

CRAFTSMAN

STARTERS & SAMPLERS

Craft Beer Battered Zucchini

Cut fresh daily and breaded with seasoned bread crumbs. Served with ranch dipping sauce and Parmesan cheese. \$9.25

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. \$9.25

Burrata **NEW**

Fresh burrata, Roma tomatoes, and pickled onions layered on a bed of arugula tossed with pesto balsamic vinaigrette. \$11

Sausage & Brat Trio

Featuring gourmet meats from Mad Mike's, a sizzling combination of Tri Pepper Sausage, Bourbon Street Andouille, and Beer Barrel Bratwurst. Served with grilled onions and peppers, along with our honey Dijon dipping sauce. \$14

Tempura Green Beans

Fresh green beans battered in our spicy craft beer tempura. Served with ranch for dipping. \$9.25

Mango Ceviche **NEW**

A sweet and spicy cocktail with shrimp, diced mangoes, red onions, Roma tomatoes, cilantro, avocado and a spicy tomato sauce. Served with tortilla chips. \$13

Maple Roasted Brussels Sprouts

Brussels sprouts tossed with applewood bacon and cranberries topped with green onions. \$9.25

Honey Glazed Cayenne Meatballs

Hand-rolled meatballs made with ground beef, bacon, and cayenne seasonings. Topped with green onions. \$13

Titan Fries

Hand-cut fries layered with mozzarella, smoked Gouda, slow-smoked pork, jalapeños and BBQ sauce. \$14

BBQ Stack **NEW**

Layers of pasta, pulled pork, chicken, cheddar, and smoked Gouda cheese sauce. \$10

Craftsman Wings

Lightly breaded wings deep fried and tossed in your choice of traditional Buffalo, Teriyaki, BBQ, or Sriracha sauce. Served with blue cheese or ranch dressing. \$14

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. \$9.50

Cheesy Garlic Flatbread

Wood fired flatbread topped with our fresh garlic blend along with cheddar and mozzarella cheeses. \$8.50

Fig & Prosciutto Flatbread

Wood fired flatbread topped with fig, prosciutto, and arugula dressed in our brown sugar vinaigrette with goat cheese, tomatoes and cranberries. Topped with a balsamic reduction. \$12

Spinach & Artichoke Dip

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

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. \$13 / \$20

The Letterman

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

Pulled Pork

Tender pork with Craftsman BBQ sauce, red onions, mozzarella and cilantro. \$12 / \$19

Sweet & Spicy Pork

Honey Hot sauce with pulled pork, mozzarella, red onions, roma tomatoes and pineapple, topped with BBQ sauce and cilantro. \$12 / \$18

Korean Beef BBQ

Marinated Bulgogi beef with mushrooms, red onions, jalapeños & mozzarella. Topped with arugula, green onions, cilantro, fried wontons and soy chili vinaigrette. \$13 / \$20

Bacon & Arugula

Garlic ricotta and mozzarella topped with applewood bacon, tomatoes, & arugula tossed in brown sugar vinaigrette. \$11 / \$18
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. \$12 / \$19

Shrimp & Spinach

Tender shrimp, sautéed spinach, roasted garlic, garlic ricotta & mozzarella. \$13 / \$20

Shrimp & Pesto

Pesto topped with tender shrimp, sun-dried tomatoes, goat cheese and mozzarella. \$13 / \$20

Shrimp & Pineapple

BBQ sauce, mozzarella, shrimp, pineapple, red onion and topped with cilantro. \$13 / \$20

Roasted Veggie

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

Margherita pizza **NEW**

Marinara, sliced mozzarella, fresh garlic, diced tomatoes, and basil. \$11 / \$18

Veggie Pesto

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

The Big Easy

Cajun cream sauce with Andouille sausage, chicken, shrimp, mozzarella, pepper jack cheese, fresh peppers and red onions, topped with green onions. \$14 / \$21

The Super

Pepperoni, sausage, bacon and mozzarella with marinara. \$13.50 / \$20

The Principal

Sausage, garlic, onions, jalapeños and mozzarella with marinara. \$12 / \$19

The Graduate

Pepperoni, sausage, ham, red onions, roasted peppers, olives and mozzarella with marinara. \$14 / \$21

The Scholar

Garlic ricotta, grilled chicken, caramelized onions, cranberries and rosemary potatoes. Topped with green onions. \$12 / \$19

Chicken, Pesto & Artichoke

Tangy pesto topped with grilled chicken, artichoke hearts and mozzarella. \$12 / \$19

Chicken Poblano

Ancho marinated chicken, roasted poblano cream sauce with pepper jack and cheddar cheeses, poblano chile and roasted sweet corn. Topped with avocado and cilantro. \$12 / \$19

