

beverages

complimentary refills

Coca-Cola FOUNTAIN
Coca-Cola | Diet Coke | Coke Zero | Cherry Coke | Sprite
Fresca | Seagram's Ginger Ale | Barq's Root Beer | Dr Pepper
vitaminwater xxx açai-blueberry-pomegranate

SPARKLING CRANBERRY COOLER

FRESH LEMONADE
Peach | Mango | Strawberry | Raspberry

FRESHLY BREWED ICED TEA
Peach | Mango | Strawberry | Raspberry

bottled water

ACQUA PANNA
1/2 Liter | 1 Liter

SAN PELLEGRINO SPARKLING
1/2 Liter | 1 Liter



FRESH STRAWBERRY MANGO COOLER

Fresh strawberries hand-shaken with Fresca and Monin South Seas, featuring natural flavors of mango, guava and ginger. Lite in calories too!

blended beverages

FROZEN LEMONADES
Original | Peach | Mango | Strawberry | Raspberry

spirted beverages

See our beverage menu for a full list of wine, beer and cocktails.

OUR MENU ADVENTURE GUARANTEE

We encourage the spirit of adventure, especially when it comes to tasting new flavors. So try something new – if it doesn't thrill you, we'll replace it with your regular favorite.

Download our app to earn Pizza Dough® Rewards. You can buy gift cards here in the restaurant or online at cpk.com



ⓘ 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 or dietary restriction and consult our Allergen & Vegetarian/Vegan Menu Guide. Normal kitchen operations involve shared cooking and preparation areas and cross-contact with other foods may occur during production or we may need to substitute ingredients in menu items. We are therefore unable to guarantee that any menu item is completely free from any particular allergen or animal product, and we assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions (unless it is a certified gluten-free pizza).

Additional nutritional information available upon request.

lunch duos

Monday - Friday | 11am - 4pm

Lunch Size Pizza + Soup or Salad | Half Sandwich + Soup or Salad | Soup + Salad

1 SELECT YOUR PIZZA OR HALF SANDWICH

7" Lunch Size 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.

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. 🌱



Mushroom Pepperoni Sausage Pizza with The Mediterranean Salad

Half Sandwiches

✦ **THE ORIGINAL BBQ CHICKEN SANDWICH** Grilled 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.

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

MAKE IT A FULL SIZE SANDWICH + 3.50

FULL SIZE SANDWICHES AVAILABLE ALL DAY EVERY DAY

2 CHOOSE A CUP OF SOUP OR A LUNCH SIZE SALAD

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.

MAKE IT A BOWL + 2.00

Salads

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.

ADD GRILLED CHICKEN + 1.50

3 ADD YOUR FAVORITES TO COMPLETE YOUR MEAL

Add a beverage

ICED TEA

FOUNTAIN BEVERAGE

FRESH STRAWBERRY MANGO COOLER Fresh strawberries hand-shaken with Fresca and Monin South Seas, featuring natural flavors of mango, guava and ginger. Lite in calories too!

Add a small plate

WHITE CORN GUACAMOLE + CHIPS 🌱

CRISPY MAC 'N' CHEESE

BIANCO FLATBREAD 🌱

SHAVED MUSHROOM + SPINACH FLATBREAD 🌱

Add a dessert

SALTED CARAMEL PUDDING 🌱

BUTTER CAKE 🌱

KEY LIME PIE 🌱



California Veggie Pizza

seek the unique



california
PIZZA KITCHEN

small plates + california flatbreads

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

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

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. 🌿

◆ **ASPARAGUS + ARUGULA SALAD** Tossed in housemade lemon vinaigrette with sun-dried tomatoes, toasted almonds and shaved Parmesan. 🌿

◆ **SPICY BUFFALO CAULIFLOWER** Fresh cauliflower florets fried to a golden brown with buttermilk batter, then tossed in housemade Sriracha buffalo sauce and topped with a salad of celery, Gorgonzola and cilantro. 🌿

SHAVED MUSHROOM + SPINACH FLATBREAD Cremini mushrooms, sautéed spinach and California Olive Ranch extra virgin olive oil with Romano and Parmesan. 🌿



◆ **BIANCO FLATBREAD** Whipped truffle cream, Gorgonzola, Mozzarella and fresh sage. 🌿

appetizers

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

◆ **SPINACH ARTICHOKE DIP** Served hot with housemade blue & white corn tortilla chips. 🌿

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.

