TITO'S AMERICAN MULE

APEROL SPRITZ

cocktails カクテル ◆ 칵테일

TITO'S AMERICAN MULE 티토스 어메리칸 뮬 보드카, 라임 주스, 생강 맥주 9.50
テイトのアメリカン・ミュール ウォッカ、ライム・ジュース 、ジンジャー・ビール
Tito's Handmade Vodka, freshly-squeezed lime juice and ginger beer served in a copper mug.

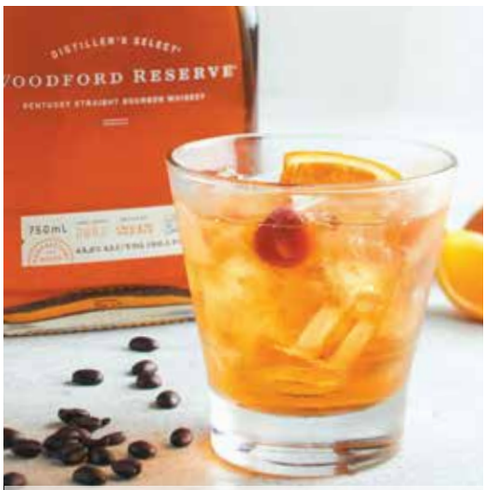
WOODFORD OLD FASHIONED ウッドフォード・オールド・ファッションド 우드포드 올드 패션드 9.95
Woodford Reserve Bourbon, Cointreau Elixir infused with Espresso Beans, bitters and a cherry.

COSMOPOLITAN 9.50
コスモポリタン 코스모폴리탄
Tito's Handmade Vodka, triple sec, squeezed lime juice and a splash of cranberry juice.

APEROL SPRITZ アペロール・スプリッツ 8.50
아페롤 스프리츠 – 클래식한 이탈리안 식전주!
프로세코, 아페롤, 오렌지를 곁들인 클럽소다
The classic Italian apértif! French sparkling wine, Aperol and club soda with an orange garnish.

MIMOSA ミモザ 미모사 8.50
The classic Champagne and orange juice combo, finished with a squeeze of fresh orange and a cherry.

NEGRONI ネグローニ 네그로니 8.50
This iconic Italian apértif is made with equal parts gin, vermouth and campari.



WOODFORD OLD FASHIONED

margaritas マルガリータ ◆ 마가리타

STRAWBERRY MARGARITA ストロベリー・マルガリータ 스트로베리 마가리타 10.25
Cuervo Gold Tequila, triple sec, fresh squeezed lime juice, our house margarita mix and strawberry purée. Served blended.

ULTIMATE MARGARITA アルティメイト・マルガリータ 얼티밋 마가리타 10.50
1800 Reposado Tequila, Cointreau, Grand Marnier, fresh squeezed lime juice and our house margarita mix. Served on the rocks.

TOP SHELF MARGARITA トップ・シェルフ・マルガリータ 탑 셸브 마가리타 11.95
Patron Tequila, Cointreau, fresh squeezed lime juice and a splash of our house margarita mix. Served on the rocks or blended.

ULTIMATE MARGARITA

Refreshing sangrias サングリア ◆ 샹그리아

APPLE-BERRY SANGRIA アップル・ベリー・サングリア 애플베리 샹그리아 10.50
A refreshing blend of Pinot Noir with perfect purée strawberry and apple, cranberry and orange juices.

CARIBBEAN SUNSET SANGRIA 10.50
カリビアン・サンセット・サングリア 캐리비안 선셋 샹그리아
Chardonnay and tropical mango purée with apple and pineapple juices.

SANGRIAS

SPIKED CUCUMBER

mojitos モヒート ◆ 모히또

CLASSIC MOJITO クラッシック・モヒート 클래식 모히또 9.50
Cruzan Rum, fresh mint, fresh lime, club soda, and a splash of syrup.

SPIKED CUCUMBER スパイクド・キューカンバー 스파이크트 큐컴버 9.50
Cruzan Rum, freshly puréd pineapple and cucumber, monin cucumber, torn mint, agave sour and club soda.

MANGO MOJITO マンゴー・モヒート 망고 모히또 9.95
Cruzan Mango Rum, fresh mint, fresh lime, Torani mango syrup and club soda.

CPK Specialties CPKスペシャル ◆ CPK의 별미

CPK TROPICAL TEA CPKトロピカル・アイスティー CPK 열대 차 8.50
Cruzan Mango Rum, lemonade and fresh brewed iced tea.

TWISTED COLADA ツィステッド・コラーダ 트위스티드 콜라다 10.25
Cruzan Rum and **Cruzan Coconut Rum**, blended with our piña colada mix. Swirled with your choice of strawberry or mango purée.

ULTIMATE BLOODY MARY 8.95
アルティメイト・ブラッディー・マリー 얼티멋 블러디 매리
Tito's Handmade Vodka and our zesty bloody mary mix.

MAI TAI マイ・タイ 마이 타이 9.50
Cruzan Rum and Myer's Rum with pineapple juice, orange juice and a splash of grenadine.

TOP SHELF LONG ISLAND ICED TEA 11.95
トップ・シェルフ・ロングアイランド・アイスティー 롱 아일랜드 아이스 티
Tito's Handmade Vodka, gin, **Cruzan Rum**, Cointreau, sweet & sour and **Pepsi**.

TROPICAL BREEZE トロピカル・ブリーズ 트로피컬 브리즈 9.50
Cruzan Coconut Rum, Midori, cranberry and pineapple juices.

non-alcoholic beverages ノンアルコール・ドリンク ◆ 무알콜 음료

LEMONADE レモネード 레몬에이드 4.25

FLAVORED LEMONADE フルーツ味 レモネード 과일맛 레몬에이드 5.75
Strawberry, raspberry, peach, mango or sugar-free raspberry.

FRESHLY BREWED ICED TEA アイスティー 갓 우려낸 아이스 티 3.75

FLAVORED ICED TEA フルーツ味 アイスティー 과일맛 아이스티 5.25
Strawberry, raspberry, peach or mango or sugar-free raspberry.

SPECIALTY ITALIAN SODA 4.95
スペシャル・イタリアン・ソーダ 이탈리안 소다
Strawberry, raspberry, peach or mango or sugar-free raspberry.

