



seek the unique

shareables



SPINACH ARTICHOKE DIP

Served hot with blue & white corn tortilla chips. 12.69

DYNAMITE SHRIMP Crispy shrimp tossed in a sweet & spicy Sriracha sauce with slivered scallions and sesame seeds. 12.89

CHARRED SHISHITO PEPPERS East Asian shishito peppers pan-sautéed with soy, garlic and red chili. 6.49

SZECHWAN CHICKEN DUMPLINGS Chinese dumplings topped with fresh cilantro, sesame seeds and scallions. Served with our soy-ginger chili sauce. 10.29



WHITE CORN GUACAMOLE + CHIPS Diced avocado, sweet white corn, black beans, jicama, crisp apples, fresh cilantro and serrano peppers. Served with blue & white corn tortilla chips. 5.89

CRISPY POTATOES Smashed red potatoes cooked to a golden brown, topped with Parmesan and cilantro. Served with white truffle ketchup and sweet & spicy Sriracha sauce. 6.49



charred shishito peppers

soups

SEDONA TORTILLA Vine-ripened tomatoes, tomatillos and corn with mild green chilies, Southwestern spices and crispy tortillas. 7.99

DAKOTA SMASHED PEA + BARLEY A hearty split pea soup with barley, carrots, onions, savory herbs and scallions. 7.99

salads

+ Fresh Avocado 2.99



the original bbq chicken chopped



THE ORIGINAL BBQ CHICKEN CHOPPED SALAD Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and herb ranch. Topped with BBQ chicken, tomatoes and scallions. 13.29
Suggested with fresh avocado

SUPER SPINACH + QUINOA

Crisp Granny Smith apples, marinated cranberries and candied pecans with our housemade Champagne vinaigrette. 12.29

CPK COBB Chicken breast, avocado, Nueske's applewood smoked bacon, tomatoes, crumbled Gorgonzola, fresh basil and chopped egg with herb ranch. 13.89

BABY KALE CAESAR A blend of baby kale and Romaine with shredded Parmesan, garlic butter croutons and classic Caesar dressing. 9.19

sandwiches

Served with California field greens salad or potato chips

OVEN-ROASTED TURKEY + BRIE Roasted turkey breast, warm Brie, shaved apples and baby greens with housemade honey-mustard. 15.79

BANH MI The Vietnamese classic with grilled chicken, serranos, cucumbers and a slaw of julienned carrots, bean sprouts, slivered scallions, fresh cilantro & basil. Topped with our housemade chili-lime vinaigrette. 15.79



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. 16.79
+ Nueske's Applewood Smoked Bacon 2.49

MUSHROOM PEPPERONI SAUSAGE Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 17.69

THAI CHICKEN Grilled chicken breast with peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions and fresh cilantro. 16.49

WILD MUSHROOM Shaved Cremini, Shiitake and Portobello mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. 16.19 
+ White Truffle Oil 1.69

PEPPERONI A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 16.39
+ White Truffle Oil 1.69

 **SICILIAN** Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil and oregano. Rustic meets refined. 18.79

MARGHERITA The classic. Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 16.49 

UNTRADITIONAL CHEESE Fresh hand-torn Mozzarella, shredded Mozzarella and tomato sauce.. 13.99 



the original bbq chicken pizza



california
PIZZA KITCHEN

pastas

GARLIC CREAM FETTUCCHINE Our garlic Parmesan cream sauce with fresh Italian parsley. 14.79 
+ Chicken 3.49 | + Shrimp 5.59 | + Chicken & Shrimp 8.79

KUNG PAO SPAGHETTI Our twist on a Chinese classic with garlic, scallions,



breakfast

served until 10am

We use local, cage-free brown eggs from Chino Valley Ranchers

SPECIALTIES



HUEVOS RANCHEROS BREAKFAST PIZZA Cage-free scrambled eggs, spicy chorizo, tortillas strips, black beans, enchilada sauce and Cotija & Cheddar cheese. Topped with fresh avocado, cilantro & scallions. 14.49

