vegetarian & vegan menu guide
where fresh & creative flavors collide

California Pizza Kitchen
where fresh & creative flavors collide
**LACTO-OVO VEGETARIAN:** No meat or fish, but dairy products and eggs are acceptable. This is the most common kind of vegetarian.

Here are some general guidelines to meet the dietary needs of these guests:

**For pizzas:**
- All crusts are okay.
- Remove any meats, but all veggies are okay.
- Sauce to avoid: Thai Sauce has animal byproducts.

**For pastas:**
- All pasta noodles are okay.
- Remove any meats, but all veggies are okay.
- Only the Tomato Basil, Mac ‘N’ Cheese, and Garlic Cream sauces are okay.
- Sauces to avoid: Bolognese, Chicken Tequila, Jambalaya, Kung Pao, all contain meat or shellfish; therefore, none of the items containing these sauces can be made vegetarian.

**For salads:**
- Remove any meats, but all veggies are okay.
- All dressings are okay.

Here are some great items that are already (or with minor modification) LACTO-OVO VEGETARIAN dishes:

<table>
<thead>
<tr>
<th>SMALL PLATES</th>
<th>POWER BOWLS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus + Arugula Salad</td>
<td>Banh Mi (no chicken)</td>
</tr>
<tr>
<td>(no cheese) - Hawaii only</td>
<td>Santa Fe (no chicken)</td>
</tr>
<tr>
<td>Petite Wedge (no bacon)</td>
<td></td>
</tr>
<tr>
<td>Mexican Street Corn</td>
<td></td>
</tr>
<tr>
<td>(no ranchito sauce)</td>
<td></td>
</tr>
<tr>
<td>Spicy Buffalo Cauliflower</td>
<td></td>
</tr>
<tr>
<td>Sticky Asian Cauliflower</td>
<td></td>
</tr>
<tr>
<td>- Hawaii only</td>
<td></td>
</tr>
<tr>
<td>White Corn Guacamole + Chips</td>
<td></td>
</tr>
<tr>
<td>Sonoma Grilled Chicken Flatbread (no chicken) - Hawaii only</td>
<td></td>
</tr>
<tr>
<td>Shaved Mushroom + Spinach Flatbread - Hawaii only</td>
<td></td>
</tr>
</tbody>
</table>

**APPETIZERS**

- Lettuce Wraps (request with only Chinese vegetables)
- Spinach Artichoke Dip

**SOUPS**

- Dakota Smashed Pea + Barley
- Sedona Tortilla

**SANDWICHES**

- Grilled Veggie

**SIDE SALADS (Locations Vary)**

- The Mediterranean
- Super Spinach + Quinoa

**7” PIZZAS (Locations Vary)**

- California Veggie (also with goat cheese)

**LUNCH-SIZE PASTAS (Locations Vary)**

- Tomato Basil Spaghetti

**SALADS**

- Roasted Veggie
- Thai Crunch (no chicken)
- Waldorf Chicken (no chicken)

**PIZZAS (Locations Vary)**

- California Veggie (also with goat cheese)
- Five Cheese + Fresh Tomato
- Margherita
- Roasted Artichoke + Spinach - Hawaii only
- Traditional Cheese (Off Menu)
- Wild Mushroom (also with truffle oil)

**GLUTEN-FREE PIZZAS**

- Gluten-Free Margherita
- Gluten-Free Traditional Cheese

**KIDS**

- Curly Mac ‘N’ Cheese (also with edamame)
- Kid’s Traditional Cheese Pizza
- Kid’s Fresh Fruit
- Kid’s Fusilli Alfredo
- Kid’s Fusilli Butter
- Kid’s Fusilli Olive Oil
- Kid’s Fusilli Tomato Sauce

**DESSERTS**

- Belgian Chocolate Soufflé Cake
- Butter Cake
- Key Lime Pie
- Red Velvet Cake
- Salted Caramel Pudding
Here are some great items that are already (or with minor modification) VEGAN dishes:

### SMALL PLATES
- Asparagus + Arugula Salad (no cheese) - Hawaii only
- White Corn Guacamole + Chips
- Shaved Mushroom + Spinach Flatbread (no cheese) - Hawaii only