MILK ミルク 우유 3.00

ASSORTED SOFT DRINKS ソフトドリンク 음료수 3.95
Pepsi, Diet Pepsi, 7-Up, Chamorro Punch

ARNOLD PALMER ICED TEA 5.50
アーノルド・パーマー・アイスティー 아놀드 파머 아이스 티

HANOM WATER ボトル・ウォーター 생수 3.00

SAN PELLEGRINO SPARKLING MINERAL WATER 4.95
スパークリング・ミネラル・ウォーター 산 펠레그리노 미네랄 탄산수

JUICES ジュース 주스 4.95
Orange, apple, pineapple, cranberry, mango, coconut

Hand-Crafted sodas 手作りソーダ ◆ 홈메이드 소다

STRAWBERRY MANGO COOLER ストロベリー・マンゴー・クーラー 스트로베리 망고 쿨러 5.50
Strawberry purée and Torani mango syrup hand-shaken with club soda for a refreshing beverage!

CUCUMBER REVIVER キュウカンバー・リバイバー 큐컴버 리바이버 (오이 칵테일) 5.50
Freshly puréed pineapple and cucumber with Monin Cucumber, fresh torn mint and agave sour, topped with club soda.

MANGO HYDRATE マンゴー・ハイドレート 망고 스파클링 5.50
Freshly puréed pineapple and cucumber with Monin Cucumber, mango purée, fresh torn mint and agave sour, topped with club soda.

flavored frozen lemonade フルーツ味 フローズン・レモネード ◆ 얼음 갈은 레몬에이드

ORIGINAL LEMONADE, STRAWBERRY, PEACH, RASPBERRY, MANGO OR SUGAR-FREE RASPBERRY 5.25
ストロベリー、ピーチ、ラズベリー、マンゴー、キウィ 딸기, 복숭아, 라즈베리, 망고 와 키위

STRAWBERRY SMOOTHIE

tropical fruit drinks トロピカル・フルーツ・ドリンク ◆ 열대 과일

STRAWBERRY COLADA ストロベリー・コラーダ 딸기 콜라다 7.50
A blend of pineapple and coconut with a strawberry swirl.

PINEAPPLE COLADA パイナップル・コラーダ 파인애플 콜라다 7.50
A tropical blend of pineapple and coconut.

MANGO RASPBERRY COLADA マンゴー・ラズベリー・コラーダ 망고 라즈베리 콜라다 7.50
A blend of Torani mango syrup, pineapple and coconut with a raspberry swirl.

MAUI PUNCH マウイ・パンチ 마우이 펀치 6.50
A combination of orange and pineapple juices with a splash of grenadine. Served over ice.

smoothies スムージー ◆ 스무디

CHOCOLATE BANANA チョコレート・バナナ 초콜릿 바나나 7.95
Banana, cream and Hershey's chocolate syrup. Topped with whipped cream.

STRAWBERRY ストロベリー 딸기 7.95
Strawberries and cream. Topped with fresh whipped cream.

STRAWBERRY BANANA ストロベリー・バナナ 딸기 바나나 7.95
Strawberries, banana and cream. Topped with fresh whipped cream.

coffees + teas コーヒー&紅茶 ◆ 커피 & 차

COFFEE コーヒー 커피 3.50

CAFE AU LAIT 5.25
カフェ・オ・レ 카페오레
Espresso with steamed milk.

CAPPUCCINO Hot or Iced 5.25
カプチーノ 카푸치노

ESPRESSO Single 3.50 Double 5.00
エスプレッソ 에스프레소

CAFE LATTE カフェ・ラテ 카페라떼 5.25
Double espresso in a tall mug with steamed milk.

CAFE MOCHA カフェ・モカ 카페모카 5.50
Espresso with Hershey's chocolate syrup and steamed milk. Hot or iced. Add whipped cream on request.

HOT TEA お茶 차 3.50
Choose from Green or Earl Grey tea.

CAFE MOCHA

A 10% service charge will be added to your check. No personal checks are accepted.
お会計の際、サービス料１０%を加算させて頂きます。 10%의 서비스료가 부가됩니다.

white wine 白ワイン ◆ 화이트 와인

House Selection ハウスセレクション ◆ 하우스 셀렉션

glass/bottle

RÉSERVE GRAND VENEUR, WHITE CÔTE DU RHÔNE *France* 7.75/29.00

Fresh, dry and fruity, reminiscent of a well-rounded complex California white wine. Easy to drink and refreshing. Pairs well with seafood, pastas and salads.

リザーブ・グラン・ヴヌール、白　コート・デュ・ローヌ　フランス - 爽やか、ドライ、フルーティーな地中海スタイルの白ワイン。スッキリとして飲みやすいです。シーフード、パスタ、サラダととてもよくあいます。

리제흐브 그랑 브뇌르, 화이트 꼬트 뒤 론 프랑스 – 신선하고, 드라이하며 과일향이 나는 지중해스타일의 화이트 와인. 마시기 쉽고 청량함. 해산물, 파스타, 샐러드와 잘 어울림.

Light & Crisp 軽さと酸味のある白 ◆ 가볍고 경쾌한 와인

DOG POINT SAUVIGNON BLANC *New Zealand* 8.95/38.00

Aromatic, crisp and lightbodied. Smooth with lush core of apricot and lime zest flavors.

ドック・ポイント・ソーヴィニヨン・ブラン（ニュージーランド）香りが良くて軽くスッキリとしたワイン。

도그 포인트 쏘비뇽 블랑 (뉴질랜드) 향이 좋으며 가볍고 상쾌한 맛.

BARRYMORE PINOT GRIGIO *California* 45.00

Crisp and refreshing with citrus and tropical notes. Light bodied with elegant minerality.

バリモア・ピノ・グリジオ（カリフォルニア）あっさりとしたライトボディーで爽やかなワイン。

배리모어 피노 그리지오 (캘리포니아) 가볍고 상큼한 맛

FRENCH MUSCADET "LE SOLEIL NANTAIS" *Loire, France* 8.50/34.00

Crisp, perfectly structured award-winning Muscadet white wine: refreshingly light, floral with a long finish. 100% Burgundy Melon grapes. Enjoy with salads and seafood, especially shellfish.

フレンチ・ミュスカデ『ル・ソレイユ・ナンテ』受賞歴のあるミュスカデ白ワイン
サラダやシーフード特に貝類にとてもよくあいます。

프랑스 뮈스카테 "르 솔레이 낭트" 루아르, 프랑스 – 신선하고 완벽하게 구조화되어 있으며 상을 받은 뮈스카테 화이트 와인: 상쾌하고 가벼우며 긴 여운이 남는 꽃향기의 와인. 100% 버건디 멜론 포도. 샐러드와 해산물 특히 조개류, 갑각류와 즐기세요.

