



THE ORIGINAL BBQ CHICKEN
CHOPPED SALAD



california
pizza kitchen

WHERE **FRESH & CREATIVE**
FLAVORS COLLIDE



PLATINUM MARGARITA WITH MARK WEST PINOR NOIR FLOAT

TROPICAL MULE

RED-BERRY SANGRIA

SIGNATURE COCKTAILS

◆ HAND-SHAKEN AGAVE MOJITO [cal.200]

Case of the Mondays? Let this Cuban classic cure that with Bacardi Superior Rum, agave sour, mint, and lime.

WHISKEY STONE SOUR [cal.230]

Iconic is an understatement. Sip and swirl flavors of Woodford Reserve Bourbon, stone fruit, lemon, wild Amarena cherry, and orange.

CALIFORNIA COLADA [cal.200]

The name says it all. Tropical vibes of RumHaven Coconut Rum, pineapple juice, golden turmeric, and fresh pineapple.

ENDLESS SUNSHINE [cal.220]

Turns out that sunshine has flavor and it's amazing. Milagro Blanco Tequila and tropical flavors of passion fruit, peach, fresh lime, and Fresca.

NEW CPK OLD FASHIONED [cal.200]

Our west coast take on a classic. Woodford Reserve Bourbon, Cointreau, bitters, wild Amarena cherry, and fresh orange.

SANGRIAS

◆ RED-BERRY SANGRIA [cal.270]

A true Spanish staple with a California twist of red wine, Rémy VSOP, blackberry, raspberry, cranberry juice, and lemonade.

STRAWBERRY ROSÉ SANGRIA [cal. 270]

A crisp and light blend of citrus flavors, Belleruche Rosé, Cointreau, lavender, fresh strawberries, and lemon.

SPARKLING MANGO SANGRIA [cal.210]

The unexpected combination of Coppola Pinot Grigio, Milagro Silver Tequila, tropical flavors of pineapple, mango & guava make this drink irresistible. Trust us on this one.

SANGRIA FLIGHT [cal.150]

Let us take you on a journey with three 3oz pours of our Red-Berry, Strawberry Rosé, and Sparkling Mango sangria.

MARGARITAS

FRESH AGAVE LIME MARGARITA [cal.170]

Authentically crafted and hits the spot every time. Milagro Silver Tequila, agave sour, and lime.

STRAWBERRY LIME MARGARITA [cal.190]

Everyone agrees it's amazing, you be the judge. Casamigos Tequila Blanco, fresh strawberries, agave sour, and lime.

◆ PLATINUM MARGARITA [cal.180/220]

Made with Patrón Silver Tequila, agave sour, and lime. You choose how to make your margarita platinum with Cointreau, Chambord, or a Mark West Pinor Noir float.

MULES

MOSCOW MULE [cal.190]

We take a simple drink and make it amazing. Grey Goose Vodka, ginger beer, and agave sour.

◆ TROPICAL MULE [cal.200]

Jump into vacation mode with Grey Goose Vodka, RumHaven Coconut Rum, ginger beer, passion fruit, and agave sour.

WINE | GLASS & BOTTLE

WHITES

6oz GLASS

9oz GLASS

BOTTLE

SPARKLING

PROSECCO La Marca, *Veneto, Italy*

[cal.160]

[cal.630]

SLIGHTLY SWEET

MOSCATO Jacob's Creek, *South Eastern Australia*

[cal.150]

[cal.220]

[cal.620]

ROSÉ M. Chapoutier "Belleruche," *Côtes du Rhône, France*

[cal.140]

[cal.220]

[cal.610]

LIGHT + CRISP

SAUVIGNON BLANC Nobile, *Marlborough, New Zealand*

[cal.140]

[cal.210]

[cal.600]

SAUVIGNON BLANC Kim Crawford, *Marlborough, New Zealand*

[cal.140]

[cal.210]

[cal.600]

PINOT GRIGIO Francis Ford Coppola Rosso & Bianco, *California*

[cal.140]

[cal.200]

[cal.570]

