

EXHIBIT A
DRAFT CONDITIONS OF APPROVAL
PCUP-272 / 1328 Stoneridge Mall Road
California Pizza Kitchen
Wednesday, August 25, 2010

PROJECT SPECIFIC CONDITIONS

Planning Division

1. The proposed business activities and operation shall conform substantially as shown on the plans and described in the narrative, Exhibit B, dated "Received June 11, 2010," on file with the Planning Division, except as modified by the following conditions. Minor changes to the approved activities and/or operation may be approved by the Director of Community Development if found to be in substantial conformance with the approved exhibits.
2. If additional hours of operation or activities beyond those proposed in the applicant's written narrative (Exhibit B) or as modified by these conditions are desired, prior City review and approval is required. Except as noted below, the Director of Community Development may approve the modification or refer the matter to the Planning Commission if judged to be substantial.
3. California Pizza Kitchen is allowed to serve alcohol with food from 11:00 a.m. to midnight, daily. Full menu service shall be available for patrons of the restaurant/bar during the operating hours of the business.
4. California Pizza Kitchen shall obtain all necessary approvals from the Department of Alcoholic Beverage Control (ABC) prior to operation.
5. Alcohol service and consumption in the outdoor dining area is allowed only upon specific approval by the Department of Alcoholic Beverage Control (ABC) and shall be subject to all ABC requirements. California Pizza Kitchen is responsible for supervising and controlling the activities of its customers within the outdoor dining area. California Pizza Kitchen shall ensure that no disorderly behavior occurs in this area, that drinks are not taken outside of the outdoor dining area, and that there are no more customers in the outdoor dining area than there are seats. The inability of California Pizza Kitchen to perform in this manner shall be cause for review and revocation of this use permit as it pertains to the service of alcoholic beverages in the outdoor dining area.
6. Prior to start of employment, employees that serve alcohol shall undergo an alcohol training program, such as TIPS (Training for Intervention Procedures), designed to prevent intoxication, underage drinking, and drunk driving.

7. California Pizza Kitchen will be operated as a restaurant/bar featuring food/beverage service only. There shall be no live music, DJ music, or dancing allowed.
8. The restaurant employees shall dispose of waste or recyclables in the trash enclosure area operated by the Stoneridge Mall.
9. The exterior doors of the restaurant/bar shall remain closed when not being used for ingress/egress purposes.

STANDARD CONDITIONS

Planning Division

10. In the event that nuisances are created through the operation of the bar, either within the bar itself or by its patrons in the vicinity of the bar, the Director Community Development may refer the conditional use permit to the Planning Commission for review at a public hearing. If necessary, the Planning Commission may add conditions of approval or may revoke the conditional use permit.
11. No changes to the exterior of the building or site shall be made without prior approval from the Planning Division.
12. The owner and/or restaurant staff shall maintain the area surrounding the business in a clean and orderly manner at all times. The owner/restaurant staff shall be responsible for and shall monitor the area outside of the restaurant/ bar to ensure peace and quiet.
13. The restaurant facility shall be equipped at all times with filtering devices to minimize odors and fumes.
14. To the extent permitted by law, the project applicant shall defend (with counsel reasonable acceptable to the City), indemnify and hold harmless the City, its City Council, its officers, boards, commissions, employees and agents from and against any claim (including claims for attorneys fees), action, or proceeding brought by a third party against the indemnified parties and the applicant to attack, set aside, or void the approval of the project or any permit authorized hereby for the project, including (without limitation) reimbursing the City its attorneys fees and costs incurred in defense of the litigation. The City may, in its sole discretion, elect to defend any such action with attorneys of its choice.

Building and Safety Division

15. Prior to issuance of a business license, the applicant shall contact the Building Division and the Fire Marshall to ensure that the proposed use of the tenant space meets Building and Fire Code requirements. If required, the applicant shall obtain all appropriate City permits.
16. Any tenant improvement plans shall be submitted to the Building and Safety Division for review and approval prior to operation. The applicant shall obtain a building permit prior to commencement of any work. The applicant shall pay any and all fees to which the proposed application may be subject to prior to issuance of building permits. The type and amount of the fees shall be those in effect at the time the building permit is issued.
17. The applicant or responsible party shall transfer the required sewer capacity from other tenant spaces in the mall or shall pay for additional sewer capacity for the subject use as determined by the Director of Operations Services. The sewer transfer/fee shall be executed/ paid prior to issuance of a building permit and/or prior to operation.

CODE REQUIREMENTS

Applicants/Developers are responsible for complying with all applicable Federal, State, and City codes and regulations regardless of whether or not the requirements are part of this list. The following items are provided for the purpose of highlighting key requirements.

18. The business shall comply with the Chapter 9.24 of the Pleasanton Municipal Code (Smoking in Public and Work Places).
19. At no time shall balloons, banners, pennants, or other attention-getting devices be utilized on the site except as allowed by Section 18.96.060K of the Zoning Ordinance for grand openings or by Section 18.116.040 of the Zoning Ordinance if approved as part of a temporary conditional use permit. At no time shall spot lighting be used in conjunction with such grand openings and/or promotional events.
20. This conditional use permit approval will lapse one (1) year from the effective date of approval unless the applicant receives a business license for the subject location.

END

◆ SMALL CRAVINGS ◆

NEW Spicy Chicken Tinga Quesadilla

Crispy hearth-baked flour tortilla with grilled lime chicken, Queso Quesadilla and Enchilado cheeses, chipotle sauce, caramelized sweet onions, roasted red & yellow peppers, black beans and fresh cilantro. Served with our homemade ranchito sauce.

NEW Tuscan Panzanella Salad

Cannellini beans, cherry and yellow grape tomatoes, lightly toasted croutons, red onion, cucumber, beets, fresh avocado and basil tossed in our homemade red wine herb vinaigrette.