SAUVIGNON BLANC "LA NOUE DU ROY" *Loire, France* 8.25/33.00

From the French Loire Valley, famous for its Sauvignon Blanc wines. Green apple and floral notes balanced with a pleasant minerality. Clean, light and refreshing with a long finish. Excellent with salads, pastas and seafood.

ソーヴィニヨン・ブラン『ラ・ヌゥ・デュ・ロイ』フランス - ソーヴィニヨン・ブランワインで有名なフランスのロアール渓谷生まれ。クリーンで軽く爽やかな白ワイン。おすすめフードペアリング：サラダ、パスタ、シーフードによくあいます。

쏘비뇽 블랑 "라 누 뒤 루아" 프랑스 – 쏘비뇽 블랑으로 유명한 르와르 골짜기에서 생산된 깔끔하고 가벼운 청량한 맛의 와인. 추천 음식 : 샐러드, 파스타, 해산물과 잘 어울림.

Full & Rich 芳醇でコクがある白 ◆ 향이 진한 와인

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY *California* 9.50/40.00

Tropical fruit flavors such as mango, papaya, and pineapple with citrus notes.

ケンダル・ジャクソン・ヴィントナーズ・リザーブ・シャルドネ（カリフォルニア）トロピカルフルーツとシトラスの香りが豊かなワイン。

캔달 잭슨, 빈트너스 리저브 샤르도네 (캘리포니아) 열대 과일과 시트러스 특색이 가득한 맛

CHÂTEAU DE MALIGNY PETIT CHABLIS *Chablis, France* 49.00

Fresh with light floral aromas and a smooth finish. Hailing from French vinyards specializing in chardonnay grapes since the 15th century, the Durup family are experts in the art of Chablis wine making. Excellent with creamy or grilled seafood, chicken, mushrooms, pizzas and pastas.

シャトー・ドゥ・マリニー　ペチッ・シャブリ - シャブリ・フランス - フランスのワイン有名地方であるシャブリの深い味わいで調和のとれたワイン。クリーム系やグリルしたシーフード、チキン、マッシュルーム、ピザ、パスタと美味しく頂けます。

샤토 드 말리니 샤블리 (프랑스 포도주) 명망있는 프랑스 샤블리 지역에서 생산되며 복잡미묘함과 조화로움을 느낄 수 있는 와인. 크림소스의 해산물 또는 구운해산물, 치킨, 버섯, 피자, 파스타와 드시길 추천함.

Rosé ロゼ ◆ 로제

CHÂTEAU LA COSTE ROSÉ D'UNE NUIT *Provence, France* 12.50/52.00

Château La Coste winery recently awarded the "Best Rosé in the World". Ample, crisp and dry for a long, refreshing finish. Certified organic. Great with seafood, BBQ, spicy dishes, salads and California cuisine.

シャトー・ラ・コスト・ロゼ　フランス - シャトー・ラ・コストワインナリーは、近年『世界一のロゼ』を受賞。キリッと爽やかなオーガニックワイン。おすすめフードペアリング：シーフード、BBQ、スパイシー料理、サラダ、カリフォルニア料理とよくあいます。

샤토 라 코스트 로제 프랑스 – 세계에서 "최고의 로제"를 수상한 샤토 라 코스트 와이너리. 상큼하고 신선한 인증받은 유기농와인. 추천 음식 : 해산물, 바비큐, 매콤한 요리, 샐러드, 캘리포니아 요리.

Sparkling スパークリングワイン ◆ 스파클링 와인

PETALO *Italy* 8.25/35.00

A clear bubbling wine with flavors of sweet apples and pears.

페탈로 스파클링 화이트 와인 (이탈리아) 달콤한 사과와 배의 맛　　페탈로・스파ークリング白ワイン　(イタリア) 甘いリンゴと梨の風味のワイン。

FRENCH SPARKLING WHITE WINE "GUILBAUD CRÉMANT DE LOIRE" *France* 10.00/43.00

Traditional, pure and fine brut sparkling wine with bright gold bubble. Ideal for a celebratory toast!

フレンチスパークリング白ワイン『ギルボー・クレマン・ド・ロワール』フランス - 伝統的でピュアなブリュットスパークリングワイン。お祝い時の乾杯にぴったりです！

프랑스 스파클링 화이트 와인 "길보 끄레망 드 루아르" 프랑스 – 전통적인 순수하고 쌉쌀한 맛의 스파클링 와인. 축하주로 이상적임.
추천 음식 : 해산물, 바비큐, 매콤한 요리, 샐러드, 캘리포니아 요리.

A 10% service charge will be added to your check. No personal checks are accepted.
お会計の際、サービス料１０%を加算させて頂きます。　　10%의 서비스료가 부가됩니다.

red wine 赤ワイン ◆ 레드 와인

House Selection ハウスセレクション ◆ 하우스 셀렉션

glass/bottle

RÉSERVE GRAND VENEUR, RED CÔTE DU RHÔNE *France* 7.75/29.00

Aromatic, full-flavored and silky red wine with aromas of dark berries and spices. Perfect complexity for meats, tomato-based pizzas and pastas.

リザーブ・グラン・ヴヌール、赤　コート・デュ・ローヌ　フランス - 香りよく風味豊かで、ダークベリーとスパイスの香りを持つシルキーな赤ワイン。おすすめフードペアリング：お肉、トマトベースのピザやパスタにとても最適です。

리제흐브 그랑 브뢰르, 레드 꼬뜨 뒤 론 프랑스 – 다크베리와 향신료가 느껴지는 진한 풍미의 향이 좋은 부드러운 레드 와인. 추천 음식 : 고기류, 토마토소스의 피자, 파스타와 완벽한 어울림.

Medium Bodied Reds ほどよいコクのある赤 ◆ 미디엄 바디 레드

KENDALL-JACKSON VINTNER'S RESERVE MERLOT *California* 50.00

Intricate layers of black cherry, plum, currant and wild berry mingle with a hint of spice. Soft, delicate tannins carry to a long lingering finish.

ケンダル・ジャクソン・ヴィントナーズ・リザーブ・メルロ　(カリフォルニア) 何層にも重なり合ったダークベリーの風味が長く余韻を保ちます。

캔달 잭슨, 빈트너스 리저브 메를로 (캘리포니아) 긴 여운을 가진 다크베리의 향연이 느껴지는 맛

MEIOMI PINOT NOIR *California* 11.75/50.00

Bright fruit and vanilla aromas with expressive berry and toasty mocha flavors. Complex, with a structure and depth seldon seen in pinot noir.