LETTUCE WRAPS Fresh Shiitake mushrooms, water chestnuts and scallions tossed in spicy ginger soy. 🌿

CHICKEN SHRIMP CHICKEN & SHRIMP

SESAME GINGER CHICKEN DUMPLINGS Chinese dumplings topped with sesame seeds and scallions. Served with our soy-ginger chili sauce.

TORTILLA SPRING ROLLS Baked in our hearth oven and sprinkled with herbs. Choose any two or three

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

cup | bowl | two in a bowl

◆ **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. 🌿

◆ **TWO IN A BOWL** Two of our signature soups served side by side in the same bowl.

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.

salads

Fat-free vinaigrette upon request

◆ **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 BBQ chicken, tomatoes and scallions. **full | half**
+ Avocado

CHINESE CHICKEN Napa & red cabbage, Romaine and wontons tossed with scallions, fresh cilantro, sesame seeds and hoisin ginger vinaigrette. **full | half**

CLASSIC CAESAR With shaved Parmesan and housemade garlic butter croutons. **full | half**
+ Grilled Chicken Breast
+ Grilled Shrimp or Sautéed Salmon

WALDORF CHICKEN Grapes, green apples, candied walnuts, crisp celery, field greens and Gorgonzola tossed with housemade Dijon balsamic vinaigrette. **full | half** 🍷

◆ **THAI CRUNCH** Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. **full | half**
+ Avocado

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. **full | half** 🍷

MOROCCAN-SPICED CHICKEN Roasted butternut squash, Medjool dates, avocado, toasted almonds, beets, red peppers, chopped egg and cranberries. Tossed with housemade Champagne vinaigrette. **full | half** 🍷

ITALIAN CHOPPED Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella and fresh basil tossed in mustard herb vinaigrette. **full | half** 🍷

ROASTED VEGGIE Warm artichoke hearts, asparagus, eggplant, red & yellow peppers, corn and sun-dried tomatoes served over cool Romaine with avocado and housemade Dijon balsamic vinaigrette. **full | half** 🌿
+ Grilled Chicken Breast
+ Grilled Shrimp or Sautéed Salmon

◆ **QUINOA + ARUGULA** Our super-grain salad with asparagus, sun-dried tomatoes, red onions, toasted pine nuts and Feta tossed in our housemade Champagne vinaigrette. **full | half** 🌿
+ Grilled Chicken Breast
+ Grilled Shrimp or Sautéed Salmon

main plates

◆ **HEARTH-ROASTED HALIBUT*** Wild-caught North Pacific Halibut roasted on a cedar plank with grilled asparagus and butternut squash farro & baby kale. *Pairs well with Clos du Bois Chardonnay*

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. 🍷 *Pairs well with Buena Vista Pinot Noir*

ROASTED GARLIC CHICKEN + SEASONAL VEGETABLES Pan-sautéed chicken breast in lemon-garlic sauce with hearth-roasted fingerling potatoes, cauliflower, Mediterranean herbs and seasonal vegetables. *Pairs well with La Crema Pinot Noir*

CHICKEN PICCATA Pan-roasted chicken breast with spaghetti, lemon, capers and cream. *Pairs well with Santa Margherita Pinot Grigio*

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. *Pairs well with Kim Crawford Sauvignon Blanc*

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. *Pairs well with Corona Extra*



◆ **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. *Pairs well with Rodney Strong Cabernet Sauvignon*

*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.

seasonally inspired



WILD MUSHROOM STROZZAPRETI

Rolled pasta noodles with pan-sautéed Cremini, Portobello and seasonal mushrooms, Parmesan and fresh thyme & parsley.

