



pastas

Multigrain penne upon request

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CHICKEN TEQUILA FETTUCCINE

Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro. 14.99

GARLIC CREAM FETTUCCINE

Our garlic Parmesan cream sauce with fresh Italian parsley. 12.59

+ Chicken 3.00 + Shrimp 4.75 + Chicken & Shrimp 7.50

+ Sautéed Cremini Mushrooms 1.50

KUNG PAO SPAGHETTI

Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies. 11.59

+ Chicken 3.00 + Shrimp 4.75 + Chicken & Shrimp 7.50

ASPARAGUS + SPINACH SPAGHETTINI

Fresh asparagus, spinach, housemade checca and Parmesan. 12.79

+ Grilled Chicken Breast 4.50 + Shrimp or Sautéed Salmon 4.75

BOLOGNESE SPAGHETTI

Our slowly simmered traditional meat sauce sprinkled with Parmesan and parsley. 13.29

+ Sautéed Cremini Mushrooms 1.50

JAMBALAYA FETTUCCINE

Blackened chicken and shrimp, crawfish, Andouille sausage and Tasso ham in our spicy Cajun sauce. 16.99

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SHRIMP SCAMPI ZUCCHINI

Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with parsley, Parmesan and a touch of fettuccine. 15.59

PESTO CREAM PENNE

Freshly made basil pesto cream sauce with sun-dried tomatoes and Parmesan. 12.29

+ Chicken 3.00 + Shrimp 4.75 + Chicken & Shrimp 7.50

desserts

SALTED CARAMEL PUDDING

Rich caramel pudding, black cocoa cookie crumbs, housemade whipped cream, caramel sauce and natural flaked sea salt. 5.59

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RED VELVET CAKE

Frosted with hand-whipped vanilla bean cream cheese and white chocolate curls. 7.49

Add Häagen-Dazs + 1.75

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BUTTER CAKE

Trust us. Just try it. Served warm with housemade whipped cream. 7.29

Add Häagen-Dazs + 1.75

KEY LIME PIE

On a graham cracker crust with housemade whipped cream. 6.79

BELGIAN CHOCOLATE SOUFFLÉ CAKE

Warm chocolate cake served with triple-thick hot fudge and vanilla bean sauce. 6.79

Add Häagen-Dazs + 1.75

beverages

12oz CANS 1.49

Coca-Cola | Diet Coke | Sprite

DASANI BOTTLED WATER

1/2 Liter .99

FRESH STRAWBERRY MANGO COOLER

2.99

SPARKLING CRANBERRY COOLER

2.99

FRESH LEMONADE

2.99

Peach | Mango | Strawberry | Raspberry 3.39

FRESHLY BREWED ICED TEA

2.99

Peach | Mango | Strawberry | Raspberry 3.39

FROZEN LEMONADES

3.99

Original | Peach | Mango | Strawberry | Raspberry

lunch duos

Monday – Friday | 11am – 4pm

Select two items below to make your duo!

Lunch Size Pizza + Soup or Salad 10.95

Half Sandwich + Soup or Salad 9.95 | Soup + Salad 8.95

7” Lunch Size Pizzas

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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.

PEPPERONI

A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano.

CALIFORNIA VEGGIE

Baby broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella.

MUSHROOM PEPPERONI SAUSAGE

Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano.

SHAVED MUSHROOM + SPINACH

Cremini mushrooms, sautéed spinach and California olive oil with Romano and Parmesan.

Half Sandwiches Make it a full size sandwich + 3.50

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THE ORIGINAL BBQ CHICKEN SANDWICH

Pulled chicken with our Original BBQ sauce, onion straws, Sriracha ranch slaw and fresh cilantro.

CLASSIC CRISPY CHICKEN

Hand-breaded chicken breast with fresh Romaine, Roma tomatoes, pickles and mayo.

OVEN-ROASTED TURKEY + BRIE

Roasted turkey breast, warm Brie, shaved Bosc pears and baby greens with housemade honey-mustard.

CALIFORNIA CLUB

Oven-roasted turkey or grilled chicken breast with fresh avocado and Nueske’s applewood smoked bacon.

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GRILLED VEGGIE

Grilled bell peppers, Cremini mushrooms and melted cheese with field greens, tomatoes and housemade sun-dried tomato aioli.