NEW Korean BBQ Steak Tacos

Grilled marinated Korean steak, fresh shredded Napa cabbage, Romaine, sweet onions, scallions and fresh cilantro on corn tortillas. Topped with a spicy chili sauce.

Crispy Artichoke Hearts

Artichoke hearts lightly fried with Japanese panko bread crumbs, then sprinkled with Parmesan cheese. Served with our homemade remoulade sauce.

Asparagus & Arugula Salad

Fresh arugula, asparagus and sun-dried tomatoes tossed in our homemade lemon-herb vinaigrette, topped with toasted almonds and shaved Parmesan cheese.

White Corn Guacamole & Chips

Fresh avocado, sweet white corn, black beans, jicama, green onions, red bell pepper, cilantro and serrano peppers served with blue & white corn tortilla chips.

Mediterranean Plate

Our original recipe of Tuscan white bean hummus, Feta cheese topped with extra virgin olive oil and a Greek salad with cucumbers, red onions, fresh Roma tomatoes and Greek olives in our homemade lemon-herb vinaigrette. Served with our traditional pizza-pita bread.

The Wedge Salad

Crisp iceberg lettuce topped with blue cheese dressing, applewood smoked bacon, chopped egg and fresh diced Roma tomatoes.

◆ APPETIZERS ◆

Singapore Shrimp Rolls

Shrimp, baby broccoli, soy-glazed Shiitake mushrooms, spinach, carrots, rice noodles, bean sprouts, green onion and cilantro wrapped in rice paper. Served chilled with a sesame-ginger dipping sauce and Szechuan slaw.

Tuscan Hummus

Our original recipe of Tuscan white beans puréed with sesame, garlic, lemon and spices. Garnished with Italian parsley, fresh Roma tomatoes, basil and garlic. Served with warm pizza-pita bread, your choice of traditional or honey-wheat with whole grain.

Spinach Artichoke Dip

Served hot with blue & white corn tortilla chips.

Tortilla Spring Rolls

Hand-rolled flour tortillas sprinkled with fresh herbs and baked in our pizza oven.

Choose any two.

Choose any three.

Mediterranean

Sautéed Portobello mushrooms, grilled Japanese eggplant, sun-dried tomatoes, caramelized onions, Fontina, Mozzarella and Parmesan cheeses. Served with sun-dried tomato marinara.

Baja Chicken

Grilled chicken breast, Jack and Cheddar cheeses, roasted corn, black beans, fire-roasted mild chilies, red onions and cilantro topped with Parmesan cheese. Served with homemade guacamole.

Thai Chicken

Grilled chicken breast, spicy peanut sauce, bean sprouts, green onions, carrots, cilantro and Mozzarella cheese. Served with authentic Thai peanut sauce.

Avocado Club Egg Rolls

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

Garlic Cheese Focaccia with Checca

Italian-style pizza bread topped with Mozzarella cheese, garlic and herbs, hearth-baked and served with a combination of fresh Roma tomatoes, fresh basil, garlic and extra virgin olive oil.

Lettuce Wraps

Minced chicken and/or shrimp, wok-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 • With shrimp

With chicken & shrimp

Sesame Ginger Chicken Dumplings

Sesame ginger chicken inside delicate wonton dumplings with a mild soy-ginger chili sauce. Topped with toasted sesame seeds and fresh green onions.

◆ SOUPS ◆

All of our soups are vegetarian.

NEW

Tuscan White Bean Minestrone

Cannellini beans, tomatoes, zucchini, spinach, onion, celery and Parmesan cheese. Garnished with homemade garlic-herb croutons.

Asparagus Soup

A creamless soup garnished with homemade garlic-herb croutons.

Two in a Bowl

Combine any two of our soups. Served side by side in the same bowl.

Dakota Smashed Pea & Barley Soup

A hearty split pea soup with barley, carrots, onions and savory herbs. Garnished with fresh green onions.

Sedona Tortilla Soup

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

◆ SALADS ◆

Fat-Free vinaigrette available upon request.

The Original BBQ Chicken Chopped

Chopped lettuce, black beans, sweet corn, jicama, cilantro, basil, crispy corn tortilla strips and Monterey Jack cheese tossed together in our homemade herb ranch dressing. Topped with chopped BBQ chicken breast, fresh diced Roma tomatoes and fresh green onions.

Add fresh avocado

Grilled Vegetable Salad

Grilled asparagus, Japanese eggplant, zucchini, green onions and roasted corn served warm over a bed of chilled Romaine lettuce, fresh avocado and sun-dried tomatoes in our homemade Dijon balsamic vinaigrette.

Tossed upon request.

Add grilled chicken breast

Add sautéed salmon or grilled shrimp

Original Chopped

Chopped lettuce, basil, salami, chilled roast turkey breast, fresh diced Roma tomatoes and Mozzarella cheese tossed in our herb-mustard Parmesan vinaigrette and topped with fresh green onions. Chopped garbanzos added upon request.

CPK Cobb Salad

Chopped lettuce with applewood smoked bacon, fresh avocado, chilled-grilled chicken breast, fresh diced Roma tomatoes, chopped egg, basil and Gorgonzola cheese with our homemade herb ranch dressing or blue cheese dressing. Fresh beets added upon request.

Classic Caesar

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

Add grilled chicken breast

Add sautéed salmon or grilled shrimp

Chinese Chicken Salad

Shredded Napa cabbage, crisp iceberg lettuce and crispy wontons tossed with julienne carrots, red cabbage, green onions, toasted sesame seeds and fresh cilantro in a spicy sweet & sour sesame dressing. Topped with chilled-grilled chicken breast.

NEW

Miso Shrimp Salad

Shredded Napa cabbage with fresh avocado, julienne cucumbers, daikon, 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

Moroccan Chicken Salad

Moroccan-spiced chicken breast with crisp Romaine lettuce, roasted butternut squash, Medjool dates, fresh avocado, toasted almonds, fresh beets, chopped egg, carrots, dried cranberries and red bell peppers. Tossed with our homemade champagne vinaigrette.