Buffalo Chicken

Grilled chicken, caramelized onions, blue cheese, & mozzarella with marinara. Topped with Frank's Buffalo hot sauce. \$12 / \$19

The Aristotle

Pesto, mozzarella, feta, marinated chicken, artichoke hearts, red onions, sundried tomatoes, black olives and pepperoncinis. Drizzled with tangy tzatziki sauce. \$12 / \$19

BBQ Chicken

Tender chicken with Craftsman BBQ sauce, mozzarella, smoked Gouda, red onions and cilantro. \$12 / \$19

* Gluten-free 10" crust available (\$2 additional) • Vegan cheese (50¢ additional) *

BUILD YOUR OWN PIZZA - 10" (serves 1-2) \$13 - 14" (serves 2-3) \$20

CHOOSE YOUR SAUCE:

Marinara • Pesto • Garlic Ricotta • BBQ Sauce • Poblano Cream • Cajun Cream • Honey Hot Sauce

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

≈ \$2 each extra ≈

≈ \$1 each extra ≈

≈ 50¢ each extra ≈

CRAFTSMAN SANDWICHES

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

BBQ Tri-Tip

Slow roasted tri-tip drizzled with BBQ sauce and topped with fried onion straws, garlic aioli, & bacon jam served on a Francese roll. \$14

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. \$14

BBQ Pulled Pork

Slow roasted pork, hand-shredded and tossed in our Craftsman BBQ sauce. Topped with red onions on a potato roll. \$13

NY Steak

8-oz Angus beef filet cooked to your liking. Served open face on a rosemary Francese roll 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 potato bun. \$13

Pastrami

Thinly sliced pastrami piled high on marble rye. Served with mustard and pickles. \$14

Meatball & Provolone

Juicy meatballs smothered in tangy marinara, grilled onions and melted provolone. Served on a rosemary Francese roll. \$14

Swordfish Club

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

Sweet & Spicy Pork

Tender pulled pork tossed with honey sriracha sauce and topped with a tangy citrus coleslaw on a potato roll. \$13

Ham & Fontina

Smoked honey ham stacked with melted fontina on toasted marble rye with spicy Dijon mayo. \$12

Teriyaki Burger **NEW**

1/3 lb. Angus patty chargrilled and topped with lettuce, tomato, pepper jack cheese, grilled pineapple, bacon, mayonnaise and teriyaki sauce. Served on a potato bun. \$13

Nick's Burger

From the original Nikola's restaurant in Los Angeles, a chargrilled angus patty topped with caramelized onions, fire roasted green chiles, cheddar cheese, lettuce, tomato and garlic aioli. Served on a potato bun. \$13

The Bradford

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

The Kraemer

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

*Add bacon (\$1), avocado (\$1), cheese (50¢) or double patty (\$2)
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

Stone Fruit Summer Salad **NEW**

Fresh greens, red onions, candied walnuts, feta cheese, and seasonal summer fruit tossed with peach vinaigrette. \$13

Sonoma Salad

Fresh greens with chicken, tomatoes, candied walnuts, grapes, red onion and cranberries. Tossed in our sweet onion vinaigrette. \$14

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

Savory combination of grilled chicken, tomatoes, black beans, corn, cilantro and red onions tossed in our BBQ ranch dressing and topped with tortilla strips and BBQ sauce. \$13.50

Swordfish Nicoise Salad

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

Antipasto Salad

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. \$14

Citrus Salad

Fresh greens, orange wedges, carrots, sliced almonds and green onions with a sweet, tangy citrus dressing. \$12
(add chicken \$3, 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. \$12

Wedge Salad

Crisp iceberg, crumbled blue cheese, applewood smoked bacon, and fresh tomatoes. \$12

Classic Caesar

Fresh romaine hearts, creamy Caesar dressing, shaved parmesan, fresh baked croutons. \$11 *(add chicken \$3, add shrimp \$4)*

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, Caesar

CRAFTSKIDS

Meals served with milk \$7

(Fountain Drink or Craft-Brewed Root Beer add \$1)

Mac N Cheese
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\$3.25
Pellegrino\$4.00
Apple, Cranberry, or Orange Juice\$3.50
Milk, Chocolate Milk.....\$3.50
Iced Tea, Raspberry Iced Tea\$3.25
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
5645 E. La Palma Avenue, #170 • Anaheim, CA 92807
www.craftsmanpizza.com
(714) 777-1477

Like us? Let people know and post online.



CRAFTSMAN WOOD FIRED PIZZA
148 E. Yorba Linda Boulevard • Placentia, CA 92870
www.craftsmanpizza.com
(714) 579-1777

Is there something we can do to make your meal more enjoyable? Ask for a comment card and let us know!