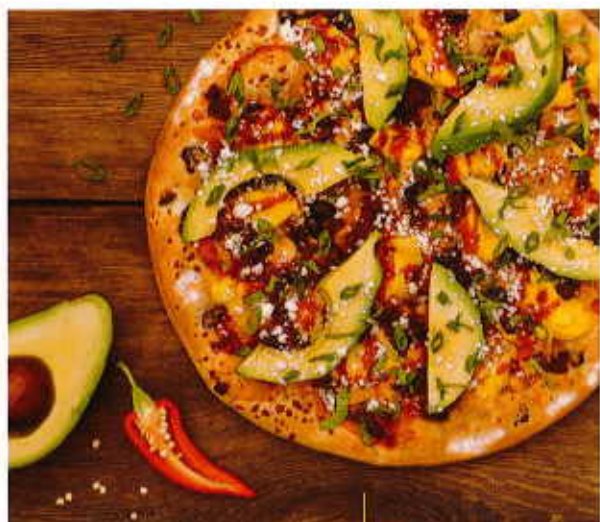
SUNNY SIDE UP BACON + POTATO PIZZA* Nueske's applewood smoked bacon, crispy potatoes, caramelized leeks, Parmesan, Mozzarella and fresh cracked black pepper. Topped with two sunny-side up eggs. 13.49

CPK CLASSIC BREAKFAST SANDWICH Choice of housemade chicken sausage patty or Nueske's applewood smoked bacon with cage-free eggs omelette style and melted Cheddar on toasted Brioche. Served with crispy breakfast potatoes. 12.99

BEVERLY HILLS BREAKFAST SANDWICH Cage-free eggs omelette style, smashed avocado, sliced tomato with fresh basil & arugula on toasted Brioche. Served with crispy breakfast potatoes. 12.99
+ Nueske's Applewood Smoked Bacon 2.49

CRISPY BRIOCHE FRENCH TOAST Golden brown cornflake-crusted Brioche topped with seasonal fresh berry compote, vanilla bean yogurt and powdered sugar. 12.49

GRANOLA + GREEK YOGURT Hearth-roasted granola with cranberries and toasted almonds. Topped with seasonal fresh berry compote and vanilla bean yogurt. 8.99



huevos rancheros pizza



EGGS

Served with crispy breakfast potatoes and Brioche or multigrain toast.

Add Housemade Chicken Sausage Patty or Nueske's Applewood Smoked Bacon +2.49

THE PCH OMELETTE Cage-free eggs, Nueske's applewood smoked bacon, roasted grape tomatoes, fresh spinach and Cheddar. 13.49

SONOMA OMELETTE Cage-free egg whites, shaved zucchini, fresh basil, wild arugula and Parmesan, topped with smashed avocado. 13.49

EGGS YOUR WAY* Cage-free eggs made just the way you like them. Served with crispy breakfast potatoes and Brioche or multigrain toast. 12.49



the PCH omelette

SIDES

CRISPY BREAKFAST POTATOES 3.99

HOUSEMADE CHICKEN SAUSAGE PATTY 3.99

NUESKE'S APPLEWOOD SMOKED BACON 3.99

BRIOCHE OR MULTIGRAIN TOAST 2.99

SEASONAL FRUIT 4.99

MORNING COCKTAILS

ULTIMATE BLOODY MARY

Tito's Handmade Vodka Ancho Reyes Demitri's Extra Horseradish Tomato Juice Fennel Salt Rim Topped with Spicy Pepperoni, Mozzarella, Olive & Fresh Lemon 17.00

MIMOSA

Fresh-squeezed OJ and choice of:
Le Grand Courtage Blanc de Blancs Brut 15.49
Freixenet Cordon Negro Brut 13.49