Waldorf Chicken Salad

Our rendition of a NYC favorite! Fresh field greens, chilled-grilled chicken breast, seedless grapes, Granny Smith apples, candied walnuts, celery and Gorgonzola cheese. Tossed with your choice of our homemade Dijon balsamic vinaigrette or blue cheese dressing.

Thai Crunch Salad

Shredded Napa cabbage, chilled-grilled chicken breast, julienne cucumbers, edamame, crispy wontons, crispy rice sticks, peanuts, cilantro, julienne carrots, red cabbage and green onions tossed with lime-cilantro and authentic Thai peanut dressings. Topped with additional Thai peanut dressing upon request.

Add fresh avocado

Field Greens

A blend of fresh field greens, pears and candied walnuts tossed in our homemade Dijon balsamic vinaigrette.

Add Gorgonzola cheese

Add sautéed salmon or grilled shrimp

◆ PIZZAS ◆

NEW Our honey-wheat with whole grain crust is available upon request for any pizza.

Wild Mushroom

A selection of fresh Cremini, Shiitake, Portobello and white mushrooms, Fontina and Mozzarella cheeses with a wild mushroom walnut pesto. Garnished with fresh Italian parsley.
Add grilled chicken

Cheeseburger Pizza

Ground Angus beef, caramelized sweet onions, Mozzarella and American cheeses, hearth-baked, then topped with fresh Roma tomatoes and chilled shredded lettuce tossed in our secret sauce.
Add applewood smoked bacon
Add fresh avocado

Buffalo Chicken

Grilled chicken marinated in SPICY Buffalo sauce with Mozzarella cheese, fresh carrots, celery and crumbled Gorgonzola cheese. Served with a side of Gorgonzola ranch dressing.

Pear & Gorgonzola

Caramelized pears, Gorgonzola, Fontina and Mozzarella cheeses, caramelized sweet onions and chopped hazelnuts. Topped with fresh field greens tossed in our Gorgonzola ranch dressing.

Chipotle Chicken

This one is HOT & SPICY! Grilled chipotle chicken, fire-roasted mild chilies, chipotle sauce, Mozzarella and Enchilado cheeses. Topped with freshly made roasted corn & black bean salsa, fresh cilantro and lime cream sauce.
Substitute grilled steak for chicken.

Thai Chicken

This is the original! Grilled chicken breast marinated in a spicy peanut-ginger and sesame sauce, Mozzarella cheese, fresh green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts.

Italian Tomato & Basil

Imported Italian tomatoes, Mozzarella cheese and our tomato sauce, topped with fresh basil and Parmesan cheese.

The Meat Cravers

A combination of sweet Italian sausage, pepperoni, Canadian bacon, spicy Capicola ham, julienne salami, Mozzarella cheese and our tomato sauce.

The Works

Sweet Italian sausage, pepperoni, sautéed mushrooms, Mozzarella cheese, mild onions, green peppers, black olives and our tomato sauce.

White Pizza

A combination of Mozzarella, Fontina, Ricotta, Parmesan and Pecorino Romano cheeses with sautéed spinach and garlic.
Add applewood smoked bacon

The Greek

Mediterranean-spiced grilled chicken and Mozzarella cheese topped with a chilled Greek salad of cucumbers, red onions, fresh Roma tomatoes, Greek olives, Feta cheese and a lemon-herb vinaigrette. Served with our homemade Tzatziki sauce and fresh Italian parsley.
Vegetarian option - Substitute avocado for grilled chicken.

BBQ Chicken Pizza. Invented here in 1985. Reinvented again and again.

The Original BBQ Chicken

Barbeque sauce, smoked Gouda and Mozzarella cheeses, BBQ chicken, sliced red onions and fresh cilantro.

The Hawaiian BBQ Chicken

Fresh pineapple, BBQ chicken, smoked Gouda and Mozzarella cheeses, barbeque sauce, sliced red onions and fresh cilantro.

BBQ Chicken with Applewood Smoked Bacon

BBQ chicken, applewood smoked bacon, smoked Gouda and Mozzarella cheeses, barbeque sauce, sliced red onions and fresh cilantro.

Jamaican Jerk Chicken

Grilled jerk-spiced chicken breast with our spicy sweet Caribbean sauce, Mozzarella cheese, applewood smoked bacon, mild onions, roasted red & yellow peppers and fresh green onions.

California Club

Applewood smoked bacon, grilled chicken and Mozzarella cheese, hearth-baked, then topped with fresh Roma tomatoes, chilled shredded lettuce tossed in mayonnaise and fresh sliced avocado.

Pepperoni

Pepperoni, Mozzarella cheese and our tomato sauce.

Mushroom Pepperoni Sausage

Fresh mushrooms, pepperoni, sweet Italian sausage, Mozzarella cheese and our tomato sauce.

Tostada

Southwestern black beans, Cheddar and Monterey Jack cheeses topped with chilled shredded lettuce, fresh green onions and crispy tortilla strips with our homemade herb ranch dressing. Served with a side of homemade roasted tomato salsa.
Add grilled lime chicken
Add grilled steak

BLT

If you like a BLT sandwich, you'll love this! Applewood smoked bacon and Mozzarella cheese, hearth-baked, then topped with fresh sliced Roma tomatoes and chilled shredded lettuce tossed in mayonnaise. Recommended on honey-wheat with whole grain crust.

Hawaiian

Fresh pineapple, Canadian bacon, Mozzarella cheese and our tomato sauce. Substitute pepperoni for Canadian bacon upon request.

Five-Cheese & Fresh Tomato

Fresh sliced Roma tomatoes, basil, fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and shaved Pecorino Romano cheeses.