メイオミ・ピノ・ノワール　(カリフォルニア)- ベリーとトーストしたモカフレーバーの複雑味の風味のワイン。

메이오미 피노 누아 (캘리포니아) –토우스티한 모카와 베리의 복잡미묘한 맛

Full Bodied Reds 濃厚さと重量感のある赤 ◆ 풀 바디 레드

KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON *California* 10.50/48.00

The aromas of deep black cherry, blackberry and cassis draw you in. Well-defined, round tannins provide a robust backbone throughout the middle.

ケンダル・ジャクソン・ヴィントナーズ・リザーブ・カベルネ・ソーヴィニヨン(カリフォルニア)ベリーの香りで濃厚な赤ワイン。

캔달 잭슨, 빈트너스 리저브 까베르네 쏘비뇽 (캘리포니아) 베리 아로마가 풍부한 레드와인.

RODNEY STRONG SONOMA CABERNET SAUVIGNON *California* 8.25/35.00

Full bodied and richly textured, displays intense aromas and flavors of black currant, sandalwood, white pepper and cocoa.

ロドニー・ストロング・ソノマ・カベルネ・ソーヴィニヨン (カリフォルニア) アロマのパンチの効いたフルボディー赤ワイン。

로드니 스트롱 소노마 까베르네 쏘비뇽 (캘리포니아) 강렬한 향을 가진 묵직한 무게감이 느껴지는 와인.

CLOS DES SIXTES LIRAC AOC/CÔTE DU RHÔNE *France* 12.00/52.00

Full-bodied, elegant and complex organic red wine with exceptional intensity. Aromas of black currant, spices, and a smooth vanilla finish. Best paired with grilled meats, tomato-based pizzas and pastas and spicy dishes.

クロ・ド・シスト　リラック　コート・デュ・ローヌ　フランス - フルボディーでエレガントそして複雑味のあるパンチの効いたオーガニック赤ワイン。グリルしたお肉、トマトベースのピザやパスタ、スパイシー料理にとてもよくあいます。

끌로 데 식스트, 리락/ 꼬뜨 뒤 론 프랑스 – 뛰어난 품질의 풍부한 맛과 우아하고 건강한 유기농 레드 와인. 그릴에 구운 고기류, 토마토 소스의 피자, 파스타, 매콤한 요리들과 최고의 궁합.

JORDAN CABERNET SAUVIGNON *California* 89.00

Renowned for consistent quality, for decades, it has remained one of the top Cabernet Sauvignon brands on the U.S. restaurant wine lists.The perfect balance between beautiful fruit, silky tannins and a lingering finish.

ジョーダン・カベルネ・ソーヴィニヨン(カリフォルニア)アメリカレストランのワインリストの中で、とても人気の高いカベルネ・ソーヴィニヨン。数十年に渡り一貫としたその品質は有名で、バランスのとれたシルキーなワイン。

죠단 까베르네 쏘비뇽 (캘리포니아) –미국 식당 와인 리스트에 있는 최고의 까베르네 쏘비뇽중의 하나. 균형잡힌 부드러운 맛과 수년간 한결같은 품질로 알려져 있는 와인.

Menu and prices subject to change.

draft beers

生ビール ◆ 생맥주

BLUE MOON BELGIAN WHITE 7.25
ブルームーン(ベルギースタイル　白ビール)　블루문 (벨기에산 화이트 맥주)
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.

GUAM BREWERY GUAM GOLD CREAM ALE 8.50
グアムブリュワリー　グアムゴールド　ー 地ビール クリームエール
괌 브루어리 괌 골드–괌 현지에서 제조한 크림 에일
Locally brewed! Cool, crisp and refreshing with an underlying malt backbone and noble hop profile with a distinct cream flavor.

GUAM BREWERY ISLAND IPA 8.50
グアムブリュワリー アイランドIPA ー 地ビール インディアン ペールエール
괌 브루어리 아일랜드 IPA–괌 현지에서 제조한 인디안 페일 에일
Locally brewed! Smooth and delicately hoppy. A citrus and floral bouquet gives way to a nip of hops flavor for a clean and crisp finish.

LAGUNITAS IPA 7.50
ラグニタスIPA　(インディアン ペールエール)
라구니스타 IPA (인디안 페일 에일)
A well-rounded, highly drinkable IPA. Caramel malt barley provides the richness that mellows out the twang of the hops.

MILLER LITE 6.25
ミラーライト　ー　アメリカンライト ペールエール
밀러 라이트– 아메리칸 라이트 페일 라거
American light pale lager with a medium malt & hop aroma. Smooth with a crisp, clean finish.

ROGUE (Rotating Tap) 9.00
ローグブルワリー　ー　その時々でビールが変わります
로그부루워리– 셀렉션 날짜에 따라 종류 바뀜
Rotating selection of world class ales and lagers brewed in Newport, Oregon. Ask us about our current selection!

SUMMER MOON - BLUE MOON BEER COCKTAIL 8.50
サマームーン　ー ビールカクテル　서머문 – 맥주칵테일
Our draft **Blue Moon Belgian White** cocktail style with **Tito's Handmade Vodka** and lemonade. Served over ice for a refreshing, smooth finish.

bottled beers

瓶ビール
병맥주

ASAHI - LARGE	アサヒスーパードライ	아사히 수퍼 드라이	12.00
CORONA	コロナ	코로나	6.25
BUDWEISER	バドワイザー	버드와이저	5.50
BUD LIGHT	バドライト	버드 라이트	5.50

appetizers アペタイザー ◆ 애피타이저

DYNAMITE SHRIMP
ダイナマイト・シュリンプ
다이너마이트 새우

Lightly fried shrimp tossed in spicy sweet aioli with slivered scallions and toasted sesame seeds served on a bed of crispy rice noodles.

12.99

SPINACH ARTICHOKE DIP 12.99
ほうれん草アーティチョーク ディップ　시금치 아티초크
Served hot with corn tortilla chips.

CHICKEN KELAGUEN 10.99
チキン・ケラグエン　チャモロ風チキンサラダ　치킨 켈라구엔
A local favorite! Chicken and onions marinated Guam style with a little heat. Served with warm pizza-pita bread.

LETTUCE WRAPS with CHICKEN

LETTUCE WRAPS
レタスラップ　양상추 랩
Minced chicken and/or shrimp, pan-seared with Shiitake mushrooms, water chestnuts and 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 13.99
WITH SHRIMP 15.99
WITH CHICKEN & SHRIMP 18.99

A 10% service charge will be added to your check. No personal checks are accepted.
お会計の際、サービス料１０%を加算させて頂きます。　10%의 서비스료가 부가됩니다.