PINOT GRIGIO Santa Margherita, *Italy*

[cal.150]

[cal.220]

[cal.620]

FULL + RICH

CHARDONNAY Clos du Bois, *California*

[cal.150]

[cal.220]

[cal.620]

CHARDONNAY Kendall-Jackson "Vintner's Reserve," *California*

[cal.150]

[cal.220]

[cal.630]

CHARDONNAY Sonoma-Cutrer, *Russian River Ranches, Sonoma Coast*

[cal.150]

[cal.220]

[cal.630]

REDS

6oz GLASS

9oz GLASS

BOTTLE

MEDIUM BODIED

PINOT NOIR Mark West, *California*

[cal.140]

[cal.220]

[cal.610]

PINOT NOIR Meiomi, *Monterey / Sonoma / Santa Barbara*

[cal.140]

[cal.220]

[cal.600]

PINOT NOIR La Crema, *Monterey*

[cal.140]

[cal.220]

[cal.610]

MERLOT Francis Ford Coppola "Diamond Collection," *California*

[cal.150]

[cal.220]

[cal.620]

MERLOT Decoy, *Sonoma County, California*

[cal.140]

[cal.220]

[cal.610]

SPICY

MALBEC Norton Reserva, *Mendoza, Argentina*

[cal.150]

[cal.230]

[cal.630]

FULL BODIED

RED BLEND Daou Pessimist, *Paso Robles, California*

[cal.150]

[cal.230]

[cal.630]

CABERNET SAUVIGNON Josh Cellars, *California*

[cal.140]

[cal.220]

[cal.610]

CABERNET SAUVIGNON Robert Mondavi Private Selection Bourbon Barrel-Aged,
Monterey County

[cal.150]

[cal.230]

[cal.650]

CABERNET SAUVIGNON J. Lohr Seven Oaks, *Paso Robles*

[cal.150]

[cal.220]

[cal.620]

RED 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* (no substitutions)

[cal.220]

BEER | BOTTLE

MODELO ESPECIAL, PILSNER STYLE LAGER [cal.150]

LAGUNITAS IPA [cal.190]

STELLA ARTOIS, MILD PALE LAGER [cal.140]

ANGRY ORCHARD CRISP APPLE CIDER

(gluten-free) [cal.190]

CORONA EXTRA, PALE LAGER [cal.150]

BUD LIGHT [cal.110]



BEER | DRAFT

Ask about our local beer selections.

SAMUEL ADAMS rotating handle [cal.250-280]

BLUE MOON [cal.260]

NON-ALCOHOLIC

ATHLETIC BREWING CO., UPSIDE DAWN

[cal.45]



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



CUCUMBER REVIVER

FRESH STRAWBERRY MANGO COOLER

WHITE CORN GUACAMOLE + CHIPS

DYNAMITE SHRIMP

SPINACH ARTICHOKE DIP

HAND-CRAFTED MOCKTAILS

All of our mocktails are non-alcoholic & non-refillable.

FRESH STRAWBERRY MANGO COOLER

Fresh strawberries hand-shaken with Fresca and flavors of mango, guava, and ginger. [cal.80]

SPARKLING BERRY-LEMON

Perfectly refreshing Perrier Sparkling Water with a light berry flavor, fresh lemon, blueberries, and thyme. [cal.40]

CUCUMBER REVIVER

Freshly puréed pineapple & cucumber with torn mint and agave sour. Topped with sparkling water. [cal.70]

PACIFIC THYME

Our exotic combination of passion fruit, mango, ginger, guava, and Perrier Sparkling Water with fresh pineapple, orange, and thyme. [cal.110]

COMPLIMENTARY REFILLS

FRESHLY BREWED ICED TEA [cal.0]

ADD A FLAVOR [cal.70-80]

Peach | Strawberry

CPK LEMONADE [cal.130]

ADD A FLAVOR [cal.180-190]

Peach | Strawberry

PASSION FRUIT MANGO ICED TEA

Freshly brewed unsweetened iced tea with a blend of authentic tropical flavors. [cal.0]

