



TAKE & BAKE

Baking Instructions

FROM THE PIZZA KITCHEN

READ FIRST

All pizzas bake on our exclusive Take & Bake Tray.

Remove plastic wrap and baking instructions before baking.

Bake or refrigerate pizza within 1 hour of purchase. If refrigerated, remove 1 hour prior to baking. Bake within 24 hours of purchase.

Bake only one Take & Bake pizza at a time. Take & Bake serving tray should not touch the oven walls or door. Tray may discolor during baking.

Warning: Cooking pizzas near or in contact with an open flame may result in fire.

Bake before eating. Take & Bake tray is intended for single use only. Do not reheat pizza on tray.

1 PREHEAT

Preheat oven to 425.

2 BAKE

Bake 9-12 minutes, check at 9 minutes. Continue baking as needed.

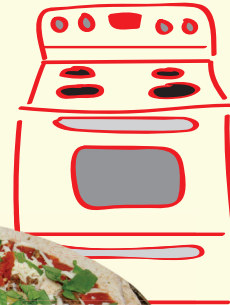
For crisper crust, after 9 minutes, slide pizza off tray onto oven rack or your favorite pizza stone. Check every 1-2 minutes until crust reaches desired consistency.

3 SERVE

Pizza is done when the crust becomes golden brown and the cheese is melted. Let sit 5 minutes before serving.

Visit PKtakeandbake.net for:

- Allergen information
- Reheating instructions
- And more fun PK stuff



TELL US WHAT YOU THINK!

Just follow these simple steps and we'll treat you to a special gift.

- 1 Within 3 days of this purchase, visit PKtakeandbake.net
- 2 Take our brief survey.
- 3 Bring coupon in & enjoy

Complete Survey for a FREE Cowboy Cookie

with your next pizza purchase at regular menu price.

Coupon emailed after completion of the survey.

Not valid with any other offer. Only 1 coupon per customer per visit with any regular menu price pizza.





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FROM THE PIZZA KITCHEN

PIZZA SIZES:	12"	16"	10"
CHEESE	5.99	10.99	5.99
GOURMET	13.99	16.99	13.99
PREMIUM GOURMET	14.99	19.99	14.99
EXTRA TOPPINGS	.99	1.50	.99



PIZZAS

Homemade hand-tossed thin whole-wheat blend crusts or 10" Gluten Free Crust.

SAUCES: Marinara or Olive Oil

PREMIUM SAUCES: Alfredo, Pesto, BBQ, Wing Sauces or Thai Sauce

CHEESES: Shredded Mozzarella or Parmesan

PREMIUM CHEESES: Smoked Gouda, Feta, Blue Cheese, Fresh Buffalo Mozzarella or Goat Cheese

VEGGIES: Black Olives, Green Olives, Button Mushrooms, Red Onions, Green Peppers, Spinach, Pineapple, Jalapeno Peppers or Banana Peppers

PREMIUM VEGGIES: Roasted Garlic, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Portabella Mushrooms Sun-dried Tomatoes or Roma Tomatoes

HERBS: Fresh Parsley, Fresh Basil, Dry Oregano, or Fresh Cilantro

NUTS: Peanuts or Walnuts

MEATS: Pepperoni, Italian Sausage, Ground Beef, Honey Cured Ham, Smoked Turkey, Memphis Pulled BBQ Pork or Salami

PREMIUM MEATS: Anchovies, Baked Chicken, Chicken Tenders, Meatballs or Shrimp

GOURMET PIZZAS

Since 1998, the Pizza Kitchen has been known for its unique, creative gourmet pizzas.

BLUE AND GREEN

Marinara, mozzarella cheese, mushrooms, spinach and blue cheese.

PESTO SWIRL

Marinara, mozzarella and goat cheeses, sun-dried tomatoes, topped with a pesto swirl.

MAMA MIA

Marinara, mozzarella cheese, pepperoni, Italian sausage, honey cured ham, honey cured ham, mushrooms, green peppers, and red onions.

MAUI WOWIE

Marinara, mozzarella cheese, honey cured ham, pineapple, and red onion.

DIABLO JACK

Marinara, mozzarella cheese, Italian sausage, jalapeno peppers, and roasted red peppers.

THE KING

Marinara, mozzarella cheese, baked chicken, ground beef, Italian sausage, honey cured ham, and pepperoni.

MEMPHIS BBQ

BBQ sauce, mozzarella cheese, baked chicken, red onion, and smoked Gouda cheese.

BELLA CARUSO

Marinara, mozzarella cheese, Italian sausage, roasted red peppers, red onions, and button mushrooms.

SPICY CHICKEN RANCH

Ranch dressing as a sauce, wing sauce-glazed chicken tenders, cilantro, roasted red peppers, and milk mozzarella.

PREMIUM GOURMET

THE BIG GREEK

Marinara, mozzarella cheese, spinach, Kalamata olives, roasted garlic roasted red peppers, and feta cheese.

ORIGINAL VEGGIE MAX

Marinara, mozzarella cheese, button mushrooms, green peppers, red onions, spinach, roasted garlic, black and green olives, and roma tomatoes.

PREMIUM VEGGIE MAX

Roasted garlic, artichoke hearts, Kalamata olives, roasted red peppers, portabella mushrooms, sun-dried tomatoes, and fresh basil.

THAI PIE

Thai peanut sauce, smoked Gouda cheese, baked chicken, roasted red peppers, pineapples, red onions, fresh cilantro, and basil.

WHITEOUT

Alfredo sauce, feta cheese, basil, portabella mushrooms, and sun-dried tomatoes.

SOUTHWESTERN

BBQ sauce, mozzarella cheese, blackened chicken, banana peppers, roasted red peppers, cilantro, black beans, and smoked Gouda cheese.

FITNESS PRO

Marinara, chicken, beef, walnuts, pineapple, spinach, sun-dried tomatoes, and light mozzarella cheese.

FIREBIRD

Marinara, baked and diced chicken tenders, roasted red peppers, jalapeno peppers, banana peppers, mozzarella cheese, smoked Gouda cheese, and topped with our own spicy wing sauce.

TUSCAN SHRIMP

Light mozzarella, alfredo sauce, spinach, artichoke hearts, shrimp, cilantro, roasted red peppers, and feta cheese.



Gluten Free*

*We offer a Gluten Free Crust, however, we do not operate a gluten free environment.

Order by phone or online:

ph: (865) 531-1422

wb: thepizzakitchen.net



Please note that dine-in prices are an additional \$2.00 per pizza.