



www.craftsmanpizza.com
(714) 579-1777

WELCOME TO CRAFTSMAN

Craftsman is defined as the culture of the men and women who helped build America. In 1933, an original Craftsman, Nikola Rasic, brought his vision and skills to Los Angeles and opened Nick's Café on Sunset Blvd. The concept was simple and truly a hand-crafted labor of food, hospitality, and service for the people of Southern California. The next generation of Craftsman opened just down the street in 1958, and Nikola's Restaurant became known as a local landmark for the next 30 years. Now, eighty years after the original Rasic Craftsman, the third generation welcomes you with the same spirit of hospitality and service pursued by Nikola in 1933. Enjoy our fine food and drink in a comfortable atmosphere that you can call home. Come with family, friends and neighbors. Be sure to find your seat at our family table.

STARTERS & SAMPLERS

Craft Beer Battered Zucchini

Cut fresh daily and breaded with seasoned bread crumbs and served with ranch dipping sauce. \$9

Fire Roasted Bruschetta

A perfect combination of diced Roma tomatoes, chopped garlic, basil, extra virgin olive oil, and seasonings. Served on wood-fired flatbread and drizzled with a balsamic reduction. \$9

Sausage & Brat Trio

Hot Andouille and mild Italian links are cooked in craft beer along with savory Bratwurst, chargrilled and served sizzling with peppers, onions, and our spicy honey-mustard Dijon. \$12

Tempura Green Beans

Fresh green beans battered in our spicy craft beer tempura. Served with ranch for dipping. \$9

Maple Roasted Brussels Sprouts

Brussels sprouts tossed with applewood bacon, and cranberries topped with green onions. \$9

Honey Glazed Cayenne Meatballs

Hand-rolled meatballs made with ground beef, bacon, and cayenne seasonings. Topped with green onions. \$10

Craftsman Wings

Lightly breaded wings deep fried and tossed in your choice of traditional Buffalo, BBQ, or Sriracha sauce. Served with blue cheese or ranch dressing. \$12

Sweet Potato Chips

Sliced thin and fried to perfection. Seasoned with our brown sugar and cayenne seasoning. Served with pumpkin dipping sauce. \$5

Garlic Fries

Hand-cut fries tossed with extra virgin olive oil and our fresh garlic blend. Topped with shredded Parmesan cheese. \$8

Cheesy Garlic Flatbread

Wood-fired flatbread topped with our fresh garlic blend along with cheddar and mozzarella cheeses. \$8

Fig & Prosciutto Flatbread

Wood-fired fig and prosciutto flatbread topped with arugula dressed in our brown sugar vinaigrette with goat cheese, tomatoes, cranberries, and a balsamic reduction. \$11

TITAN Fries **NEW**

Hand-cut fries layered with mozzarella, smoked Gouda, slow-smoked pork, jalapeños, and BBQ sauce. \$13

Grilled Steak & Potato

Slow-roasted tri-tip steak, rosemary potatoes, smoked Gouda, caramelized onions, olive oil, and Chimichurri. \$11 / \$18

Kung Pao

Spicy chicken topped with mozzarella, red onion, green onions, bell peppers, and pineapple. \$10 / \$17

Bacon & Sprouts

A unique combination of applewood bacon along with fire-roasted Brussels sprouts, garlic ricotta, and mozzarella cheese. \$10 / \$17

Bacon & Arugula

Garlic ricotta and mozzarella topped with applewood bacon, tomatoes, and arugula tossed in our brown sugar vinaigrette. \$10 / \$17

Pulled Pork

Tender pork with Craftsman BBQ sauce, mozzarella, red onions, and cilantro. \$10 / \$17

Pastrami

Juicy pastrami sliced thin and topped with mozzarella, fontina, pickles, caramelized onions, and mustard. \$11 / \$18