COCA-COLA FOUNTAIN



[cal.120]



[cal.0]



[cal.0]



[cal.120]



[cal.130]



[cal.130]



[cal.80]



[cal.0]

BOTTLED WATER

SAN PELLEGRINO SPARKLING

1/2 Liter [cal.0]

FAVORITES

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STARTERS

DYNAMITE SHRIMP

Crispy shrimp tossed in signature sweet & spicy sriracha sauce. Topped with slivered scallions and toasted sesame seeds. [cal.680]


SPINACH ARTICHOKE DIP

Served hot with housemade blue & white corn tortilla chips. [cal.1060] 

MEXICAN STREET CORN

Roasted with smoked paprika, Feta, and Parmesan. Served with fresh cilantro, lime, ranchito sauce, and grilled bread. [cal.430] *Perfect for 1-2 people*

WHITE CORN GUACAMOLE + CHIPS

Chunky avocado, sweet corn, jicama, red onions, fresh cilantro, and spicy serrano peppers. Made to order with fresh lime and blue & white tortilla chips. [cal.770] 


SZECHWAN CHICKEN DUMPLINGS

Topped with fresh cilantro, toasted sesame seeds, and scallions. Served with our soy-ginger chili sauce. [cal.340]

AVOCADO CLUB EGG ROLLS

Hand-wrapped crispy wonton rolls filled with avocado, chicken, tomato, Monterey Jack, and Nueske's applewood smoked bacon. Served with ranchito sauce and herb ranch. [cal.1240]

THE WEDGE

Topped with creamy bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg, and fresh Roma tomatoes. [cal.300] 

SPICY BUFFALO CAULIFLOWER

Fresh cauliflower florets buttermilk-battered and lightly fried, then tossed in housemade sriracha buffalo sauce on top of ranch dressing. Topped with a salad of celery, cilantro, scallions, and Gorgonzola. [cal.720]
Try it with Chicken Bites instead of Cauliflower [cal.670]

NEW LETTUCE WRAPS

Fresh shiitake mushrooms, jicama, cabbage, and scallions tossed in our spicy ginger soy sauce.

- + chicken [cal.560]
- + shrimp [cal.430]
- + chicken & shrimp [cal.650]



ITALIAN CHOPPED
ORIGINAL RECIPE!


THAI CRUNCH
pictured with grilled avocado

SALADS


THE ORIGINAL BBQ CHICKEN CHOPPED SALAD

Black beans, sweet corn, jicama, fresh cilantro, basil, crispy corn tortilla strips, Monterey Jack, and our herb ranch. Topped with tomatoes and scallions. full [cal.1320] half [cal.660]
suggested with grilled chili lime avocado [add cal.110]

ITALIAN CHOPPED **ORIGINAL RECIPE IS BACK!**

Roasted turkey breast, julienned salami, garbanzo beans, tomatoes, Mozzarella, and fresh basil tossed in housemade mustard herb vinaigrette. full [cal.1000] half [cal.500] 

CALIFORNIA COBB

Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil, and Gorgonzola with herb ranch or bleu cheese dressing. full [cal.1020/1050] half [cal.510/530] 

ADD TO YOUR SALAD

- + grilled chicken breast [add cal.260] 
- + grilled shrimp [add cal.120] 
- + sautéed salmon [add cal.320] 
- + fresh avocado [add cal.110]  
- + **NEW** grilled chili lime avocado [add cal.110]  


THAI CRUNCH

A CPK classic. Crisp veggies and fresh cilantro with grilled chicken and the crunch of roasted peanuts & wontons strips. Tossed in our Thai peanut dressing and served with fresh lime. full [cal.1100] half [cal.550]
suggested with grilled chili lime avocado [add cal.110]

CLASSIC CAESAR

Crisp Romaine lettuce with shaved Parmesan and smashed garlic butter croutons. full [cal.670] half [cal.330]
*suggested with grilled chicken [add cal.260],
grilled shrimp [add cal.120], or sautéed salmon [add cal.320]*

