



# CALIFORNIA SELTZER CO.

## Wood Fired Pizza 12"

*Cauliflower Crust add \$3*

It all starts with the dough, made from scratch daily, with our own special touch ...  
a sprinkle of our brewers yeast adds our own spin to a classic recipe.

*Served starting at 11am*

### **Spicy Prosciutto Hawaiian • \$22.50**

Traditional red sauce, shredded mozzarella, red onions, pineapple, jalapeño, topped with baby arugula

### **CSC Combo • \$22.50**

Traditional red sauce, shredded mozzarella cheese, fennel sausage, pepperoni, tomatoes, red onions, black olives, mushrooms, bell peppers

### **Meat Lovers • \$22.50**

Traditional red sauce, shredded mozzarella cheese, fennel sausage, pepperoni, ham, crumbled bacon

### **Chicken Jalapeño • \$22.00**

Garlic infused olive oil with spicy chicken, shredded mozzarella cheese, pickled jalapeños, tomatoes, finished with cotija cheese and cilantro

### **Cheesy Breadsticks • \$18.00**

Olive Oil, fresh garlic, shredded mozzarella, finished with Italian seasoning

### **Traditional Cheese • \$20.00**

Traditional red sauce, shredded mozzarella

### **Pepperoni • \$21.50**

Traditional red sauce, shredded mozzarella, and zesty pepperoni

### **Vegan sausage • \$23.00**

Traditional red sauce, vegan mozzarella, and vegan sausage, bell peppers, olives, mushrooms

### **Alla Diavola • \$22.00**

Traditional red sauce, fresh mozzarella cheese, thinly sliced spicy salami, traditional salami, garlic

### **Artichoke Pesto • \$22.50**

Pesto sauce with artichoke and burrata topped with a lemony arugula salad and pine nuts

### **Build Your Own**

Base pizza: traditional red sauce and shredded mozzarella: \$17

*\*minimum of two toppings required\**

EXTRA CHEESE: \$3

ADDITIONAL TOPPINGS: \$2.00 (Mushroom, Red Onion, Bell Pepper, Fresh Tomato, Black Olive,

Artichoke Hearts, Fresh Jalapenos, Pickled Jalapenos, Fresh Garlic, Fresh Basil, Cilantro, Arugula, Pineapple)

MEATS: \$4.00 (Pepperoni, Sausage, Chicken, Bacon, Vegan Sausage)

*Side of Sauce \$1.50: Ranch, Pesto, Marinara*

## **Pastries**

*Served all day*

**Sticky Bun • \$5**

**Chocolate Almond  
Croissant • \$8**

**Large Butter  
Croissant • \$4.50**

**Ham and cheese  
Croissant • \$5**

## **Salads**

*Served starting at 11am*

**House Salad • \$10**

Romaine hearts topped with cucumbers, cherry tomatoes, shredded carrots, cheddar cheese, parmesan cheese, croutons, and ranch dressing

**Kale Salad • \$11**

Crisp Kale topped with shredded carrots, parmesan cheese, pine nuts, dried cranberries, served with a lemon dressing

**Caprese Salad • \$14**

Fresh mozzarella, heirloom tomatoes, basil, finished with a balsamic glaze, olive oil, and pesto topped with pine nuts

## **Small Bites**

*Served until 3pm*

**Ham & Cheese  
Quiche • \$8.50**

**Veggie Quiche • \$8.50**

Roasted red bell pepper, mushroom, spinach

**Avocado Toast • \$10.50**

Sourdough bread, avocado, lemon, egg, red pepper flakes

# Hard Seltzers

Under 100 calories, under 2 grams of sugar, and gluten free

## **Hibiscus Lime • \$8** **4.5% ABV**

California Seltzer Co.'s Hibiscus Lime will get your taste buds going with a burst of tangy sweetness and a touch of tart lime.

## **Pineapple Lemon • \$8** **4.5% ABV**

California Seltzer Co.'s Pineapple Lemon flavor is the perfect combination of slightly-sweet, tart, refreshing tropical goodness.

## **Blood Orange • \$8** **4.5% ABV**

Experience a full burst of flavor from California Seltzer Co.'s Blood Orange style. Subtly sweet with an infusion of tangy citrus notes.

## **Berry Rush • \$8** **4.5% ABV**

This fruity combination merges blueberry, raspberry, and blackberry to give you a Berry Rush of flavor. California Seltzer Co. blended this perfect trio creating an irresistible drinking adventure.

## **Hard Pink Lemonade • \$8** **4.5 % ABV**

With the essence of lemons and a hint of berry, this sparkling beverage is the sweetest in the California Seltzer line up.

## **Yum Berry • \$8** **4.5% ABV**

YUM is right! This fun flavor is a little sweet and a little sour balancing the flavors of pomegranates and cranberries in one perfect sip.

## **Blonde Ale • \$7** **5% ABV**

Refreshing and crisp, bringing the perfect balance of malt & hop.

## **Double Hazy Juicy IPA • \$9** **8.0% ABV**

Citrusy notes of tropical fruit, melon, tangerine with slight bits of herbal & pine.

## **Rusty Red Ale • 8** **5% ABV**

Classic, light malty red ale brewed with local hops out of Lodi, CA. Notes of caramel & biscuit.

# Craft Beer

by **Five Window Beer Co.**  
Lodi, CA

## **JB Light Lager • \$7** **4.2% ABV**

Refreshing crispy light lager made with corn, rice, & a touch of hops.

## **Cashmere Smash IPA • \$9** **6.1% ABV**

With aromas of sweet malt and fruity floral hops this beer has a medium mouthfeel and a slightly sharp finish.

# Wine

**Michael David Winery Earthquake Cabernet • \$14**

**Michael David Winery, Petite Petit 2019 Petite Sirah • \$12**

**Oak Farm Chardonnay • \$12**

**Oak Farm Sauvignon Blanc • \$11**

**Naomi Rosé • \$11**

# Non-Alcoholic Beverages

**House Brewed Coffee • \$2.75**

**Flat White • \$5.25**

**Cappuccino • \$4.25**

**Espresso • \$2.75**

**Valencia Orange**

**Juice • \$4.25**

**Pineapple Lemon**

**Sparkling Water • \$4.25**

**Handcrafted Root Beer • \$4**

**Soft Drinks • \$3**

**Hot Chocolate • \$4.25**