Vegetarian with Japanese Eggplant

Mozzarella cheese, fresh baby broccoli, grilled Japanese eggplant, roasted corn, sliced red onions, fresh mushrooms, sun-dried tomatoes and our tomato sauce. Recommended on honey-wheat with whole grain crust.
Add mild goat cheese

Carne Asada

Grilled steak, fire-roasted mild chilies, onions, cilantro pesto, Monterey Jack and Mozzarella cheeses. Served with a side of tomatillo salsa and homemade roasted tomato salsa.

Roasted Garlic Chicken

Roasted garlic, grilled chicken, Mozzarella cheese, mild onions and fresh Italian parsley with a white wine and garlic-shallot butter sauce.

Traditional Cheese

Mozzarella cheese and our tomato sauce.

Goat Cheese with Roasted Peppers

Mild goat cheese with roasted red & yellow peppers, grilled Japanese eggplant, Mozzarella cheese, caramelized onions, fresh Italian parsley and our tomato sauce.
Add applewood smoked bacon

◆ THIN CRUST PIZZAS ◆

Any of our pizzas above can be served on a thin crust for an additional

NEW

Roasted Artichoke & Spinach

Oven-roasted artichoke hearts, sautéed spinach and garlic, Fontina, Mozzarella and Parmesan cheeses with a spinach artichoke sauce.
Add grilled chicken

Pesto Chicken

Grilled chicken breast marinated in a basil pesto sauce with mild onions, Mozzarella cheese, sun-dried tomatoes, pesto sauce and toasted pine nuts.

Pepperoni Supremo

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

Sicilian

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

NEW

Margherita

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

Four Seasons

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

Tricoloré Salad Pizza

Caramelized Parmesan pizza crust topped with chilled arugula, baby red leaf lettuce, radicchio, diced tomatoes and shaved Parmesan cheese, tossed in our homemade Dijon balsamic vinaigrette.
Add grilled chicken breast
Add sautéed salmon or grilled shrimp

◆ PASTAS ◆

NEW Substitute multigrain penne for any pasta upon request.

Chicken Tequila Fettuccine

The original! Spinach fettuccine with chicken, red, green & yellow peppers, red onions and fresh cilantro in a tequila-lime and jalapeño cream sauce.

Asparagus & Spinach Spaghettini

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

Add grilled chicken breast
Add shrimp
Add sautéed salmon

Jambalaya

Blackened chicken and shrimp in a spicy Jambalaya sauce with crawfish, Andouille sausage and Tasso ham served on linguini fini and topped with fresh green onions.

Four Cheese Ravioli

Ravioli with fine herbs, imported Asiago, Mascarpone, Ricotta and Parmesan cheeses sautéed in a creamy Pomodoro sauce with fresh basil.

Add sautéed mushrooms

Portobello Mushroom Ravioli

Rosemary ravioli with Portobello mushrooms, herbs and cheese. Tossed with imported Italian tomatoes, fresh basil and garlic or garlic-Parmesan cream sauce.

Add sautéed mushrooms

Pesto Cream Penne

Basil pine nut pesto cream sauce, sun-dried tomatoes and Parmesan cheese.

Add chicken • Add shrimp
Add chicken & shrimp

Spaghetti Bolognese

Traditional meat sauce, grated Parmesan cheese and fresh Italian parsley.

Add sautéed mushrooms

Kung Pao Spaghetti

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

Add chicken • Add shrimp
Add chicken & shrimp

Thai Linguini

A spicy Thai peanut-ginger sauce with julienne carrots, green onions, cilantro and roasted peanuts. Topped with fresh bean sprouts.

Add chicken • Add shrimp
Add chicken & shrimp

NEW Baby Clam Linguini

Linguini fini and baby clams with garlic, fresh Italian parsley, Parmesan cheese, white wine and red pepper flakes. Tossed in your choice of a light lemon cream sauce or imported Italian tomatoes and fresh basil.

Tomato Basil Spaghettini

Thin spaghetti with imported Italian tomatoes, garlic and fresh basil.

Add mild goat cheese
Add grilled chicken breast
Served on spaghetti upon request.

Garlic Cream Fettuccine

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

Add chicken • Add shrimp
Add chicken & shrimp
Add sautéed mushrooms

Broccoli Sun-Dried Tomato Fusilli

Fusilli with fresh baby broccoli, garlic, sun-dried and fresh Roma tomatoes, fresh thyme and Parmesan cheese.

Add mild goat cheese
Add grilled chicken breast

◆ SPECIALTIES ◆

Wild Caught Mahi Mahi

Pan-sautéed Mahi Mahi served with fresh asparagus & spinach spaghettini or wok-stirred mixed vegetables. Served blackened upon request.

Pan-Sautéed Salmon

Lightly seasoned Norwegian Atlantic salmon, served with fresh grilled asparagus and spaghettini in a creamy lemon-caper sauce or wok-stirred mixed vegetables. Served blackened upon request.

Ginger Salmon

Pan-sautéed Norwegian Atlantic salmon topped with fresh cilantro, green onions and a sweet ginger sauce. Served with wok-stirred mixed vegetables.

Chicken Milanese

Thinly pounded chicken breast, lightly breaded with Japanese panko bread crumbs and sautéed. Topped with fresh arugula, shaved Parmesan cheese and a combination of fresh Roma tomatoes, basil, garlic and a drizzle of extra virgin olive oil.

NEW Baja Fish Tacos

Two Baja-style tacos with sautéed wild caught Mahi Mahi, fresh shredded cabbage and homemade ranchito sauce. Served with blue & white corn tortilla chips and homemade roasted tomato salsa.

Add fresh avocado

NEW Steak Tacos

Two Baja-style tacos with grilled steak, fresh shredded cabbage and homemade ranchito sauce. Served with blue & white corn tortilla chips and homemade roasted tomato salsa.