BANH MI POWER BOWL


Quinoa, spinach, fresh cilantro & mint topped with grilled chicken, red cabbage, fresh avocado, cucumbers, carrots, bean sprouts, scallions, and sesame seeds. Served with chili lime vinaigrette and serrano peppers. [cal.490] 

SOUPS | CUP | BOWL


TOMATO BASIL BISQUE

With a touch of cream, topped with Mediterranean olive oil. cup [cal.270] bowl [cal.540]

DAKOTA SMASHED PEA + BARLEY

With barley, carrots, onions, savory herbs, and scallions. cup [cal.170] bowl [cal.340] 


SEDONA TORTILLA

Vine-ripened tomatoes, tomatillos, and corn with mild green chilies, Southwestern spices, and crispy corn tortilla strips. cup [cal.260] bowl [cal.480] 

TWO IN A BOWL Two of our signature soups served side by side in the same bowl. [cal.340-530]

 FAVORITES

 VEGETARIAN

 MADE WITH NO GLUTEN-CONTAINING INGREDIENTS

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THE ORIGINAL
BBQ CHICKEN PIZZA



CALIFORNIA CLUB



FIVE CHEESE
+ FRESH TOMATO

CALIFORNIA-STYLE PIZZAS

STEP 1

CHOOSE YOUR CRUST

ORIGINAL HAND-TOSSED CRUST

[Calories listed below are per slice. All pizzas are 6 slices.]

CAULIFLOWER CRUST

Cauliflower crust for an additional [subtract cal.10 per slice] *Ask about our validated gluten-free pizzas.* **Δ**

CRISPY THIN CRUST

Crispy thin crust for an additional [add cal.0]

STEP 2

CHOOSE YOUR PIZZA

CPK ORIGINAL 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. **[cal.190]** **Δ**
 + nueske's applewood smoked bacon **[add cal.15]**
 + fresh pineapple **[add cal.5]**

WILD MUSHROOM

Shaved Cremini mushrooms, extra virgin olive oil, fresh garlic, with Romano & Mozzarella, slivered scallions, and cracked black pepper. **[cal.170]** **☞**
 + white truffle oil **[add cal.5]**

CALIFORNIA VEGGIE

Broccoli, grilled zucchini, shaved Cremini mushrooms, roasted cherry tomatoes, corn, red onions, and Mozzarella. **[cal.170]** **☞**
 + goat cheese **[add cal.10]**

CALIFORNIA CLUB

Nueske's applewood smoked bacon, grilled chicken, and Mozzarella, hearth-baked then topped with slices of avocado, fresh tomato, basil, and arugula tossed in mayo. **[cal.240]**
Pairs well with Modelo Especial **☞**

CLASSIC PIZZAS

THE WORKS

Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives, and wild Greek oregano. **[cal.210]**

MUSHROOM PEPPERONI SAUSAGE

Cremini mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella, and wild Greek oregano. **[cal.200]** **Δ**
Pairs well with Samuel Adams **☞**

FIVE CHEESE + FRESH TOMATO

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda, and Romano with tomato and fresh basil. **[cal.200]** **☞**

MARGHERITA

Italian tomatoes with fresh Mozzarella, fresh basil, and Parmesan. *Made best on Crispy Thin Crust.* **[cal.230]** **☞ Δ**

PEPPERONI

Rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. **[cal.190]** **Δ**
 + white truffle oil **[add cal.5]**

HAWAIIAN

Fresh pineapple, applewood smoked ham, and slivered scallions. **[cal.180]**

GLOBALLY INSPIRED PIZZAS

THAI CHICKEN

Thai peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions, and fresh cilantro. **[cal.210]**

SICILIAN

Spicy marinara, Italian sausage, Capicola ham, pepperoni, Mozzarella, shaved Parmesan, fresh basil, and wild Greek oregano. **[cal.240]** *Made best on Crispy Thin Crust.*
Pairs well with Stella Artois **☞**

SPICY CHIPOTLE CHICKEN

Chipotle adobo sauce, shaved poblanos and Monterey Jack with housemade roasted corn & black bean salsa, fresh cilantro, and tangy lime crema. **[cal.220]**
Pairs well with Blue Moon **☞**

CARNE ASADA

Tender marinated steak charred on our grill with cilantro pesto, shaved poblano, yellow onion, Mozzarella, Monterey Jack, and fresh cilantro. Served with roasted salsa verde. **[cal.230]**



TAKE & BAKE
ALWAYS OVEN FRESH

WE'VE PERFECTED THE TAKE HOME PIZZA.