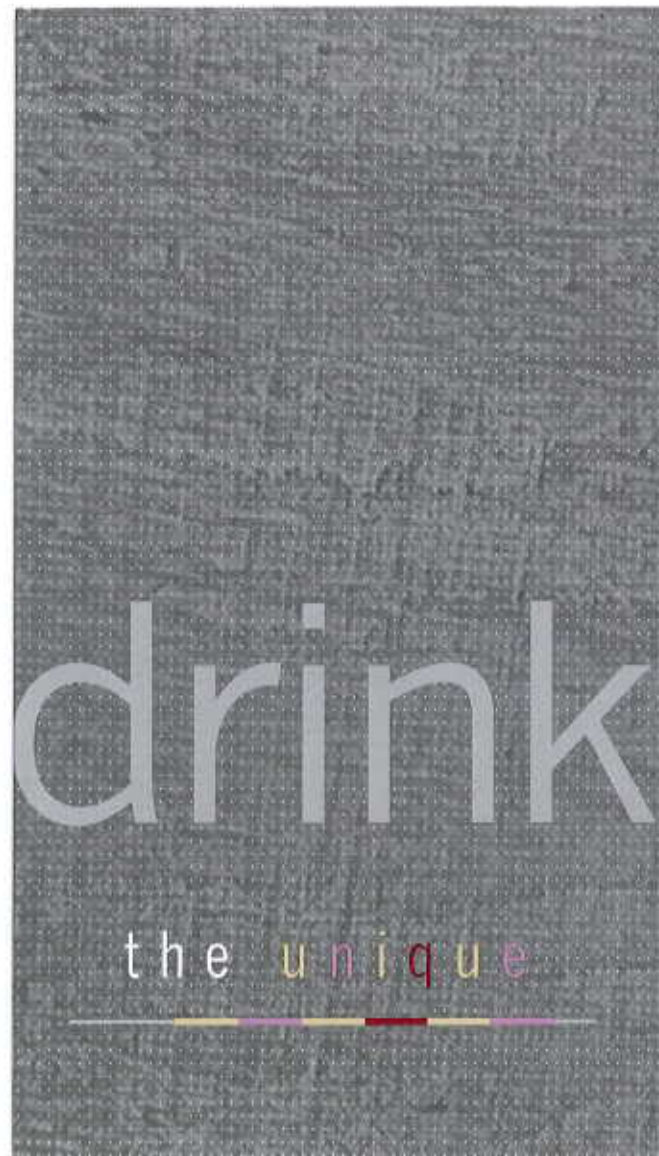
COFFEE + HOT TEA

COFFEE 2.90

ESPRESSO 2.70

LATTE 4.70

PROUDLY SERVING



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

Freixenet Cordon Negro Brut Split *Spain*

13.00

Le Grand Courtège Blanc de Blancs Brut Split *France*

15.00

Slightly Sweet

Sycamore Lane White Zinfandel *California*

10.00 36.00

Jacob's Creek Moscato *South Eastern, Australia*

10.00 36.00

Chateau Ste. Michelle Riesling *Washington*

13.00 48.00

Light + Crisp

Napa Cellars Sauvignon Blanc *Napa Valley*

16.00 60.00

Kim Crawford Sauvignon Blanc *Marlborough, New Zealand*

13.00 48.00

Francis Ford Coppola, Bianco Pinot Grigio *California*

10.00 36.00

Full + Rich

California Dream Chardonnay *California*

10.00 36.00

Clos du Bois Chardonnay *California*

13.00 48.00

Complicated Chardonnay *California*

13.00 48.00

DIVINE REDS



Medium Bodied

Irony Pinot Noir *California*

13.00 48.00

Buena Vista Pinot Noir *Sonoma*

13.00 48.00

Francis Ford Coppola "Diamond Collection" Merlot *California*

13.00 48.00

Spicy

Dona Paula "Estate" Malbec *Mendoza, Argentina*

13.00 48.00

Full Bodied

Francis Ford Coppola, Rosso Blend *California*

10.00 36.00

Apothic "Winemaker's Blend" *California*

13.00 48.00

J. Lohr Seven Oaks Cabernet Sauvignon *Paso Robles*

10.00 36.00

Joel Gott "815" Cabernet Sauvignon *California*

16.00 60.00

Rodney Strong Cabernet Sauvignon *Sonoma County*

16.00 60.00

unique + spirited cocktails

CALIFORNIA ROOTS 14.00

Titos Handmade Vodka Fresh Avocado & Mint
Fresh Agave Sour Fennel Salt Rim

BLUEBERRY GINGER SMASH 14.00

Jack Daniel's Tennessee Whiskey Monin Organic
Agave Nectar Domaine de Canton Ginger
Fresh Blueberries & Lime Cranberry Juice

HAND-SHAKEN AGAVE MOJITO 14.00

Bacardi Silver Rum Fresh Agave Sour
Fresh Mint & Lime Organic Hawaiian Sugar Cane



hand-shaken
agave mojito

fresh agave
lime margarita

CITRUS CRUSH 14.00

Absolut Citron Hangar 1 "Mandarin Blossom" Vodka
Muddled Mint Fresh Orange & Lemon