Add fresh avocado

Chicken Piccata

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

Chicken Marsala

Thinly pounded chicken breast, sautéed with fresh mushrooms and grilled asparagus in a marsala wine sauce. Served with linguini fini pasta.

◆ FOCACCIA SANDWICHES ◆

Served with your choice of herb onion focaccia or garlic cheese focaccia and your choice of soup, classic Caesar salad or Szechuan slaw.

Grilled Vegetable

Sautéed Portobello mushrooms, grilled red & yellow peppers with melted Fontina and Mozzarella cheeses, fresh field greens, fresh sliced Roma tomatoes and homemade sun-dried tomato aioli.

NEW California Club

Your choice of chilled-grilled chicken breast or oven-roasted turkey breast with applewood smoked bacon, sliced fresh Roma tomatoes, fresh avocado, shredded lettuce and mayonnaise.

Grilled Chicken Caesar

Marinated grilled chicken breast, shredded lettuce, sliced fresh Roma tomatoes, shaved Parmesan cheese and our Caesar dressing.

Grilled Dijon Chicken

Marinated grilled chicken breast, sliced fresh Roma tomatoes, shredded lettuce and Dijon honey mustard.

NEW Italian Deli

Spicy Capicola ham, salami and pepperoni topped with Mozzarella and Fontina cheeses, basil and shredded lettuce tossed with our herb-mustard Parmesan vinaigrette.

NEW Turkey Stack

Oven-roasted turkey breast, sliced fresh Roma tomatoes, mayonnaise, shredded lettuce and Dijon honey mustard.

NEW Cranberry Walnut Chicken Salad

Chilled-grilled chicken breast, dried cranberries, toasted walnuts, celery, onions and mayonnaise, topped with sliced fresh Roma tomatoes and shredded lettuce.

The CPK Menu Adventure Guarantee

◆ Be adventurous - try something new! ◆

If it doesn't thrill you, we'll replace it with your usual favorite.

◆ SMOOTHIES & BLENDED BEVERAGES ◆

SMOOTHIES

Chocolate Banana

Fresh banana, cream and Hershey's® chocolate syrup. Topped with fresh whipped cream.

Strawberry

Strawberries and cream. Topped with fresh whipped cream.

Strawberry Banana

Strawberries, fresh banana and cream. Topped with fresh whipped cream.

FLAVORED FROZEN LEMONADE

Strawberry, Peach, Raspberry, Mango or Kiwi

CPK's fresh blended lemonade, served original or with a splash of flavored Torani syrup.

TROPICAL FRUIT DRINKS

Maui Punch

A combination of orange and pineapple juices with a splash of grenadine. Served over ice.

Strawberry Colada

A blend of pineapple and coconut with a strawberry swirl.

Pineapple Colada

A tropical blend of pineapple and coconut.

Mango Raspberry Colada

A blend of Torani Mango syrup, pineapple and coconut with a raspberry swirl.

◆ BEVERAGES ◆

NEW Cranberry Cooler

Fresh Lemonade

Cherry Limeade

Flavored Fresh Lemonade

Strawberry, Peach, Raspberry, Mango or Kiwi

Freshly Brewed Iced Tea

Flavored Iced Tea

Strawberry, Peach, Raspberry or Mango. Sugar-Free flavors available.

Specialty Italian Soda

Strawberry, Peach, Raspberry, Mango or Kiwi. Sugar-Free flavors available.

Assorted Soft Drinks

Pepsi, Sierra Mist, MUG Root Beer, Mountain Dew or Diet Pepsi

Fiji Water 500 ml 1 Liter

San Pellegrino Sparkling Mineral Water 500 ml 1 Liter

Milk

Whole or Non-Fat

Hot Chocolate

Coffee

Regular or Decaf

Espresso

Espresso Drinks

Café Mocha, Cappuccino, Café Latte or Café au Lait

Tazo Hot Teas

Awake, Earl Grey, Zen or Calm

Complimentary refills on Cranberry Cooler, Cherry Limeade, lemonade, coffee, iced tea, fountain drinks and specialty Italian sodas.

Travel the world from the comfort of your plate

We started out in Beverly Hills, California, but our menu is like a trip around the globe. How about a taste of Thailand tonight? Or perhaps you'd like to visit Mexico for lunch. Mix in a good bit of Italy, of course, and dozens of other worldly flavors, and you've got the recipe for California Pizza Kitchen.

We're famous for combining fresh ingredients in interesting ways to create unforgettable dishes, from pizzas and pastas to salads, sandwiches and appetizers. Think of us as your passport to a one-of-a-kind meal.



S. & G. Clark Remfield



Gift Cards and Cookbooks

Our three cookbooks as well as gift cards are available from your server, or at cpk.com. Proceeds from our cookbooks go to the California Pizza Kitchen Foundation, supporting children's charities from coast to coast.



Enjoy CPK in our Kitchen or Yours

Many of our delicious and unique pizza creations are available in your grocer's freezer.

Let CPK cater your next event

Ask about our catering menu and event tents.

For Take-out, order online at cpk.com or download the CPK iPhone app

We are happy to serve bread upon request.

California Pizza Kitchen trades under the symbol CPK on the NASDAQ.
18% gratuity included for parties of 8 or more. We do not accept personal checks.
We support the Designated Driver Program. Our guests and employees thank you for not smoking.



NEW **White
Chocolate Strawberry
Cheesecake**

A creamy New York style cheesecake with strawberry swirls, topped with a white chocolate mousse and white chocolate curls, on an Oreo cookie crust. Served with fresh whipped cream. 6.29

Red Velvet Cake

Three layers of moist red velvet cake frosted with vanilla bean cream cheese and white chocolate curls.

Served on vanilla bean sauce. 6.79

À la Häagen-Dazs add 1.50



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NEW Butter Cake

Served warm with fresh whipped cream. 6.29

À la Häagen-Dazs add 1.50



Key Lime Pie

Made with Florida Key limes, on a graham cracker crust.