CHARRED SHISHITO PEPPERS

CHARRED SHISHITO PEPPERS

ピリ辛ガーリックのししとう焼き　　꽈리고추 볶음

East Asian shishito peppers pan-sautéed with soy sauce, garlic and red chili.

8.99

AVOCADO CLUB EGG ROLLS

AVOCADO CLUB EGG ROLLS

アボカドクラブ・揚げ春巻き　　아보카도 클럽 에그롤

A fusion of East and West with fresh avocado, chicken, tomato, Monterey Jack cheese and applewood smoked bacon, wrapped in a crispy wonton roll. Served with ranchito sauce and our herb ranch dressing.

13.99

STICKY ASIAN CAULIFLOWER

カリフラワーのモチモチ唐揚げ

스티키 아시안 컬리플라워– 매콤달콤하고 바삭한 컬리플라워와 구운 땅콩과 향긋한 파의 조합

Our combination of sweet and spicy is irresistable on these crispy cauliflower florets with toasted peanuts and scallions.

8.99

CHORIZO QUESO FUNDIDO

STICKY ASIAN CAULIFLOWER

CHORIZO QUESO FUNDIDO

チョリソ入りメキシコ風チーズフォンデュ　　초리조 치즈퐁듀

Monterey Jack and Quesadilla cheese baked in our hearth oven with fire-roasted poblanos and local chorizo. Served with salsa verde and corn tortilla chips.

12.99

GARLIC CHEESE FOCACCIA with CHECCA

GARLIC CHEESE FOCACCIA

Served with Checca or Tzatziki

ガーリックチーズフォカッチャ　　갈릭 치즈 포카치아

Italian-style pizza bread topped with Mozzarella cheese, garlic and herbs and hearth baked. Served with your choice of Checca, a combination of fresh roma tomatoes, basil, garlic and extra virgin olive oil, or Tzatziki, made with yoghurt, dill, cucumber and citrus.

7.50

SHAVED MUSHROOM + SPINACH FLATBREAD

マッシュルームとほうれん草のフラットブレット

얇게 썬 버섯 & 시금치

Extra virgin garlic olive oil, Mozzarella, Romano, shaved mushrooms, sautéed spinach, grated Parmesan and fresh cracked pepper. Topped with additional grated Parmesan.

10.99

SHAVED MUSHROOM + SPINACH FLATBREAD

Menu and prices subject to change.

NEW　　VEGETARIAN

salads サラダ • 샐러드

SANTA FE POWER BOWL

サンタフェ・パワーボール　　산타페 파워 보울 샐러드

Quinoa and spinach topped with lime chicken, tomatoes, sweet white corn, black beans, red cabbage, toasted pepitas, fresh avocado, poblanos and scallions. Served with housemade poblano ranch.

17.50 Half 12.50

THAI CRUNCH SALAD

タイ風パリパリサラダ　　태국식 크런치 샐러드

Shredded napa cabbage, chilled-grilled chicken breast, julienne cucumbers, edamame, crispy wontons, peanuts, cilantro, julienne carrots, red cabbage and green onions tossed with a lime-cilantro dressing. Topped with crispy rice sticks and Thai peanut dressing.

16.99 Half 13.50

+FRESH AVOCADO 3.50

ROASTED VEGGIES SALAD

ROASTED VEGGIES SALAD

ロースト野菜サラダ　　구운 채소 샐러드

(チキン、シュリンプ、サーモンを追加できます)

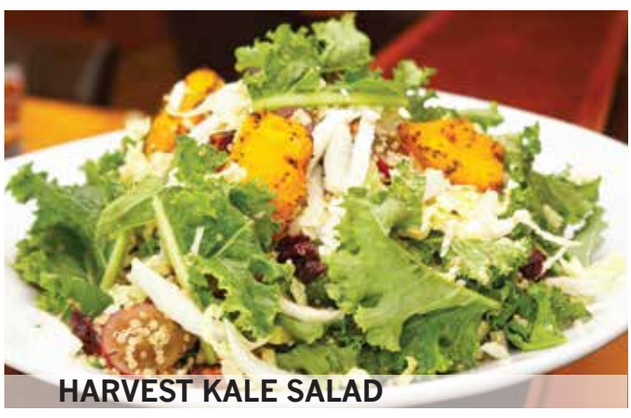
Warm artichoke hearts, broccoli, eggplant, red and yellow peppers, corn and sun-dried tomatoes served over cool romaine, avocado and house-made Dijon balsamic vinaigrette.

17.99 Half 13.99

+GRILLED CHICKEN BREAST 5.75

+GRILLED SHRIMP 8.50

+SAUTÉED SALMON 8.50



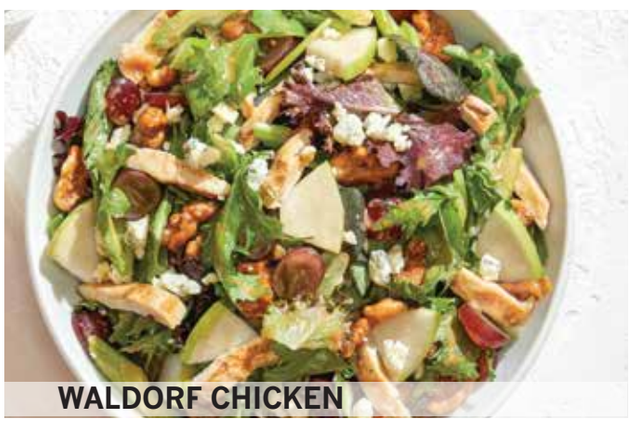
HARVEST KALE SALAD

HARVEST KALE SALAD

フレッシュケールとキヌアのサラダ　　하베스트 케일샐러드

Fresh kale, quinoa, grilled butternut squash, Napa cabbage, crisp green apple, cranberries, candied walnuts, grapes and feta cheese in our housemade champagne vinaigrette.

17.50



WALDORF CHICKEN

CLASSIC CAESAR

シーザーサラダ　　시저 샐러드

Crisp romaine leaves, shaved Parmesan cheese and garlic-herb croutons tossed in our Caesar dressing.

13.99 Half 10.99

+GRILLED CHICKEN BREAST 5.75

+GRILLED SHRIMP 8.50

+SAUTÉED SALMON 8.50

WALDORF CHICKEN

ワルドルフ風チキンサラダ　　월도프 치킨

A 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 Bleu cheese dressing.

15.99

GREEK SALAD
ギリシャサラダ　　그리스 식 샐러드

A flavorful combination of romaine and iceberg lettuce, cucumber, red onion, tomatoes, chickpeas, feta, and olives. Served with our herb-mustard Parmesan vinaigrette and a side of our housemade Tzatziki sauce.

