



CRAFTSMAN

WOOD FIRED PIZZA

CRAFTSMAN SIGNATURE WOOD FIRED PIZZAS

Regular 10" / Large 14"

Steak & Potato

Slow-roasted tri-tip steak, rosemary potatoes, smoked Gouda and mozzarella, caramelized onions, olive oil, and Chimichurri. \$12 / \$19

The Letterman **NEW**

Our Steak & Potato Pizza with bacon, and jalapeños \$13 / \$20

Pulled Pork

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

Korean Beef BBQ

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

Bacon & Arugula

Garlic ricotta and mozzarella topped with applewood bacon, tomatoes, & arugula tossed in brown sugar vinaigrette. \$10 / \$17
Try it with goat cheese and balsamic drizzle (add \$2)

Pastrami

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

Shrimp & Spinach

Tender shrimp, sautéed spinach, roasted garlic, garlic ricotta, & 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

Roasted Veggie

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

Veggie Pesto

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

The Super

Pepperoni, sausage, bacon, and mozzarella with marinara. \$13 / \$20

The Principal

Sausage, garlic, onions, jalapeños and mozzarella with marinara. \$11 / \$18

The Graduate

Pepperoni, sausage, ham, red onions, roasted peppers, olives, and mozzarella with marinara. \$13 / \$20

The Scholar

Garlic ricotta, grilled chicken, caramelized onions, cranberries, rosemary potatoes, topped with green onions. \$11 / \$18

Chicken, Pesto & Artichoke

Tangy pesto topped with grilled chicken, artichoke hearts, and mozzarella. \$11 / \$18

Chicken Poblano

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

Buffalo Chicken

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

The Aristotle **NEW**

Pesto, mozzarella, feta, marinated chicken, artichoke hearts, red onions, sundried tomatoes, black olives, & pepperoncinis. Drizzled with tangy tzatziki sauce. \$11 / \$18

Kung Pao

Spicy chicken topped with mozzarella, red onion, green onions, bell peppers, and pineapple. \$11 / \$18

Jamaican Jerk

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

BBQ Chicken

Tender chicken with Craftsman BBQ sauce, mozzarella, smoked Gouda, red onions, and cilantro. \$11 / \$18

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

STARTERS & SAMPLERS

Craft Beer Battered Zucchini

Cut fresh daily and breaded with seasoned bread crumbs. Served with ranch dipping sauce & Parmesan cheese \$9

Fire Roasted Bruschetta

Diced tomatoes, chopped garlic, basil, extra virgin olive oil, & Parmesan cheese. 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. \$13

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. \$12

TITAN Fries

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

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. \$13

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. \$9

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

Spinach & Artichoke Dip

Fresh spinach and artichoke hearts mixed with a roasted garlic cream cheese, served with hand cut tortilla chips. \$10

BUILD YOUR OWN PIZZA - 10" (serves 1-2) \$11.50 - 14" (serves 2-3) \$18

CHOOSE YOUR SAUCE:

Marinara • Pesto • Garlic Ricotta • BBQ Sauce • Poblano Cream • Smoked Tomatoes

	CHOOSE ONE	CHOOSE TWO	CHOOSE THREE
PROTEIN	Bacon	Mozzarella	Artichokes
	Grilled Chicken	Blue Cheese	Arugula
	Ham	Cheddar	Basil
	Meatballs	Feta	Brussels Sprouts
	Pastrami	Fontina	Cilantro
	Pepperoni	Goat Cheese	Corn
	Pulled Pork	Parmesan	Fresh Garlic
	Sausage	Pepper Jack	Roasted Garlic
	Tri-Tip Steak	Smoked Gouda	Jalapeños
			Mushrooms
CHEESE			Black Olives
			Red Onion
			Pepperoncinis
			Fresh Peppers
			Poblano Peppers
			Roasted Peppers
			Pineapple
			Potatoes
			Spinach
			Sundried Tomatoes
VEGGIES			Tomatoes
			Roasted Zucchini