Served with fresh whipped cream. 5.99

Hot Fudge Brownie Sundae

An old-fashioned chocolate brownie, served warm and topped with Häagen-Dazs vanilla ice cream, CPK's triple-thick hot fudge, fresh whipped cream, pecans and a cherry. 5.99

NEW Hot Fudge or Caramel Sundae

Two scoops of Häagen-Dazs vanilla ice cream, pecans, fresh whipped cream and a cherry. Topped with your choice of CPK's triple-thick hot fudge or warm caramel sauce. 5.99

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Chocolate Soufflé Cake

A Belgian chocolate soufflé cake served warm with CPK's triple-thick hot fudge, on vanilla bean sauce. 6.29

À la Häagen-Dazs
add 1.50



Apple Crisp

Granny Smith apples, slow baked with a crispy brown sugar and butter topping. Served warm.

Add warm caramel sauce upon request.

5.29

À la Häagen-Dazs
add 1.50

D3_2_0610

Tiramisu

Sweet Italian cream cheese and marsala custard between layers of espresso and rum-laced lady fingers. Topped with shaved bittersweet chocolate. 6.29



◆ COFFEES & TEAS ◆

Our coffee and espresso drinks are available decaffeinated.

Café Latte

Double espresso in a tall mug with steamed milk. 4.29

Café Mocha

Espresso with Hershey's® chocolate syrup and steamed milk. Hot or Iced 4.29

Espresso

Single 2.99 Double 3.99

Cappuccino

Hot or Iced 4.29

Café au Lait

Espresso with steamed milk. 4.29

Coffee

Regular or Decaf 1.99

TAZO HOT TEAS

Awake

A robust blend of black teas from India 2.29

Zen

Chinese pan-fired green tea with mint and lemongrass 2.29

Earl Grey

A blend of fine black teas from India and Ceylon, scented with the essence of pure Italian bergamot 2.29

Calm

A caffeine-free herbal infusion of chamomile blossoms, blackberry leaves and rose petals 2.29

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◆ SPECIALTY COFFEES ◆

Topped with fresh whipped cream.

Almond Joy 6.00

Disaronno Amaretto, Malibu Coconut Rum, steamed milk, a splash of fresh coffee and Hershey's® chocolate syrup

B-52 Coffee 7.00

Baileys Irish Cream, Kahlua, Grand Marnier and fresh coffee

Chip Shot 6.25

Baileys Irish Cream, Tuaca and fresh coffee

French Kiss 6.00

Kahlua, Disaronno Amaretto, Hershey's® chocolate syrup, steamed milk and a splash of fresh coffee

Irish Coffee 6.25

Jameson Irish Whiskey, a touch of sugar and fresh coffee

Keoke Coffee 6.50

Christian Brothers Brandy, Kahlua, Crème de Cacao and fresh coffee

Nutty Irishman 6.25

Frangelico, Baileys Irish Cream and fresh coffee

Winter Wonderland 6.75

Kahlua, Baileys Irish Cream, Disaronno Amaretto and fresh coffee

◆ WINE ◆

Reds

Medium Bodied Reds

	Half Glass	Glass	Bottle
Mirassou Pinot Noir, California Medium bodied with fresh fruit flavors of strawberry and cherry.	3.75	7.50	23.00
Chalone Vineyards Pinot Noir, Monterey County Flavors of fresh berry, cherry, strawberry and soft summer fruit.	4.75	9.50	28.50
La Crema Pinot Noir, Monterey Aromas of wild strawberry and fresh tea leaves with layered flavors of strawberry jam and black licorice. Lush with a long finish. <i>90 Points, Wine Enthusiast</i>	5.75	11.50	34.50
Beringer "Founders' Estate" Merlot, California Delightful aromas of vanilla and cinnamon with black cherry and sweet plum.	3.50	6.75	20.00
Blackstone Merlot, California Flavorful aromas of dark berries, oak and nutmeg.	4.00	8.00	24.00
Markham Merlot, Napa Valley Fleshy plum flavors are rounded out with velvety tannins and a wonderful creamy texture.	4.95	9.75	30.00
Stags' Leap Merlot, Napa Valley Full bodied with layered flavors of currant and plum with a smooth textured finish.			39.00
DaVinci DCCG Chianti, Italy Medium body with flavors of plum and dark fruit.	3.75	7.50	23.00

Spicy Reds

Yellow Tail Shiraz, Australia Berry and vanilla oak aromas bound from the glass.	3.25	6.50	19.50
Penfolds Rawson's Retreat Shiraz-Cab, South Australia Spicy medium bodied wine with hints of raspberry.	3.50	6.75	20.00
Ravenswood "Vintner's Blend" Zinfandel, California Delightfully spicy with black cherry, raspberry and blueberry flavors.	3.50	7.00	21.00

Full Bodied Reds

J. Lohr Seven Oaks Cabernet Sauvignon, Paso Robles Full bodied with flavors of dark cherry and berries.	4.25	8.50	26.00
Columbia Crest "Grand Estates" Cabernet Sauvignon, Washington Flavors of cherry and berry with hints of vanilla.	3.75	7.50	23.00
Rodney Strong Cabernet Sauvignon, Sonoma County Layers of cassis and cocoa with a soft finish.	4.95	9.75	30.00
Merryvale Cabernet Sauvignon, Napa Valley Full bodied and dry with flavors of blackberry and new oak. <i>91 Points, Wine Enthusiast</i>			55.00

The CPK Wine Adventure Guarantee

◆ Be adventurous - try something new! ◆

If it doesn't thrill you, we'll replace it with your usual favorite.

BRW_A_0610

◆ WINE ◆

Sangria

White

Caribbean Sunset Sangria

A blend of fresh mango purée, Ecco Domani Pinot Grigio, Malibu Passion Fruit Rum, DeKuyper Peachtree Schnapps and apple juice.