TRY IT FOR ONLY

*With purchase of a dine-in entree

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Please check the "Main Plates" section for information on allergens and the potential for cross contamination in a shared preparation space.

FAVORITES

MADE WITH NO GLUTEN-CONTAINING INGREDIENTS

VEGETARIAN

CAN BE MADE VALIDATED GLUTEN-FREE UPON REQUEST



CHICKEN TEQUILA
FETTUCCINE



CHICKEN PICCATA



SHRIMP SCAMPI
ZUCCHINI



MAIN PLATES

WEST COAST BURGER "THE WCB"*

Our signature beef blend of Wagyu, Chuck and Brisket topped with melted American cheese, Nueske's applewood smoked bacon, caramelized onions, tomatoes, pickles, lettuce, and our housemade burger sauce. Served with crispy smashed potatoes. [cal.1520]

Pairs well with Blue Moon 🍺

CHICKEN PICCATA

With linguini fini, lemon, capers, in a lemon cream sauce. [cal.1030]

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 topped with Feta. [cal.650] ○



PASTAS

CHICKEN TEQUILA FETTUCCINE

Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers, and fresh cilantro. [cal.1240]

KUNG PAO SPAGHETTI

With garlic, scallions, peanuts, and hot red chilies. [cal.890]
 + chicken [add cal.140]
 + shrimp [add cal.140]
 + chicken & shrimp [add cal.280]

JAMBALAYA LINGUINI FINI

Blackened chicken and shrimp, Andouille sausage, and Tasso ham in our spicy Cajun sauce. [cal.1230]

SHRIMP SCAMPI ZUCCHINI

Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic, and white wine, tossed with fresh Italian parsley, Parmesan, and a touch of fettuccine. [cal.480]

BOLOGNESE SPAGHETTI

Our rich Bolognese sauce made with beef, pork, red wine, and fresh scallions. [cal.900]
 + sautéed cremini mushrooms [add cal.15]

GARLIC CREAM FETTUCCINE

With fresh Italian parsley. [cal.1260] 🌿
 + chicken [add cal.80]
 + shrimp [add cal.60]
 + chicken & shrimp [add cal.140]
 + sautéed cremini mushrooms [add cal.15]

TOMATO BASIL SPAGHETTI

Flame-kissed Italian tomatoes, garlic, and basil. [cal.1030] 🌿
 + goat cheese [add cal.35]
 + grilled chicken breast [add cal.260]

SWEET TREATS

Proudly Serving Vanilla Häagen-Dazs® Ice Cream.

BUTTER CAKE

Trust us...just try it! Served warm with whipped cream. [cal.1090] 🌿
 + vanilla häagen-dazs [add cal.280]

RED VELVET CAKE

Frosted with hand-whipped vanilla bean cream cheese and white chocolate curls. [cal.960] 🌿
 + vanilla häagen-dazs [add cal.280]

KEY LIME PIE

On a graham cracker crust with whipped cream. [cal.790] 🌿

BELGIAN CHOCOLATE SOUFFLÉ CAKE

Warm chocolate cake served with chocolate sauce, whipped cream, and cacao nibs. [cal.660] 🌿
 + vanilla häagen-dazs [add cal.280]



STUFF OUR LAWYERS MAKE US SAY

Due to variations in local suppliers, ingredient substitutions, and the potential for cross contamination with other food in shared cooking and preparation areas, CPK cannot guarantee that any item is completely free of any animal product or allergen (unless ordering a validated gluten-free pizza).