Salads Add chicken + 1.50

THE MEDITERRANEAN

Crisp Romaine, Roma tomatoes, garbanzos, Feta, black olives and red onions with our mustard herb vinaigrette.

SUPER SPINACH + QUINOA

Crisp Granny Smith apples, marinated cranberries and spiced pecans with our housemade Champagne vinaigrette.

CAESAR

Crisp Romaine with shaved Parmesan and housemade garlic croutons.

Soups Make it a bowl + 2.00

FARMERS MARKET

SEDONA TORTILLA

DAKOTA SMASHED PEA + BARLEY

BAKED POTATO

favorites

vegetarian

To find more locations, visit [cpk.com](#). Delivery available at select locations. Ask a manager for details. Be sure to check out our Catering Menu! All menu items and prices subject to change.

These menu items are made using gluten-free ingredients based on information from our suppliers. However, due to our current kitchen space, only the pizzas listed on our separate Gluten-Free pizza menu can be prepared using GIG’s certified procedures. These non-certified menu items are prepared in shared cooking and preparation areas and may not be completely free from gluten. Guests should inform a manager of any gluten intolerance and consider individual dietary needs when ordering.

Before placing your order, please inform a manager if anyone in your party has a food allergy and consult our allergen menu.

*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.

Additional nutritional information is available upon request in our nutritional guide.

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small plates

PETITE WEDGE

Topped with bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and Roma tomatoes. 4.99

CRISPY MAC 'N' CHEESE

Our classic mac 'n' cheese lightly fried with panko, served on creamy cheese sauce. 4.79

WHITE CORN GUACAMOLE + CHIPS

Diced avocado, sweet white corn, black beans, jicama, bell peppers, fresh cilantro and serrano peppers. Served with housemade blue & white corn tortilla chips. 4.99

ASPARAGUS + ARUGULA SALAD

Tossed in housemade lemon vinaigrette with sun-dried tomatoes, toasted almonds and shaved Parmesan. 5.99

california flatbreads

BIANCO

Whipped truffle cream, Gorgonzola, Mozzarella and fresh sage. 7.49

SHAVED MUSHROOM + SPINACH

Cremini mushrooms, sautéed spinach and California Olive Ranch extra virgin olive oil with Romano and Parmesan. 7.49

SPICY FENNEL SAUSAGE + POBLANO

Hand-torn sausage, fresh Mozzarella, fire-roasted chilies and wild Greek oregano with spicy marinara. 7.49

appetizers

TUSCAN HUMMUS

Tuscan white bean hummus topped with housemade checca and served with warm, hearth-baked traditional or wheat whole grain pita. 7.49

SPINACH ARTICHOKE DIP

Served hot with housemade blue & white corn tortilla chips. 10.79

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. 10.79

LETTUCE WRAPS

Fresh Shiitake mushrooms, water chestnuts and scallions tossed in spicy ginger soy. Chicken 10.29 Shrimp 11.99 Chicken & Shrimp 13.99

SESAME GINGER CHICKEN DUMPLINGS

Chinese dumplings topped with sesame seeds and scallions. Served with our soy-ginger chili sauce. 8.79

TORTILLA SPRING ROLLS

Baked in our hearth oven and sprinkled with herbs. Choose any two 8.99 or three 10.99

Mediterranean Veggie: Cremini mushrooms, eggplant, sun-dried tomatoes, caramelized onions, Mozzarella and Parmesan. Served with marinara.

Baja Chicken: Monterey Jack and Cheddar, corn, black beans, poblanos, red onions and fresh cilantro. Served with housemade guacamole.

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

soups

FARMERS MARKET

Roasted squash and market vegetables with a touch of cream. Finished with a drizzle of California extra virgin olive oil.

SEDONA TORTILLA

Vine-ripened tomatoes, tomatillos and corn with mild green chilies, Southwestern spices and crispy tortillas.

DAKOTA SMASHED PEA + BARLEY

A hearty split pea soup with barley, carrots, onions, savory herbs and scallions.

BAKED POTATO

Purée of potato with Nueske's applewood smoked bacon and scallions.

