A la Häagen-Dazs add 1.50

Key Lime Pie

Made with Florida Key limes on a Graham cracker crust. Served with fresh whipped cream. 5.79

Caramel Fudge Pecan Cheesecake NEW

A creamy New York style cheesecake layered with rich chocolate fudge on a Graham cracker crust. Topped with caramel and pecans. 6.29

Hot Fudge Brownie

An old fashioned chocolate brownie, served warm and topped with Häagen-Dazs vanilla ice cream, CPK's triple-thick hot fudge, fresh whipped cream and a cherry. 5.29

Chocolate Soufflé Cake

A Belgian chocolate soufflé cake served warm with CPK's triple-thick hot fudge on vanilla bean sauce. 5.29 A la Häagen-Dazs add 1.50

Hot Fudge or Caramel Sundae

Three scoops of Häagen-Dazs vanilla ice cream topped with pecans, fresh whipped cream and a cherry with your choice of CPK's triple-thick hot fudge or hot caramel sauce. 6.29