MARGARITAS

PLATINUM MARGARITA 17.00

Patrón Silver Tequila Fresh Agave Sour Fresh Lime
DeKuyper Premium Orange Liqueur Float

STRAWBERRY LIME MARGARITA 14.00

Cazadores Tequila Blanco Fresh Strawberries
Perfect Purée Strawberry Fresh Agave Sour & Lime

FRESH AGAVE LIME MARGARITA 14.00

Sauza Blue Tequila Fresh Agave Sour
Fresh Lime

MORNING COCKTAILS

ULTIMATE BLOODY MARY 17.00

Tito's Handmade Vodka Ancho Reyes Demitri's Extra
Horseradish Tomato Juice Fennel Salt Rim
Topped with Spicy Pepperoni, Mozzarella, Olive,
& Fresh Lemon

MIMOSA

Fresh-squeezed OJ and choice of :
Le Grand Courtage Blanc de Blancs Brut 15.49
Freixenet Cordon Negro Brut 13.49

sangria



orchard

red-berry

ORCHARD SANGRIA 14.00

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

RED-BERRY SANGRIA 14.00

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

refreshing beverages

FRESH-SQUEEZED JUICES 3.99

Orange | Grapefruit | Apple

COMPLIMENTARY REFILLS

Coca-Cola FOUNTAIN 3.49

Coca-Cola | Diet Coke | Sprite | Fanta Orange | Powerade

FRESHLY BREWED ICED TEA 3.49

FRESH LEMONADES 3.99

Original | Peach | Mango | Strawberry | Raspberry

BOTTLED WATER

ACQUA PANNA

1/2 Liter 3.99

SAN PELLEGRINO SPARKLING

1/2 Liter 3.99

coffee + hot tea



COFFEE 2.90

ESPRESSO 2.70

CAPPUCCINO 4.70

LATTE 4.70

MACCHIATO 3.40

TAZO TEAS 2.90

AWAKE | ENGLISH BREAKFAST BLACK TEA

ZEN | GREEN TEA WITH MINT + LEMONGRASS

CALM | CAFFEINE-FREE CHAMOMILE

EARL GREY | BLACK TEA WITH BERGAMOT + LAVENDER

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 preparation. 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.

beer

DRAFT
16 oz. 8.00 | 22 oz. 10.00
Samuel Adams Seasonal
Angel City
Shock Top

BOTTLED
Budweiser 8.00
Bud Light 8.00
Michelob Ultra 8.00
Angry Orchard Crisp Apple Cider* 8.50
Corona Extra 8.50
Pacifico 8.50
Stella Artois 8.50
Samuel Adams Boston Lager 8.50
Goose Island IPA 8.50
Rebel IPA 8.50
Traveler Beer Co. [selection varies] 8.50
Dead Guy Ale 8.50

*gluten-free