### APPETIZERS
- Lettuce Wraps (request with only Chinese vegetables)

### SOUPS
- Dakota Smashed Pea + Barley

### SANDWICHES
- Currently no options available

### SIDE SALADS (Locations Vary)
- The Mediterranean (no Feta or Mustard Herb Vinaigrette)

### LUNCH-SIZE PASTAS (Locations Vary)
- Tomato Basil Spaghetti

### 7" PIZZAS (Locations Vary)
- California Veggie (no cheese)

### SALADS
- Roasted Veggie (no Dijon Balsamic)

### POWER BOWL
- Banh Mi (no chicken or Chili Lime Vinaigrette)

### PASTAS
- Tomato Basil Spaghetti

### PIZZA
- California Veggie (no cheese)

### KIDS
- Kid’s Fresh Fruit
- Kid’s Fusilli Olive Oil
- Kid’s Fusilli Tomato Sauce

### DESSERTS
- Currently no options available

---

**VEGAN:** No animal products, including butter, honey, cheese, eggs, and milk. This is the strictest type of vegetarian.

Here are some general guidelines to meet the dietary needs of these guests:
**For pizzas:**
- All crusts are okay except for Cauliflower Crust.
- Remove any meats and cheeses, but all veggies are okay.
- Only the Pizza Marinara, Vegetarian Black Beans, and Spicy Marinara Sauce are acceptable for this kind of vegetarian.

**For pastas:**
- Remove any meats, butter and cheeses, but all veggies are okay.
- Only the Tomato Basil sauce is okay for this kind of vegetarian.
- Sauces to avoid: Bolognese, Chicken Tequila, Jambalaya, Kung Pao, all contain meat or shellfish; therefore, none of the items containing these sauces can be made vegetarian.

**For salads:**
- Many salads can be made Vegan by removing any meats and cheeses, but veggies are okay.
- No dressings fit the Vegan criteria. Salads can be served with oil and vinegar.

---

Menu items may vary by location. Please call ahead to ensure your favorite menu item is available before going to the restaurant. This list covers items on our standard printed menu. It may not include seasonal items, test items or newly-added items.

***Before placing your order, please inform a manager if anyone in your party has a food allergy or dietary restriction.***
**OVO-VEGETARIAN:** No meat, fish or dairy, but **eggs are acceptable.**

Here are some general guidelines to meet the dietary needs of these guests:

**For pizzas:**
- All crusts are okay except for Cauliflower Crust.
- Remove any meats and cheeses, but all veggies are okay.
- Only the Pizza Marinara, Vegetarian Black Beans, and Spicy Marinara Sauce are acceptable for this kind of vegetarian.

**For pastas:**
- Remove any meats, butter, and cheeses, but all veggies are okay.
- Only the Tomato Basil sauce is okay for this kind of vegetarian.
- Sauces to avoid: Bolognese, Chicken Tequila, Jambalaya, Kung Pao, all contain meat or shellfish; therefore, none of the items containing these sauces can be made vegetarian.

**For salads:**
- Remove any meats and cheeses, but veggies are okay.
- Only these dressings are okay: Dijon Balsamic, Champagne Vinaigrette, Chili Lime Vinaigrette and Thai Peanut Dressing.

Here are some great items that are already (or with minor modification) OVO-VEGETARIAN dishes:

<table>
<thead>
<tr>
<th>SMALL PLATES</th>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus + Arugula Salad (no cheese)</td>
<td>Roasted Veggie</td>
</tr>
<tr>
<td>White Corn Guacamole + Chips</td>
<td>Thai Crunch (no chicken)</td>
</tr>
<tr>
<td>APPETIZERS</td>
<td><strong>POWER BOWL</strong></td>
</tr>
<tr>
<td>Lettuce Wraps (request with only Chinese vegetables)</td>
<td>Banh Mi (no chicken)</td>
</tr>
<tr>
<td>SOUPS</td>
<td><strong>PASTAS</strong></td>
</tr>
<tr>
<td>Dakota Smashed Pea + Barley</td>
<td>Tomato Basil Spaghetti</td>
</tr>
<tr>
<td>SANDWICHES</td>
<td><strong>PIZZA</strong></td>
</tr>
<tr>
<td>Currently no options available</td>
<td>California Veggie (no cheese)</td>
</tr>
<tr>
<td>SIDE SALADS (Locations Vary)</td>
<td><strong>KIDS</strong></td>
</tr>
<tr>
<td>The Mediterranean (no cheese or Mustard Herb Vinaigrette)</td>
<td>Kid’s Fresh Fruit</td>
</tr>
<tr>
<td>Super Spinach + Quinoa</td>
<td>Kid’s Fusilli Olive Oil</td>
</tr>
<tr>
<td>7” PIZZAS (Locations Vary)</td>
<td>Kid’s Fusilli Tomato Sauce</td>
</tr>
<tr>
<td>California Veggie (no cheese)</td>
<td><strong>DESSERTS</strong></td>
</tr>
<tr>
<td>LUNCH-SIZE PASTAS (Locations Vary)</td>
<td>Currently no options available</td>
</tr>
<tr>
<td>Tomato Basil Spaghetti</td>
<td></td>
</tr>
</tbody>
</table>
**LACTO-VEGETARIAN:** No meat, fish, or eggs, but **dairy products are acceptable.**