TWO IN A BOWL

Two of our signature soups served side by side in the same bowl.

salads

Fat-free vinaigrette upon request



THE ORIGINAL BBQ CHICKEN CHOPPED

Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and our housemade herb ranch. Topped with BBQ chicken, tomatoes and scallions.

half 11.29 | full 15.29

+ Avocado 2.75

CHINESE CHICKEN

Napa and red cabbage, Romaine and wontons tossed with scallions, fresh cilantro, sesame seeds and hoisin ginger vinaigrette. half 11.49 | full 15.49

CLASSIC CAESAR

With shaved Parmesan and housemade garlic butter croutons. half 7.79 | full 11.79

+ Grilled Chicken Breast 4.50 + Grilled Shrimp or Sautéed Salmon 4.75

WALDORF CHICKEN

Grapes, green apples, candied walnuts, crisp celery, field greens and Gorgonzola tossed with housemade Dijon balsamic vinaigrette. half 11.49 | full 15.49



THAI CRUNCH

Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. half 11.79 | full 15.79

+ Avocado 2.75

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.

half 11.79 | full 15.79

MOROCCAN-SPICED CHICKEN

Roasted butternut squash, Medjool dates, avocado, toasted almonds, beets, red peppers, chopped egg and cranberries. Tossed with housemade Champagne vinaigrette.

half 11.99 | full 15.99

ITALIAN CHOPPED

Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella and fresh basil tossed in mustard herb vinaigrette. half 11.29 | full 15.29

ROASTED VEGGIE

Warm artichoke hearts, asparagus, eggplant, red and yellow peppers, corn and sun-dried tomatoes served over cool Romaine with avocado and housemade Dijon balsamic vinaigrette.

half 10.99 | full 14.99

+ Grilled Chicken Breast 4.50 + Grilled Shrimp or Sautéed Salmon 4.75



QUINOA + ARUGULA

Our super-grain salad with asparagus, sun-dried tomatoes, red onions, toasted pine nuts and Feta tossed in our housemade Champagne vinaigrette. half 10.49 | full 14.49

+ Grilled Chicken Breast 4.50 + Grilled Shrimp or Sautéed Salmon 4.75

main plates

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 and topped with Feta. 19.99



FIRE-GRILLED RIBEYE*

12oz USDA choice ribeye grilled with housemade Pinot Noir sea salt and topped with creamy bleu cheese butter. Served with roasted fingerling potatoes and lemon-garlic wild arugula salad. 26.99

ROASTED GARLIC CHICKEN + SEASONAL VEGETABLES

Pan-sautéed chicken breast in lemon-garlic sauce with hearth-roasted fingerling potatoes, cauliflower, Mediterranean herbs and seasonal vegetables. 19.49

CHICKEN PICCATA

Pan-roasted chicken breast with spaghetti, lemon, capers and cream. 16.99

CHICKEN MILANESE

Panko-crusted chicken breast topped with wild arugula and housemade checca, finished with California Olive Ranch extra virgin olive oil and shaved Parmesan. 16.99



HEARTH-ROASTED HALIBUT*

Wild caught Alaskan Halibut roasted on a cedar plank with grilled asparagus and butternut squash farro & baby kale. 24.99

MAHI MAHI TACOS

Panko-crusted Mahi Mahi, fresh avocado, shaved cabbage, Sriracha ranch and fresh cilantro on grilled Mazina tortillas. Served with flame-roasted salsa and our housemade chips. 15.39

All ingredients are not listed, so please ask if you have any questions.

original hand-tossed pizzas

Wheat whole grain crust upon request | Ask about our certified gluten-free 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. 14.29

+ Nueske's Applewood Smoked Bacon 2.00 + Fresh Pineapple .75

THE WORKS

Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild Greek oregano. 15.59



THAI CHICKEN

Grilled chicken breast with peanut sauce topped with crisp bean sprouts, julienned carrots and slivered scallions. 13.99

WILD MUSHROOM

Shaved Cremini, Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. 13.79

+ White Truffle Oil 1.50

HAWAIIAN

Fresh pineapple, applewood smoked ham and slivered scallions. 13.99

FIVE CHEESE + FRESH TOMATO

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil. 12.39

SPICY CHIPOTLE CHICKEN

Chipotle adobo sauce, shaved poblanos and Monterey Jack with housemade roasted corn & black bean salsa, fresh cilantro and tangy lime crema. 13.79