○ means, based on the information from suppliers, the item has no gluten-containing ingredients. These items are prepared in shared cooking areas and may not be completely gluten-free. Only the pizzas listed with the blue triangle icon can be prepared using GIG's validated procedures.

🌿 means, based on information from suppliers, this item contains no meat ingredients.

*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.

Before placing your order, inform a manager if anyone in your party has a food allergy or dietary restriction and consult our Allergen & Vegetarian/Vegan Menu Guide, available on request and on demand at cpk.com/MyMenu.

San Francisco locations only: As a result of CPK's contribution to the San Francisco Health Care Security Ordinance, a 4% surcharge will be added to your bill to help offset part of the program.

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◆ FAVORITES 🌿 VEGETARIAN ○ MADE WITH NO GLUTEN-CONTAINING INGREDIENTS

LUNCH DUOS | 11 AM - 4 PM, MONDAY - FRIDAY

Create your lunch-size duo with one of the combinations below:

STEP 1

CHOOSE YOUR DUO

7" PIZZA
HALF SANDWICH
LUNCH-SIZE PASTA

Each combination comes with a cup of soup or lunch-size salad

SOUP + LUNCH-SIZE SALAD



STEP 2

CHOOSE YOUR MAIN ITEM

7" PIZZAS

- ◆ THE ORIGINAL BBQ CHICKEN PIZZA [CAL.170]
- CALIFORNIA VEGGIE [CAL.150]
- FIVE CHEESE + FRESH TOMATO [CAL.180]
- PEPPERONI [CAL.170]
- ◆ THAI CHICKEN [CAL.200]

TRY IT ON CAULIFLOWER CRUST
[subtract cal. 100]

- ◆ WILD MUSHROOM [CAL.150]
- ◆ MUSHROOM PEPPERONI SAUSAGE [CAL.180]
- MARGHERITA [CAL.190]
- HAWAIIAN [CAL.160]

ADDITIONAL

- CALIFORNIA CLUB [cal.205]
- ◆ THE WORKS [cal.190]
- SPICY CHIPOTLE CHICKEN [cal.190]
- ◆ SICILIAN [cal.200]
- CARNE ASADA [cal.200]

HALF SANDWICHES

MAKE IT A FULL SIZE SANDWICH [add cal. 300-460]

CATALINA CHICKEN

Lightly breaded chicken breast, caramelized onions, arugula, creamy goat cheese, and our housemade ranchito sauce. [cal.650]

◆ OVEN-ROASTED TURKEY + BRIE


With shaved Granny Smith apples, arugula, and housemade honey-mustard. [cal.460]

CALIFORNIA CLUB

Fresh avocado and Nueske's applewood smoked bacon. Choice of: Oven-Roasted Turkey or Grilled Chicken Breast [cal.470/510]

LUNCH-SIZE PASTAS

TOMATO BASIL SPAGHETTI

With sautéed garlic and fresh basil. [cal.480]  + goat cheese [add cal.35]

BOLOGNESE SPAGHETTI

Our rich Bolognese sauce made with beef, pork, red wine, and fresh scallions. [cal.500] + sautéed cremini mushrooms [add cal.15]

STEP 3

CHOOSE YOUR SOUP OR SALAD

SOUPS

MAKE IT A BOWL [add cal. 170-270]

- ◆ DAKOTA SMASHED PEA + BARLEY [cal.170] 
- SEDONA TORTILLA [cal.260] 

TOMATO BASIL BISQUE [cal.270]

LUNCH-SIZE SALADS

- ◆ THE ORIGINAL BBQ CHICKEN CHOPPED SALAD [cal.330] + fresh avocado [add cal.55]

CLASSIC CAESAR [cal.180] + grilled chicken [add cal.130]

ITALIAN CHOPPED *ORIGINAL RECIPE* [cal.290] 

- ◆ THAI CRUNCH [cal.280] + fresh avocado [add cal.55]

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Please check the "Main Plates" section for information on allergens and the potential for cross contamination in a shared preparation space.

◆ FAVORITES  VEGETARIAN  MADE WITH NO GLUTEN-CONTAINING INGREDIENTS