≈ \$2 each extra ≈

≈ \$1 each extra ≈

≈ 50¢ each extra ≈

CRAFTSMAN SANDWICHES

Sandwiches are served with your choice of hand-cut fries, garlic fries (add 50¢), sweet potato chips, tangy citrus slaw, 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 garlic aioli. \$13

BBQ Pulled Pork

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

NY Steak **NEW**

8-oz Angus beef filet cooked to your liking. Served open face on a rosemary Francese with chipotle blue cheese aioli, fresh arugula, and sliced tomatoes. \$15

Bruschetta Chicken

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

Pastrami

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

Meatball & Provolone

Juicy meatballs smothered in tangy marinara, grilled onions and melted provolone. Served on a rosemary Francese roll. \$12

Swordfish Club

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

Sweet & Spicy Pork **NEW**

Tender pulled pork tossed with honey sriracha sauce, topped with a tangy citrus coleslaw. \$11

Ham & Fontina

Smoked honey ham stacked with melted fontina on toasted marble rye with spicy Dijon mayo. \$11



The Bradford, Wagner, and Kraemer are served with your choice of hand-cut fries, garlic fries (add 50¢), sweet potato chips, tangy citrus slaw, or garden salad

The Bradford

Fresh certified Angus beef patty chargrilled with lettuce, sliced tomatoes, red onions, pickles and garlic aioli. \$12

The Wagner

Our classic fresh certified Angus beef patty topped with lettuce, sliced tomatoes, blue cheese crumbles, and balsamic glazed red onions with chipotle blue cheese aioli. \$13

The Kraemer

Our classic fresh certified Angus beef patty topped with lettuce, sliced tomatoes, pepper jack cheese, apple wood smoked bacon, fried onions straws, and BBQ sauce with garlic aioli. \$13

*Add bacon (\$1), avocado (\$1), or cheese (50¢)
Substitute a grilled chicken breast for no additional charge*

GLUTEN-FREE BREAD IS AVAILABLE UPON REQUEST.
SPECIAL DIET NEEDS? ASK YOUR SERVER ABOUT OUR ALTERNATIVES.

CRAFTSMAN SALADS

Sonoma Salad

Fresh greens with chicken, tomatoes, candied walnuts, grapes, red onion, and cranberries, tossed in our sweet onion vinaigrette. \$13

Steak Salad

Slow-roasted tri-tip steak served over fresh greens with grilled onions, fire-roasted peppers, and creamy blue cheese dressing. \$14

BBQ Chicken Salad **NEW**

Savory combination of grilled chicken, tomatoes, black beans, corn, cilantro, red onions tossed in our BBQ ranch dressing and topped with tortilla strips and BBQ sauce. \$13

Swordfish Nicoise Salad

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

Antipasto Salad **NEW**

Mixed greens layered with grilled chicken, pepperoni, artichoke hearts, tomatoes, black olives, red onions, mozzarella cheese and pepperoncinis. Tossed in our tangy pesto balsamic dressing. \$13

Citrus Salad

Fresh greens, orange wedges, carrots, sliced almonds, and green onions with a sweet, tangy citrus dressing. \$11
(add chicken \$2, add shrimp \$4, add swordfish \$5)

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

Wedge Salad

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

Garden Salad

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

DRESSINGS: Ranch, Blue Cheese, Italian, Pesto Balsamic, Citrus Vinaigrette, Sweet Onion Vinaigrette, Brown Sugar Vinaigrette, BBQ Ranch

CRAFTSKIDS

Meals served with milk or a fountain soda \$6

(Craft-Brewed Root Beer add \$1)

Cheese Pizza

Chicken Fingers & Fries

Grilled Cheese & Fries

Corn Dog & Fries



BEVERAGES

Craft-Brewed Draft Root Beer\$4.00

(Free refills not included)

Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade\$3.95

Pellegrino\$4.00

Apple, Cranberry, or Orange Juice\$3.50

Milk, Chocolate Milk.....\$3.50

Iced Tea, Raspberry Iced Tea\$3.95

Coffee, Hot Tea\$2.50

From our family to yours, 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.

CRAFTSMAN PIZZA • BAR • GRILL

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