ROASTED GARLIC CHICKEN + SEASONAL VEGETABLES

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



BRUSSELS + BACON FLATBREAD

Roasted Brussels sprouts with sweet caramelized onions, Nueske's Applewood smoked bacon, creamy goat cheese, Romano and cracked black pepper.

CARNE ASADA PIZZA

Tender marinated steak, fire-roasted poblanos, cilantro pesto, yellow onions, Mozzarella and Monterey Jack, and fresh cilantro. Served with housemade salsa verde.

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pastas

Multigrain penne upon request

◆ **CHICKEN TEQUILA FETTUCCINE** Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro.

GARLIC CREAM FETTUCCINE Our garlic Parmesan cream sauce with fresh Italian parsley. 🌿
+ Chicken
+ Shrimp
+ Chicken & Shrimp
+ Sautéed Cremini Mushrooms

KUNG PAO SPAGHETTI Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies.
+ Chicken
+ Shrimp
+ Chicken & Shrimp

ASPARAGUS + SPINACH SPAGHETTINI Fresh asparagus, spinach, housemade checca and Parmesan. 🌿
+ Grilled Chicken Breast
+ Shrimp or Sautéed Salmon

BOLOGNESE SPAGHETTI Our slowly simmered traditional meat sauce sprinkled with Parmesan and parsley.
+ Sautéed Cremini Mushrooms

JAMBALAYA FETTUCCINE Blackened chicken and shrimp, crawfish, Andouille sausage and Jasso ham in our spicy Cajun sauce.

◆ **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.

PESTO CREAM PENNE Freshly made basil pesto cream sauce with sun-dried tomatoes and Parmesan. 🌿
+ Chicken
+ Shrimp
+ Chicken & Shrimp

◆ favorites 🌿 vegetarian 🍷 gluten-free ingredients
(see reverse for important details)

pizza unique

original hand-tossed crust

Wheat whole grain crust upon request | Crispy thin crust for an additional | 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.
+ Nueske's Applewood Smoked Bacon
+ Fresh Pineapple

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

◆ **THAI CHICKEN** Grilled chicken breast with peanut sauce topped with crisp bean sprouts, julienne carrots and slivered scallions.

WILD MUSHROOM Shaved Cremini, Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. 🌿
+ White Truffle Oil

HAWAIIAN Fresh pineapple, applewood smoked ham and slivered scallions.

FIVE CHEESE + FRESH TOMATO Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil. 🌿

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

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.

CALIFORNIA VEGGIE Baby broccoli, eggplant, Cremini mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 🌿
+ Goat Cheese

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

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

◆ **ROASTED GARLIC CHICKEN** Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper.

crispy thin crust

◆ **SICILIAN** Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil & oregano. Rustic meets refined.

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. 🌿
+ Lime Chicken

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

PEAR + GORGONZOLA Bosc pears, sweet caramelized onions and hazelnuts, topped with chilled field greens in housemade Gorgonzola ranch. 🌿

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

ROASTED ARTICHOKE + SPINACH Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan. 🌿
+ Chicken

sangria

SANGRIA

ORCHARD SANGRIA

A refreshing blend of white wine, St. Germain Elderflower, Monin Stone Fruit, orange & cranberry juice.

RED-BERRY SANGRIA

A rich blend of red wine, Rémy VSOP, Monin Blackberry, Perfect Purée Raspberry, cranberry juice and lemonade.

BEEHIVE SANGRIA

A sweet blend of white wine, Cointreau, Monin Lavender, Perfect Purée Strawberry, honey and lemon.