Glass

7.50

Red

Appleberry Sangria

A blend of Blackstone Merlot, Tuaca, DeKuyper Sour Apple Pucker, raspberry purée and fresh lime, orange & cranberry juices.

7.50

Whites

Sparkling



Zonin Prosecco, Italy

Fresh and light with aromas and flavors of citrus fruits, apples and tropical fruits.

Split

7.50

Slightly Sweet

Half Glass Glass Bottle

Beringer White Zinfandel, California

A light blush with hints of strawberry and soft, sweet fruits.

3.25 6.50 19.50

Chateau Ste. Michelle Riesling, Washington

Flavors of crisp apple, white peach and zesty grapefruit.

3.50 7.00 21.00

Seven Daughters "Winemakers Blend" White, California

A light, aromatic blend featuring crisp notes of orange blossom, tangerine and melon.

3.95 7.75 24.00

Light and Crisp

Ecco Domani Pinot Grigio, Italy

Light spicy citrus flavor with a crisp, clean finish.

3.50 6.75 20.00

Estancia Pinot Grigio, California

Medium bodied with bright flavors of white peach and apple.

4.00 8.00 24.00

Santa Margherita Pinot Grigio, Alto Adige, Italy

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

4.95 9.75 30.00

Nobilo Sauvignon Blanc, Marlborough, New Zealand

Floral overtones of apple and passion fruit with a clean finish.

3.75 7.25 22.00

Murphy-Goode Sauvignon Blanc, North Coast

Flavors and aromas of citrus and tropical fruits expressed over a bright, yet rich mouthfeel.

4.75 9.50 28.50

Full and Rich

Lindemans "Bin 65" Chardonnay, Australia

Light straw color offers hints of citrus and tropical fruits.

3.25 6.50 19.50

Clos du Bois Chardonnay, North Coast

Ripe flavors of pear, green apple, vanilla and caramel.

3.50 7.00 21.00

Kendall Jackson "Vintner's Reserve" Chardonnay, California

Medium-dry with rich fruit aromas and toasty oak.

90 Points, Robert Parker Jr.

4.25 8.50 26.00

Sanford Chardonnay, Santa Barbara County

Crisp, fresh and full bodied with nice acidity. Well structured with bright tropical fruits.

5.25 10.50 33.00

Sonoma-Cutrer, Russian River Ranches

Chardonnay, Sonoma Coast

Fruit forward with aromas of pear, peach and apple with a hint of honey and butter.

6.25 12.50 39.00

Cakebread Cellars Chardonnay, Napa Valley

A classic, with fragrant aromas and subtle toasty nuances highlighting pear, pineapple and melon.

48.00

BWW_A_0610

◆ COCKTAILS ◆

MARTINIS



Raspberry Lemon Drop

Apple Martini 8.00
Chilled SKYY Vodka, Midori, DeKuyper Pucker Sour
Apple and sweet & sour.

Top Shelf Margatini 10.00
Patrón Tequila, Cointreau, fresh squeezed lime juice
and a splash of our house margarita mix. Served
chilled, straight up.

Cosmopolitan 8.50
Chilled ABSOLUT VODKA, triple sec, fresh squeezed
lime juice and a splash of cranberry juice.

Lemon Drop Martini 8.00
Ketel One Citroen, Cointreau, fresh squeezed lemon
juice, sweet & sour and a dash of sugar.

Raspberry Lemon Drop 8.50
Ketel One Citroen, Chambord, triple sec, fresh
squeezed lemon juice and sweet & sour.

MARGARITAS

CPK Margarita 6.75
Sauza Gold Tequila, triple sec, fresh squeezed
lime juice and our house margarita mix. Blended
or on the rocks.

Cuervo Gold Margarita 8.00
Cuervo Gold Tequila, triple sec, fresh squeezed
lime juice and our house margarita mix. Blended
or on the rocks.

Strawberry Margarita 7.00
Sauza Gold Tequila, triple sec, fresh
squeezed lime juice, our house
margarita mix and strawberry purée.
Served blended.

Ultimate Margarita 9.50
1800 Reposado Tequila, Cointreau,
Grand Marnier, fresh squeezed lime
juice and our house margarita mix.
Served on the rocks.



Strawberry Margarita

Cuervo Gold Margarita

BC1_2_0610

◊ COCKTAILS ◊

CPK SPECIALTIES

Cherry Lime Sparkler 7.00
An adult version of a childhood favorite. Three Olives Cherry Vodka, Torani Cherry Lime syrup and fresh lime juice. Topped with club soda.

Twisted Colada 7.50
Malibu Coconut and Bacardi Rums blended with our piña colada mix. Swirled with your choice of strawberry, raspberry or mango purée.

Mai Tai 7.50
Bacardi and Meyers's Dark Rum with pineapple juice, orange juice and a splash of grenadine.

Top Shelf Long Island Iced Tea 8.50
Ketel One Vodka, Beefeater Gin, Bacardi Rum, Cointreau, sweet & sour and Pepsi.

Ultimate Bloody Mary 7.00
SKYY Vodka and our zesty bloody mary mix.



Cherry Lime Sparkler



Raspberry Mojito

MOJITOS

Classic Mojito 7.00
Bacardi Rum, fresh mint, fresh lime and club soda.

Passion Fruit Mojito 7.00
Malibu Passion Fruit Rum, fresh mint, fresh lime and club soda.

Mango Mango Mojito 7.00
Cruzan Mango Rum, fresh mint, fresh lime, Torani Mango syrup and club soda.

Raspberry Mojito 7.00
Bacardi Rum, fresh mint, fresh lime, Torani Raspberry syrup and club soda.

CPK proudly serves a premium well including: SKYY Vodka, Bacardi Rum, Beefeater Gin, Sauza Gold Tequila, Jack Daniels Whiskey and J&B Rare Scotch.