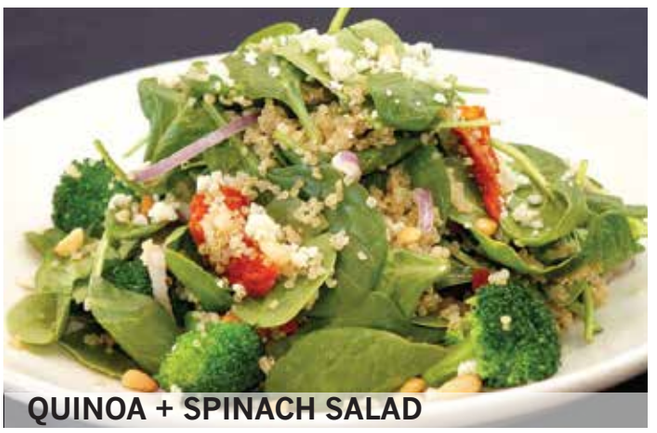
$14.99

GREEK SALAD

QUINOA + SPINACH SALAD
キヌアとホウレン草のサラダ　　퀴노아 & 시금치 샐러드

Our super-grain salad with broccoli, sun-dried tomatoes, red onion, toasted pine nuts and Feta tossed in our champagne vinaigrette.

14.50


QUINOA + SPINACH SALAD

THE ORIGINAL BBQ CHICKEN CHOPPED
オリジナルBBQチキンサラダ　　오리지널 바베큐 치킨 샐러드

Chopped lettuce, black beans, sweet corn, 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 green onions.

16.99 Half 12.50
+FRESH AVOCADO 3.50

THE ORIGINAL BBQ CHICKEN CHOPPED

MISO SHRIMP SALAD
みそ風味えびサラダ　　미소 새우 샐러드

Shredded napa cabbage with fresh avocado, julienne cucumbers, edamame, carrots, red cabbage, green onions, cilantro, crispy rice noodles and crispy wontons tossed in a Miso dressing and topped with shrimp. Substitute chilled-grilled chicken breast for shrimp upon request.

19.50 Half 15.50

MISO SHRIMP SALAD

Soups スープ ◆ 수프

DAKOTA SMASHED PEA + BARLEY SOUP

SEDONA TORTILLA SOUP
メキシコ風トルティーヤスープ　　세도나 토틸라 수프

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

Bowl 8.99 Cup 5.99

DAKOTA SMASHED PEA + BARLEY SOUP
グリーンピースと大麦のスープ　　다코타 으깬 콩 & 보리 수프

Hearty, vegetarian split pea with barley, carrots, onions and savory herbs. Garnished with chopped green onions.

Bowl 8.99 Cup 5.99

TWO IN A BOWL
ツーインアボール 1皿に2種類のスープ　두 가지가 한 그릇에

Combine soups. Served side by side in the same bowl.

9.99

NEW　　VEGETARIAN

main plates スペシャル ◆ 스페셜 요리

FIRE-GRILLED RIBEYE* 37.99

直火焼きリブアイ　ロースト野菜添え　　직화구이 립아이 스테이크와 구운 야채

14oz USDA choice ribeye grilled with housemade Pinot Noir sea salt and a side of our black peppercorn sauce. Served with roasted vegetables.

GRILLED SALMON

GRILLED SALMON 24.99

サーモングリル　　구운 연어

Salmon lightly seasoned and grilled. Accompanied with fresh broccoli and linguini fini in a creamy lemon-caper sauce. Served blackened upon request.

CHICKEN PICCATA 19.99

チキンピカタ　　닭고기 피카타

Thinly pounded chicken breast, sautéed in a creamy lemon-caper sauce. Served with linguini fini pasta.

ROASTED GARLIC CHICKEN 19.99

ローストガーリックチキン　ロースト野菜添え

로스트 갈릭 치킨과 구운 야채

Pan-sautéed chicken breast in lemon garlic sauce with hearth roasted seasonal vegetables.

CHICKEN PICCATA

ROASTED GARLIC CHICKEN

◆ NEW

VEGETARIAN

CPK CLASSIC CHEESEBURGER* クラシックチーズバーガー CPK 클래식 치즈버거 17.50

Classic Cheeseburger with our signature blend of premium beef topped with applewood smoked bacon, melted Gruyére cheese, caramelized onions, tomato, pickles, lettuce and house made burger sauce. All on a hand-crafted Brioche bun, served with crispy smashed potatoes and rojo dip.

Sandwiches + Tacos タコス&サンドイッチ ◆ 타코 & 샌드위치

CARNE ASADA TACOS

カルネアサダ タコス トルティヤチップス添え

멕시코풍 카르네 아사다 스테이크 토핑 타코와 토티야 칩

Tender marinated steak, homemade avocado salsa verde, red onions, cilantro, romaine and shredded napa cabbage served with tortilla chips and fresh tomato salsa. 15.99

CALIFORNIA CLUB

カリフォルニアクラブ サンドイッチ 캘리포니아 클럽 샌드위치

Chilled-grilled chicken breast with applewood smoked bacon, sliced fresh roma tomatoes, fresh avocado, shredded lettuce and mayonnaise. Served with your choice of Parmesan herb or traditional ciabatta and your choice of soup or classic Caesar salad. 14.99

SPICY SHRIMP TACOS

ピリ辛シュリンプ タコス 매운 새우 타코

Lightly fried shrimp tossed in spicy sweet aioli topped with shredded napa and red cabbage, red onions and cilantro-lime sour cream in our flour tortilla. Served with tortilla chips and fresh tomato salsa. 13.50

THE ORIGINAL BBQ CHICKEN SANDWICH

オリジナル BBQチキン サンドイッチ 원조 바베큐 치킨 샌드위치

Pulled chicken with our Original BBQ sauce, onion straws, Sriracha ranch slaw and fresh cilantro on our traditional ciabatta or Parmesan herb ciabatta. Served with your choice of soup or classic Caesar salad. 12.99

*Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

＊お肉の焼き加減を調節することも出来ます。 生肉、または十分に調理されていない肉料理は食中毒などの危険がさらに高まりますので、ご注意ください。

＊주문에 따라 요리해드립니다. 하지만 날 것이나 덜 익힌 고기를 드시는 것은 식중독의 위험을 높힙니다.

pastas パスタ ◆ 파스타

Each pasta comes with a piece of focaccia bread.

New! Order enough to share! Get it “Family Style” for a double serving of our select pastas.