Korean Beef BBQ **NEW**

Marinated Bulgogi beef with mozzarella, mushrooms, red onions, and jalapeños. Topped with arugula, green onions, cilantro, fried won tons, and soy chili vinaigrette. \$11 / \$18

WOOD FIRED PIZZA

Regular 10" / Large 14"

Roasted Veggie

Garlic ricotta, topped with grilled zucchini, fire-roasted peppers, mushrooms, tomatoes, mozzarella, and Parmesan cheese. \$10 / \$17

Veggie Pesto

Pesto, mozzarella, goat cheese, artichoke hearts, red onions, mushrooms, and tomatoes. \$10 / \$17

Shrimp & Spinach

Tender shrimp, sautéed spinach, roasted garlic, garlic ricotta, and mozzarella. \$13 / \$19

Shrimp & Pesto

Pesto topped with tender shrimp, sun-dried tomatoes, goat cheese, and mozzarella. \$13 / \$19

Shrimp & Pineapple

BBQ sauce, mozzarella, shrimp, pineapple, red onion, and topped with cilantro. \$13 / \$19

Jamaican Jerk

Smoked tomatoes, jerk seasoned chicken, cheddar and mozzarella cheeses, and black beans topped with fresh avocado and cilantro. \$11 / \$18

Chicken Poblano **NEW**

Ancho marinated chicken on a roasted poblano cream sauce with pepper jack and cheddar cheeses, poblano chile, and roasted sweet corn. Topped with avocado and cilantro. \$11 / \$18

BBQ Chicken

Tender chicken with Craftsman BBQ sauce, mozzarella, smoked Gouda, red onions, and cilantro. \$10 / \$17

Chicken, Pesto & Artichoke

Tangy pesto topped with grilled chicken, artichoke hearts, and mozzarella. \$10 / \$17

Buffalo Chicken

Grilled chicken, caramelized onions, mozzarella, and blue cheese with marinara and topped with Frank's Buffalo hot sauce. \$10 / \$17

The Super

Be the CEO of Great Pizzas with marinara, mozzarella, pepperoni, sausage, and bacon. \$12 / \$19

The Principal

Graduate to the next level with a combination of mozzarella, sausage, garlic, onions, and jalapeños with marinara. \$10 / \$17

The Scholar

Garlic ricotta, grilled chicken, caramelized onions, cranberries, rosemary potatoes, topped with green onions. \$10 / \$17

* Gluten-free 10" crust available upon request - \$1 additional

BUILD YOUR OWN: 10" (serves 1-2) - \$11 14" (serves 2-3) - \$17

Choice of sauce: Marinara • Pesto • Garlic Ricotta • BBQ Sauce

Choice of 1

Bacon
Ham
Pastrami
Pulled Pork
Tri-Tip Steak

Grilled Chicken
Meatballs
Pepperoni
Sausage

≡ \$2 each additional item ≡

Choice of 2

Blue Cheese
Goat Cheese
Mozzarella

Fontina
Smoked Gouda
Parmesan

≡ \$1 each additional item ≡

Choice of 3

Artichokes
Brussels Sprouts
Roasted Garlic
Black Olives
Pineapple
Tomatoes

Arugula
Cilantro
Jalapeños
Red Onion
Potatoes
Roasted Zucchini

Basil
Fresh Garlic
Mushrooms
Roasted Peppers
Spinach

≡ .50 each additional item ≡

CRAFTSMAN SALADS

Citrus Salad

Fresh greens, orange wedges, carrots, sliced almonds, and green onions with a sweet, tangy citrus dressing. \$10
(add chicken \$2, add shrimp \$4, add swordfish \$5)

Shrimp & Arugula Salad

Char-grilled shrimp served with fresh arugula tossed in our pesto balsamic dressing. Topped with cherry tomatoes, sun-dried tomatoes, red onion, goat cheese, and artichoke hearts. \$13

Sonoma Salad

Fresh greens with chicken, tomatoes, candied walnuts, grapes, red onion, and cranberries, then tossed in our sweet onion vinaigrette. \$12

