



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 Grana Padano 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 white balsamic vinaigrette. **GF**
FULL | 11.75 HALF | 8.00
+ 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 Grana Padano 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

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, 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. Topped with additional Thai peanut dressing upon request.
FULL | 13.25 HALF | 9.50
+ AVOCADO | 2.50

FIELD GREENS
Field greens, pears and candied walnuts 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

SANDWICHES

Choose Your Bread: Herb Onion Focaccia | Herb Cheese Focaccia
Choose Your Side: Cup of soup | Caesar salad | Szechuan slaw

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

BAJA FISH TACOS
Sautéed Mahi Mahi, shredded cabbage and ranchito sauce served with tortilla chips and roasted tomato salsa. | 11.00
+ AVOCADO | 1.00

STEAK TACOS
Steak, shredded cabbage and ranchito sauce served with tortilla chips and roasted tomato salsa. | 12.00
+ AVOCADO | 1.00

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 Grana Padano 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

Nutritional information available upon request.

Please see our nutritional guide.

Our recipes are created from natural chicken, turkey, pepperoni, salami, Italian sausage and Canadian bacon, and we source the freshest premium vegetables and herbs.

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

NEW

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

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 Grana Padano 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 Grana Padano 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

Sautéed 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 | 4.00
+ SHRIMP or 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. Served on spaghetti upon request. 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

NEW

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 wok-stirred vegetables. Blackened upon request. | 18.00

CHICKEN MILANESE

Thinly pounded chicken breast, lightly breaded with panko and sautéed. Topped with arugula, shaved Grana Padano 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

Nutritional information available upon request.

Please see our nutritional guide.



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

ESPRESSO DRINKS

Café Mocha | Cappuccino
Café Latte | Café au Lait

TAZO HOT TEAS

Awake | Earl Grey | Zen | Calm

CPKIDS MENU

For CPKids 10 & under

PIZZA or PASTA or CHICKEN or SALAD with choice of a fountain beverage, Kiwi Twist (lemon-lime soda with kiwi flavoring), lemonade, apple juice, milk or chocolate milk. Includes FREE 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

with tomato sauce and Mozzarella. | 5.50

HONEY CHICKEN

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

PEPPERONI

with tomato sauce and Mozzarella. | 5.50

PASTA or SALAD

Substitute multigrain penne for any pasta upon request.

CURLY MAC 'N' CHEESE

with fusilli in a light cream sauce. | 5.50
With edamame for 0.50

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. **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:

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

"Gluten-Free" designations are based on information provided by our ingredient suppliers. Warning: Ingredients or production methods used by our suppliers may change, or there may be product differences among regional suppliers. Additionally, normal kitchen operations involve shared cooking and preparation areas, or we may need to substitute ingredients in menu items. 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.

Nutritional information available upon request.

Please see our nutritional guide.