SPICY SEAFOOD SPAGHETTI

ピリ辛シーフード　スパゲティー
매콤한 해물 스파게티

Mussels, shrimp and calamari tossed in our seafood-infused tomato sauce and garnished with fresh Italian parsley.

21.50

Family Style $34.99

PORTOBELLO MUSHROOM RAVIOLI 17.99

ポータベロきのこ ラビオリ　포르토벨로 버섯 라비올리

Rosemary ravioli filled with Portobello mushrooms, herbs and cheese. Topped with imported Italian tomatoes and fresh basil. Choose from tomato basil, garlic-Parmesan cream sauce or both with our Pomodoro sauce.

Add sautéed mushrooms 3.75

LOBSTER FETTUCCINE Market Price

ロブスター フェットチーネ　바닷가재 페투치니

Succulent lobster chunks with fettuccine in a garlic-Parmesan cream sauce and Italian parsley.

A 10% service charge will be added to your check. No personal checks are accepted.
お会計の際、サービス料１０%を加算させて頂きます。　10%의 서비스료가 부가됩니다.

GARLIC CREAM FETTUCCINE with SHRIMP

BROCCOLI + SPINACH

GARLIC CREAM FETTUCCINE 14.50

ガーリッククリーム　フェットチーネ　　크림 마늘 페투치니

Fettuccine in a garlic-Parmesan cream sauce with Italian parsley.

+ CHICKEN 4.25 | + SHRIMP 8.50

+ CHICKEN & SHRIMP 10.50 | + SAUTÉED MUSHROOMS 3.75

Family Style $23.99 | With chicken $29.99
With shrimp $36.99 | With chicken & shrimp $39.99

BROCCOLI + SPINACH 16.50

ブロッコリーとほうれん草 スパゲティーニ　브로콜리 & 시금치 스파게티

A light pasta with sautéed broccoli, spinach, fresh tomatoes, basil, garlic and Parmesan cheese.

+ GRILLED CHICKEN BREAST 5.75

+ SHRIMP 8.50 | + SAUTÉED SALMON 8.50

Family Style $26.99 | With grilled chicken breast $35.99
With shrimp $39.99 | With salmon $39.99

KUNG PAO SPAGHETTI 13.50

中華風クンパオ　スパゲティー　　중국식 치킨 스파게티

A classic Kung Pao sauce with garlic, green onions, peanuts and HOT red chilies.

+ CHICKEN 4.25

+ SHRIMP 8.50 | + CHICKEN & SHRIMP 10.50

Family Style $21.99 | With chicken $28.99
With shrimp $35.99 | With chicken & shrimp $38.99

SPAGHETTI BOLOGNESE 14.99

スパゲティー　ボロネーゼ　　볼로네즈 스파게티

Spaghetti with traditional meat sauce, grated Parmesan cheese and Italian parsley.

Add sautéed mushrooms 3.75

Family Style $23.99 | With sautéed mushrooms $29.99

TOMATO BASIL 13.99

トマトとバジル スパゲティーニ　　바질 토마토 스파게티

Linguini fini with imported Italian tomatoes, garlic and fresh basil.

Add grilled chicken breast 5.75

Family Style $22.99 | With grilled chicken breast $31.99

SPAGHETTI CARBONARA 17.50

スパゲティー　カルボナーラ　　까르보나라

Sautéed applewood smoked bacon tossed in a Parmesan cream sauce.

Family Style $27.99

GRILLED SAUSAGE + PEPPER PENNE 15.99

ソーセージとパプリカ ペンネ　　구운 소시지 & 피망 펜네

Penne with crumbled spicy Italian sausage, mild onions, red & yellow peppers and Parmesan cheese in our marinara sauce. Substitute bolognese meat sauce for marinara 3.99.

Family Style $25.99 | With bolognese meat sauce $31.99

KUNG PAO SPAGHETTI with SHRIMP

SPAGHETTI BOLOGNESE

SPAGHETTI CARBONARA

GRILLED SAUSAGE + PEPPER PENNE

NEW

VEGETARIAN

hand-tossed pizzas

ピザ ◆ 수타 피자

THE ORIGINAL BBQ CHICKEN

CAULIFLOWER CRUST

order your favorite pizza on our gluten-free cauliflower crust for an additional 3.95

$3.95追加で、ご注文のピザを特製グルテンフリーカリフラワーピザ生地に、変更できます。

추가요금 $3.95으로 글루텐을 함유하지 않은 컬리플라워 크러스트에 어떤 피자든 주문가능

CARNE ASADA

SHAVED MUSHROOM + SPINACH

FIVE CHEESE + FRESH TOMATO

THE ORIGINAL BBQ CHICKEN 16.00

オリジナルBBQチキン　ピザ　오리지널 바베큐 치킨 피자

Barbecue sauce, smoked Gouda and Mozzarella cheeses, pulled BBQ chicken and sliced red onions, garnished with fresh cilantro. Add applewood smoked bacon 2.50.

THE HAWAIIAN BBQ CHICKEN 16.99

ハワイアンBBQチキン　ピザ　하와이안 바베큐 치킨 피자

Pulled BBQ chicken, smoked gouda and Mozzarella cheese, BBQ sauce, sliced red onions and fresh cilantro. We added pineapple for a sweet island twist!

CARNE ASADA 17.99

カルネアサダ　ピザ　멕시코 풍 카르네 아사다 스테이크 피자

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

SHAVED MUSHROOM + SPINACH 14.99

マッシュルームとほうれん草のピザ　얇게 썬 버섯 & 시금치

Extra virgin garlic olive oil, Mozzarella, Romano, shaved mushrooms, sautéed spinach, grated Parmesan and fresh cracked pepper. Topped with grated Parmesan.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

PEPPERONI ペパロニ　ピザ　페퍼로니 피자 14.99

America's favorite pizza. A combination of rustic and spicy pepperoni with fresh Mozzarella and wild oregano. Add White Truffle Oil 2.99.

FIVE CHEESE + FRESH TOMATO 15.50

5種類のチーズとトマトのピザ　다섯가지 치즈와 토마토 피자

Sliced tomatoes, basil, fresh Mozzarella cheese, Monterey Jack, smoked Gouda, Mozzarella and shaved Pecorino Romano cheeses.

UNTRADITIONAL CHEESE 13.50

アントラディッショナル　チーズピザ　모짜렐라 치즈 피자

A combination of Mozzarella, Fresh Mozzarella and Queso cheeses in our tomato sauce.

*Consuming raw or undercooked meats may increase your risk of foodborne illness.
＊生肉、または十分に調理されていない肉料理は食中毒などの危険がさらに高まりますので、ご注意ください。
＊하지만 날 것이나 덜 익힌 고기를 드시는 것은 식중독의 위험을 높입니다.