BC2_2_0610

◆ BEER ◆

BOTTLED BEERS



Sam Adams

Sam Adams Boston Lager	4.75
Sam Adams Light	4.75
Sierra Nevada Pale Ale	4.75
Amstel Light	4.75
Bass Ale	4.75
Corona	4.75
NEW Corona Light	4.75
Guinness	4.75
Heineken	4.75
Newcastle Brown Ale	4.75
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Michelob Ultra	4.25
MGD	3.75
Miller Lite	3.75

Regional Selection

Ask your server about our current selection.

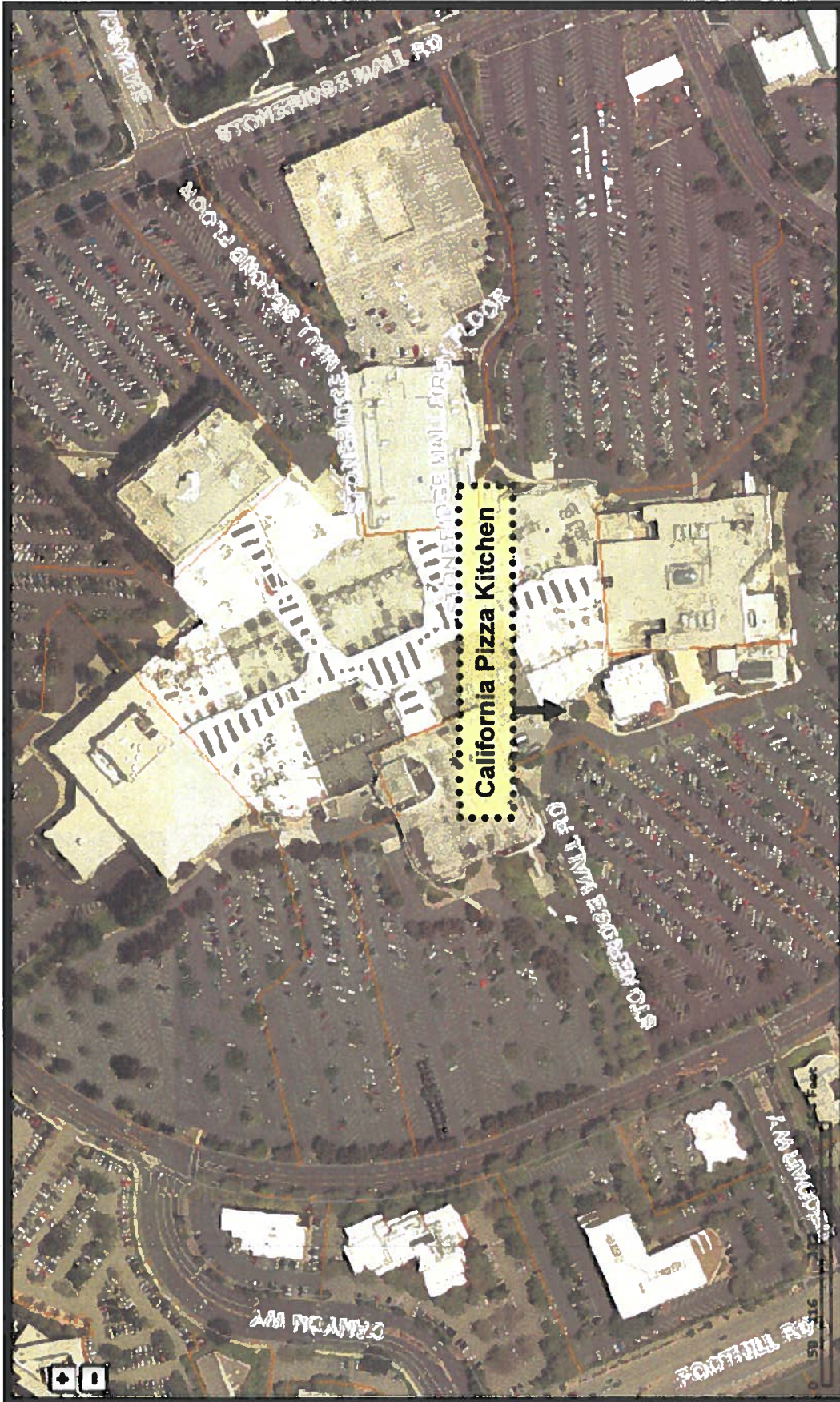
Non-Alcoholic Beer

Buckler by Heineken	3.75
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◆ BEVERAGES ◆

NEW Cranberry Cooler	2.59	Assorted Soft Drinks	2.49
Fresh Lemonade	2.59	Pepsi, Sierra Mist, MUG Root Beer, Mountain Dew or Diet Pepsi	
Cherry Limeade	2.99	FIJI Water	
Flavored Fresh Lemonade	2.99	500 ml 3.39	1 Liter 4.39
Strawberry, Peach, Raspberry, Mango or Kiwi		San Pellegrino Sparkling Mineral Water	
Freshly Brewed Iced Tea	2.49	500 ml 3.39	1 Liter 4.39
Flavored Iced Tea	2.99	Milk	1.59
Strawberry, Peach, Raspberry or Mango. Sugar-Free flavors available.		Whole or Non-Fat	
Specialty Italian Soda	2.99	Hot Chocolate	2.29
Strawberry, Peach, Raspberry, Mango or Kiwi. Sugar-Free flavors available.		Coffee	1.99
		Regular or Decaf	
		Tazo Hot Teas	2.29
		Awake, Earl Grey, Zen or Calm	

LOCATION MAP



Noticing Map
City of Pleasanton
GIS
Department
CPK

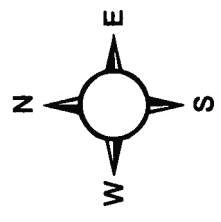


EXHIBIT E

Printed 8/13/2010