SANGRIA FLIGHT

Three 3oz pours of our Orchard, Red-Berry and Beehive sangria.

beer

DRAFT 18oz pours

Blue Moon

Samuel Adams [selection varies]

Samuel Adams Seasonal

ask about our local beer selections

BOTTLED

Miller Lite 12oz

Angry Orchard Crisp Apple Cider 12oz*

Corona Extra, Pale Lager 12oz

Stella Artois, Mild Pale Lager 11.2oz

Goose Island [selection varies] 12oz

Rogue Brutal IPA 12oz

Chimay Grand Reserve, Belgian Strong Ale 11.2oz

Modelo Especial, Pilsner Style Lager 12oz

Newcastle Brown Ale 12oz

Coney Island Hard Root Beer 12oz

NON-ALCOHOLIC

St. Pauli N.A. 12oz

*gluten-free

refreshing beverages

FRESH STRAWBERRY MANGO COOLER

Fresh strawberries hand-shaken with Fresca and Monin South Seas, featuring natural flavors of mango, guava and ginger. Lite in calories too!

COMPLIMENTARY REFILLS

Coca-Cola FOUNTAIN

Coca-Cola / Diet Coke / Coke Zero / Cherry Coke / Sprite / Fresca Seagram's Ginger Ale / Barq's Root Beer / Dr Pepper vitaminwater xxx açai-blueberry-pomegranate

SPARKLING CRANBERRY COOLER

FRESH LEMONADE

Peach / Mango / Strawberry / Raspberry

FRESHLY BREWED ICED TEA

Peach / Mango / Strawberry / Raspberry

BOTTLED WATER

ACQUA PANNA

1/2 Liter / 1 Liter

SAN PELLEGRINO SPARKLING

1/2 Liter / 1 Liter

BLENDED BEVERAGES

FROZEN LEMONADES

Original / Peach / Mango / Strawberry / Raspberry

We support the Designated Driver Program.

Before placing your order, please inform a manager if anyone in your party has a food allergy or dietary restriction and consult our Allergen & Vegetarian/Vegan Menu Guide. Normal restaurant operations involve shared cooking and preparation areas and cross-contact with other foods may occur during production or we may need to substitute ingredients in menu items. We are therefore unable to guarantee that any menu item is completely free from any particular allergen or animal product, and we assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions (unless it is a certified gluten-free pizza). 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

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drink

the unique



Blueberry
Ginger
Smash



unique + divine wines

Our wines have been carefully selected from vineyards along the coast of California and from around the world.

DIVINE WHITES



Sparkling

Mionetto Prosecco Brut / *Veneto, Italy*

Le Grand Courtège Blanc de Blancs Brut / *France*

Slightly Sweet

Beringer White Zinfandel / *California*

Jacob's Creek Moscato / *South Eastern Australia*

Chateau Ste. Michelle Riesling / *Washington*

Light + Crisp

M. Chapoutier "Belleruche" Rosé / *Côtes du Rhône, France*

Nobilo Sauvignon Blanc / *Marlborough, New Zealand*

Napa Cellars Sauvignon Blanc / *Napa Valley*

Kim Crawford Sauvignon Blanc / *Marlborough, New Zealand*

Francis Ford Coppola, Bianco Pinot Grigio / *California*

Santa Margherita Pinot Grigio / *Italy*

Full + Rich

Clos du Bois Chardonnay / *California*

Kendall-Jackson "Vintner's Reserve" Chardonnay / *California*

KOZ Chardonnay / *California**

Sonoma-Cutrer, Russian River Ranches Chardonnay / *Sonoma Coast*

DIVINE REDS

Medium Bodied

Mark West Pinot Noir / *California*

Buena Vista Pinot Noir / *Sonoma*

La Crema Pinot Noir / *Monterey*

Francis Ford Coppola "Diamond Collection" Merlot / *California*

Wente Vineyards, Sandstone Merlot / *Livermore Valley, California*

Spicy

Sledgehammer Zinfandel / *North Coast, California*

Tamarí Reserva Malbec / *Mendoza, Argentina*

Full Bodied

Colby Red Blend / *California**

Apothic "Winemaker's Blend" / *California*

Santa Julia "Organica" Cabernet Sauvignon / *Mendoza, Argentina*

J. Lohr Seven Oaks Cabernet Sauvignon / *Paso Robles*

Rodney Strong Cabernet Sauvignon / *Sonoma County*

**A portion of the sales from this wine are donated to support charitable causes.*

WINE FLIGHT [Three 3oz pours**]