Any of our pizzas can be served on a thin crust for an additional 2.50.
추가요금 $2.50으로 어떤 수제피자든 얇은 크러스트로 만들어 드릴 수 있습니다.　$2.50追加で、ご注文のピザをクリスピーピザ生地に変更できます。

SHRIMP SCAMPI PIZZA 16.99
シュリンプ・スキャンピ ピザ　새우 스캠피 피자
Housemade lemon-garlic shrimp with caramelized onions, Mozzarella, Parmesan and red chili, topped with fresh arugula and wild Greek oregano.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

THE WORKS ザ・ワークス　여러가지 토핑을 얹은 17.50
Spicy Italian sausage, rustic pepperoni, sautéed mushrooms, Mozzarella cheese, red onions, green peppers, black olives and wild oregano.

HAWAIIAN ハワイアン　ピザ　하와이안 피자 14.99
Say aloha to pineapple, applewood smoked ham and slivered scallions.

WILD MUSHROOM 15.99
ワイルド・マッシュルーム　ピザ　야생 버섯 피자
Shiitake and white mushrooms with slivered scallions, cracked black pepper, Pecorino Romano and Mozzarella. Finished with Parmesan. Add White Truffle Oil 2.99.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

CALIFORNIA CLUB 18.50
カリフォルニアクラブ　ピザ　캘리포니아 클럽 피자
Get instant VIP status with this club! Neuske's applewood smoked bacon, roasted chicken and Mozzarella, hearth-baked and topped with avocado, fresh basil, arugula and romaine, tossed in lemon pepper aioli.

CALIFORNIA VEGGIE 14.99
カリフォルニア　野菜ピザ　캘리포니아 채소 피자
Loaded with fresh vegetables! Broccoli, eggplant, white mushroom, sun dried tomatoes, corn, red onions and Mozzarella. Add Gorgonzola 2.99.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

ROASTED GARLIC CHICKEN PIZZA 16.50
ローストガーリックチキン ピザ　구운 마늘 치킨 피자
Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper.

MUSHROOM PEPPERONI SAUSAGE 17.50
マッシュルーム、ペパロニ、ソーセージのピザ　버섯 페퍼로니 피자
Sautéed mushrooms, rustic pepperoni, spicy Italian sausage, fresh basil and Mozzarella cheese. We like to call it "MuPeSa" (mup-suh).

CHAMORRO SAUSAGE PIZZA 15.99
ローカルチャモロソーセージ　ピザ　차모로 소시지 피자
Local crumbled Chamorro sausage and hot chili peppers with Mozzarella cheese, red onions, green peppers, sautéed mushrooms and our spicy sweet Caribbean sauce. Mild upon request.

THE WORKS

CALIFORNIA CLUB

ROASTED GARLIC CHICKEN PIZZA

NEW　VEGETARIAN

crispy thin crust ナポリ風　クリスピーピザ ◆ 씬 크러스트 피자

CAULIFLOWER CRUST

order your favorite pizza on our gluten-free cauliflower crust for an additional 3.95

추가요금 $3.95으로 글루텐을 함유하지 않은 컬리플라워 크러스트에 어떤 피자든 주문가능

$3.95追加で、ご注文のピザを特製グルテンフリーカリフラワーピザ生地に、変更できます。

MARGHERITA 15.99
マルゲリータ　ピザ　마르게리따 피자

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

MARGHERITA

ROASTED ARTICHOKE + SPINACH 16.50
アーティチョークとホウレン草のピザ　구운 아티초크 & 시금치 피자

Oven-roasted artichoke hearts, sautéed spinach and garlic, Queso, Mozzarella and Parmesan cheeses. Add grilled chicken 2.99.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

ROASTED ARTICHOKE + SPINACH with Chicken

THE MEAT CRAVERS 18.99
ミート・クレイバーズ　ピザ　お肉系トッピング・ピザ　고기쟁이 피자

This macho pizza is loaded with spicy Italian sausage, rustic pepperoni, applewood smoked ham, spicy Capicola and salami.

SPICY MILANO 17.99
ピリ辛 ミラノ ピザ　스파이시 밀라노

Crispy thin crust with spicy fennel sausage and pepperoni, serrano peppers, white mushrooms, onions, spicy marinara, wild Greek oregano, and fresh mozzarella and Romano cheeses.

Recommended on our Cauliflower Pizza Crust +3.95
추가요금 $3.95으로 컬리플라워 크러스트 추천
$3.95追加で、特製カリフラワーピザ生地への変更をお勧めします。

SPICY MILANO

JAMAICAN JERK CHICKEN 17.50
ジャマイカン・ジャークチキン　ピザ　자메이칸 훈제 닭고기 피자

Grilled Jerk-spiced chicken breast with our spicy Caribbean sauce. Mozzarella cheese, applewood smoked bacon, mild onions, roasted red and yellow peppers. Garnished with green scallions.

PEPPERONI SUPREMO 15.50
ペパロニ　シュプリモ　ピザ　페퍼로니 슈프림 피자

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

SICILIAN シシリアン　ピザ　시칠리안 피자 17.99

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

FOUR SEASONS フォーシーズンズ　ピザ　4가지 맛 피자

Made with imported Italian tomatoes, oven-roasted artichoke hearts, salami, fresh white mushrooms, mild onions, Mozzarella and fresh Mozzarella cheeses. Topped with fresh herbs and Parmesan cheese. 17.99

JAMAICAN JERK CHICKEN

FOUR SEASONS

SICILIAN

◆ NEW

VEGETARIAN

RED VELVET CAKE 9.75
レッドベルベットケーキ 레드벨벳 케이크
Three layers of moist red velvet cake frosted with vanilla bean, cream cheese and white chocolate curls. Served on vanilla bean sauce. Á la mode add 1.99

CHOCOLATE SOUFFLÉ CAKE 8.75
チョコレートスフレケーキ 초코 수플레 케이크
A Belgian chocolate soufflé cake served warm with CPK's triple-thick hot fudge on vanilla bean sauce. Á la mode add 1.99

BUTTER CAKE 8.75
バターケーキ 버터 케이크
Served warm with fresh whipped cream. Á la mode add 1.99

TURTLE SUNDAE 9.75
タートルサンデー 거북이 선데이 아이스크림
Three scoops of vanilla ice cream topped with CPK's triple-thick hot fudge, warm caramel sauce, pecans, fresh whipped cream and a cherry.

Save room for Dessert

california PIZZA KITCHEN