Spinach & Applewood Smoked Bacon

Classic combination of fresh baby spinach, sliced mushrooms, applewood smoked bacon, and sliced hardboiled eggs with a brown-sugar vinaigrette. \$11

Steak Salad

Slow-roasted tri-tip steak served over fresh greens with grilled onions, fire-roasted peppers, and creamy blue cheese dressing. \$13

Swordfish Nicoise Salad

Grilled swordfish, green beans, gold potatoes, cherry tomatoes, and red onions tossed in our sweet onion vinaigrette. \$14

Wedge Salad

Crisp iceberg, crumbled blue cheese, applewood smoked bacon, and fresh tomatoes. \$11

Garden Salad

Mixed greens, cherry tomatoes, sliced red onion and your choice of dressing. \$4

CRAFTSMAN SANDWICHES

Sandwiches are served with your choice of hand-cut fries, garlic fries (add 50¢), sweet potato chips, or garden salad.

Slow-Roasted Tri-Tip

Santa Maria seasoned tri-tip, slow roasted to juicy perfection. Carved and served on a fresh Francese roll with grilled onions and aioli mayo. \$13

Meatball & Provolone

Juicy meatballs smothered in tangy marinara, grilled onions and melted provolone. Served on a rosemary Francese roll. \$11

Pastrami

Thinly sliced pastrami piled high on marble rye. Served with mustard and pickles. \$12

Pulled Pork

Slow roasted pork, hand-shredded, and tossed in our Craftsman BBQ sauce, topped with red onions on a potato roll. \$11

Bruschetta Chicken

Grilled chicken breast served with pesto aioli, fontina cheese, fresh bruschetta and balsamic drizzle on a sweet potato bun. \$11

Smoked Tri-Tip

Secret blend of seasonings added to our slow-smoked tri-tip. Carved and served on a fresh Francese roll with our spicy chipotle blue cheese aioli and topped with fresh arugula. \$13

Swordfish Club

Chargrilled swordfish stacked with applewood smoked bacon, lettuce, sliced tomato, avocado, and mayo on toasted sourdough. \$14

Ham & Fontina

Smoked honey ham stacked with melted fontina on toasted marble rye with spicy Dijon mayo. \$10

** Gluten-free bread is available upon request.*

** Special diet needs? Ask your server about our alternatives.*

JR. CRAFTSMAN MENU:

Cheese Pizza, Chicken Fingers & Fries,
Grilled Cheese & Fries, Corn Dog & Fries

\$6

includes drink

CRAFTSMAN BEVERAGES

Craft-Brewed Draft Root Beer \$4.00 (Free refills not included)	Apple, Cranberry, or Orange Juice \$3.25
Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade \$3.25	Milk, Chocolate Milk \$3.25
Pellegrino \$4.00	Iced Tea, Raspberry Iced Tea \$3.25
	Coffee, Hot Tea \$2.50

CRAFTSMAN DESSERTS

Craftsman Root Beer Float

A big scoop of vanilla ice cream in our delicious craft-brewed draft Root Beer. \$6

Craftsman Stout Float

A big scoop of vanilla ice cream in a frosty mug of featured stout beer. \$8

Sizzling Apple Pie

Old fashioned hot Apple Pie and vanilla ice cream with caramel sauce. \$7

Chocolate Chip Brownie Sundae

A scoop of vanilla ice cream on top of a delicious homemade Chocolate Chip Brownie topped with hot fudge. \$6

Gluten-Free Apple Cinnamon Crumb Cake*

Warm Apple Cinnamon Crumb Cake with a scoop of vanilla ice cream. \$6.50

** Our gluten-free desserts are delivered fresh from a local dedicated gluten-free and nut-free bakery. Although we are very careful, our kitchen is a common kitchen and we cannot guarantee that cross-contact will not occur.*

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