CALIFORNIA CLUB

Nueske's applewood smoked bacon, roasted chicken and Mozzarella, hearth-baked then topped with avocado, wild arugula, fresh torn basil and Romaine tossed in lemon-pepper mayo. 14.59

CALIFORNIA VEGGIE

Baby broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 13.99

+ Goat Cheese 1.50

PEPPERONI

A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 13.89

+ White Truffle Oil 1.50

MUSHROOM PEPPERONI SAUSAGE

Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 14.99



ROASTED GARLIC CHICKEN

Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper. 13.99

crispy thin crust pizzas



SICILIAN

Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil and oregano. Rustic meets refined. 15.99

TOSTADA

Crisp lettuce, tortilla strips and housemade herb ranch top this hearth-baked crust with layers of black beans, melted Cheddar and Monterey Jack. Served with flame-roasted salsa. 13.79

+ Lime Chicken 2.00

MARGHERITA

The classic. Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 13.99

PEAR + GORGONZOLA

Bosc pears, sweet caramelized onions and hazelnuts, topped with chilled field greens in housemade Gorgonzola ranch. 13.99

JAMAICAN JERK CHICKEN

Spicy sweet Caribbean sauce, authentic Jamaican spices, Nueske's applewood smoked bacon, red onions and bell peppers. 14.99

ROASTED ARTICHOKE + SPINACH

Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan. 14.79

+ Chicken 2.00

Top any pizza with two farm fresh eggs, cooked sunny side up* + 1.00



favorites

vegetarian

gluten-free ingredients

(See reverse for important details)



gluten-free pizzas

★ THE ORIGINAL BBQ CHICKEN PIZZA
Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic. 16.29
+ Nueske's Applewood Smoked Bacon 2.00
+ Fresh Pineapple .75

PEPPERONI
A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 15.89
+ White Truffle Oil 1.50

MUSHROOM PEPPERONI SAUSAGE
Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 16.99

MARGHERITA
The classic. Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 15.99

favorites vegetarian

These gluten-free pizzas are prepared using the strict procedures approved by The Gluten Intolerance Group (GIG), using a certified gluten-free crust and other ingredients verified by our suppliers as gluten-free.



Please inform a manager of any allergies or special dietary needs (e.g. gluten intolerance) before ordering.

Any of our pizzas may be made on a gluten-free crust for an additional \$2.00, but due to our current kitchen space, only the pizzas listed above can be prepared using GIG's certified procedures. Please note that normal kitchen operations involve shared cooking and preparation areas and guests should consider individual dietary needs when ordering.

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cpkids 10 & under

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

pasta or salad

Substitute multigrain penne for any pasta upon request

CURLY MAC 'N' CHEESE 5.79
+ Edamame .59

FUSILLI WITH MEAT SAUCE 5.69
with Parmesan.

BUTTERED FUSILLI 5.69
with butter or olive oil.

FUSILLI WITH TOMATO SAUCE 5.49

FUSILLI ALFREDO 5.69
with Parmesan cream sauce.

CPK SALAD 5.59
Crisp Romaine tossed with your choice of dressing, and topped with Cheddar Goldfish®.

pizzas

ORIGINAL BBQ CHICKEN 5.99
BBQ sauce, chicken and Mozzarella.

MUSHROOM PEPPERONI SAUSAGE 5.79
Mushrooms, pepperoni, Italian sausage, Mozzarella and tomato sauce.

HAWAIIAN 5.59
Pineapple, applewood smoked ham, tomato sauce and Mozzarella.

TRADITIONAL CHEESE 5.49
Tomato sauce and Mozzarella.

PEPPERONI 5.69
Pepperoni, tomato sauce and Mozzarella.

chicken

GRILLED CHICKEN BREAST 5.99
Served with baby broccoli.

CRISPY CHICKEN 6.29
Served with baby broccoli, herb ranch and ketchup.

sweets

Available with the purchase of a CPKids Meal.

FRESH FRUIT 1.29
Fresh sliced pineapple and red seedless grapes.

KIDS SUNDAE .99
Häagen-Dazs vanilla ice cream with triple-thick hot fudge, fresh whipped cream, rainbow chocolate chips and a cherry.

BROWNIE 1.29
Topped with fresh whipped cream, Hershey's® chocolate syrup and a cherry.