Here are some general guidelines to meet the dietary needs of these guests:

**For pizzas:**
- All crusts are okay except for Cauliflower Crust.
- Remove any meats, but all veggies are okay.
- Only the Pizza Marinara, Spicy Marinara, and BBQ Sauce are okay.

**For pastas:**
- Remove any meats, but all veggies are okay.
- Sauces to avoid: Bolognese, Chicken Tequila, Jambalaya, Kung Pao, all contain meat or shellfish; therefore, none of the items containing these sauces can be made vegetarian.

**For salads:**
- Remove any meats and wontons, but all veggies are okay.
- Dressings to avoid: Ranch, Bleu Cheese, and Caesar all contain egg.

**For desserts:**
- Our ice cream contains egg.
- Only the Key Lime Pie is okay.

Here are some great items that are already (or with minor modification) **LACTO-VEGETARIAN** dishes:

**SMALL PLATES**
- Asparagus + Arugula Salad - Hawaii only
- White Corn Guacamole + Chips
- Mexican Street Corn (no ranchito sauce)
- Sticky Asian Cauliflower - Hawaii only
- Sonoma Grilled Chicken Flatbread (no chicken) - Hawaii only
- Shaved Mushroom + Spinach Flatbread - Hawaii only

**APPETIZERS**
- Lettuce Wraps (request with only Chinese vegetables)
- Spinach Artichoke Dip

**SOUPS**
- Dakota Smashed Pea + Barley
- Sedona Tortilla

**SANDWICHES**
- Grilled Veggie (no aioli)

**SIDE SALADS (Locations Vary)**
- The Mediterranean
- Super Spinach + Quinoa (no pecans)

**7” PIZZAS (Locations Vary)**
- California Veggie (also with goat cheese)

**LUNCH-SIZE PASTAS (Locations Vary)**
- Tomato Basil Spaghetti

**SALADS**
- Italian Chopped (no meat)
- Roasted Veggie
- Thai Crunch (no chicken or wontons)
- Waldorf Chicken (no chicken)

**POWER BOWLS**
- Banh Mi (no chicken)
- Sante Fe (no chicken or Poblano Ranch)

**PASTAS**
- California Veggie (also with goat cheese)
- Five Cheese + Fresh Tomato
- Margherita
- Roasted Artichoke + Spinach - Hawaii only
- Wild Mushroom (also with truffle oil)
- Traditional Cheese (Off Menu)

**KIDS**
- Curly Mac ‘N’ Cheese (also with edamame)
- Kid’s Traditional Cheese Pizza
- Kid’s Fresh Fruit
- Kid’s Fusilli Alfredo
- Kid’s Fusilli Butter
- Kid’s Fusilli Olive Oil
- Kid’s Fusilli Tomato Sauce

**DESSERTS**
- Key Lime Pie

---

**WARNING:** This list is compiled based on information provided to California Pizza Kitchen from food manufacturers and ingredient suppliers. CPK’s menu is diverse and contains a wide variety of foods, many of which contain one or more of the eight major allergens: Crustacean shellfish, eggs, fish, dairy, peanuts, soybeans, tree nuts or wheat. Ingredients or production and processing methods used by our suppliers may vary or change without notice and there may be product differences among regional suppliers. Additionally, 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).