La Crema Pinot Noir / *Monterey*

Francis Ford Coppola "Diamond Collection" Merlot / *California*

J. Lohr Seven Oaks Cabernet Sauvignon / *Paso Robles*

***we appreciate no substitutions*



unique + spirited cocktails

HONEYBEE LEMONADE

Jim Beam Honey / Fresh Lemonade

BLUEBERRY GINGER SMASH

Jack Daniel's Tennessee Whiskey / Monin Organic

Agave Nectar / Domaine de Canton Ginger

Fresh Blueberries & Lime / Cranberry Juice

HAND-SHAKEN AGAVE MOJITO

Bacardi Superior Rum / Fresh Agave Sour

Fresh Mint & Lime / Organic Hawaiian Sugar Cane

MOSCOW MULE

NEW

Grey Goose Vodka / Ginger Beer

Fresh Ginger / Agave Sour / Served in a Copper Mug



moscow mule

NEW Blood Orange Sangria

Our seasonal sangria with Bacardi Limón, Kendall-Jackson Chardonnay, St. Germain Elderflower, blood orange purée and fresh agave nectar.



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CITRUS CRUSH

Absolut Citron / Hangar 1 "Mandarin Blossom" Vodka

Muddled Mint / Fresh Orange & Lemon

COCONUT BLOSSOM

Hangar 1 "Mandarin Blossom" Vodka

Casamigos Tequila Blanco / Fresh Agave Sour

Perfect Purée Coconut / Fresh Pineapple

CALIFORNIA ROOTS

Svedka Vodka / Fresh Avocado & Mint

Fresh Agave Sour / Fennel Salt Rim

MARGARITAS

PLATINUM MARGARITA

Patrón Silver Tequila / Fresh Agave Sour / Fresh Lime

Includes your choice of float: Grand Marnier or Chambord

STRAWBERRY LIME MARGARITA

NEW

Casamigos Tequila Blanco / Fresh Strawberries

Perfect Purée Strawberry / Fresh Agave Sour & Lime

CITRUS ADOBO MARGARITA

Casamigos Tequila Blanco / Fresh Agave Sour

Cointreau / Chipotle Adobo / Fresh Orange & Lime

FRESH AGAVE LIME MARGARITA

Milagro Silver Tequila / Fresh Agave Sour

Fresh Lime

OUR WINE *adventure* GUARANTEE Be adventurous. Taste a new wine (we're happy to make a recommendation). If it doesn't thrill you, we'll replace it with your regular favorite.

specialty coffees

Made with fresh coffee and topped with housemade whipped cream

B-52 COFFEE

Baileys Irish Cream // Kahlúa // Grand Marnier

IRISH COFFEE

Jameson Irish Whiskey // Sugar

coffee + teas

COFFEE

Regular or decaf

TAZO HOT TEAS

Awake | English Breakfast Black Tea

Zen | Green Tea with Mint + Lemongrass

Calm | Caffeine-Free Chamomile

Earl Grey | Black Tea with Bergamot + Lavender



Salted Caramel Pudding



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sweet treats



california
PIZZA KITCHEN

seek the unique



 **BUTTER CAKE**

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

+ Vanilla Häagen-Dazs




 **RED VELVET CAKE**

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


+ Vanilla Häagen-Dazs

SALTED CARAMEL PUDDING

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




KEY LIME PIE

On a graham cracker crust with housemade whipped cream. 



BELGIAN CHOCOLATE SOUFFLÉ CAKE

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

+ Vanilla Häagen-Dazs

