



(949)243-6433

641 Camino De Los Mares
San Clemente, CA 92673



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CRAFT BEER

We source our beer from as many local breweries as possible. These are some examples of the local breweries we have on Tap. We rotate our beers constantly and update on Facebook, Instagram and Twitter. Also, we have a tap takeover every third Thursday of the month. Keep up to date with us on social media.

ARTIFEX

DOCENT

LOST WINDS

MODERN TIMES

STONE BREWING

2 TOWNS CIDERHOUSE

KARL STRAUSS

LATITUDE 33

KNEE DEEP BREWING

NOBLE BREWING

OSKAR BLUES

ALPINE BREWING

MANY MORE ROTATING

BEERS AVAILABLE!

WINE

Available selections rotated weekly

CABERNET • CHARDONNAY • PROSECCO

DAILY SPECIALS

MONDAYS

Happy Hour All Day

TUESDAYS

\$3 Select Pints of Beer

WEDNESDAYS

50% Off All Wine Bottles



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TJSWOODFIREPIZZA.COM

641 Camino De Los Mares
San Clemente, CA 92673

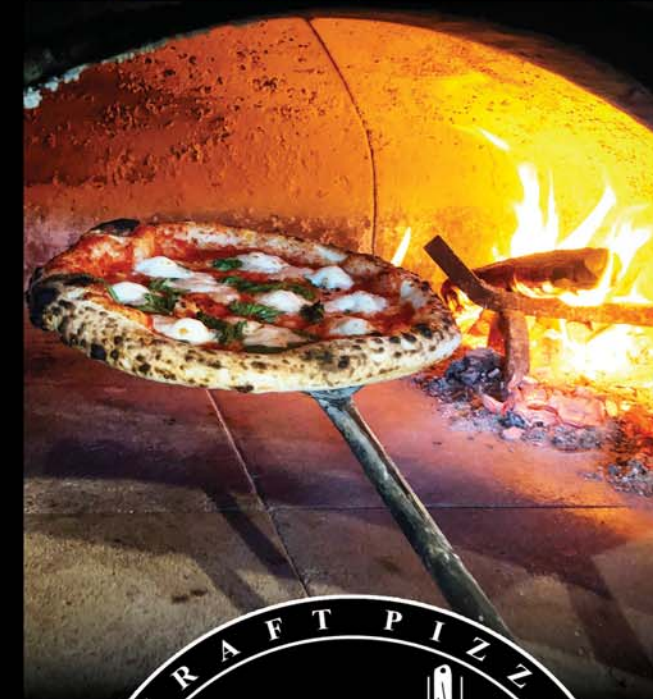
Hours: Mon-Thur 4pm-8:30pm Fri-Sun
11:30am-9:30pm



Menu items can change at any time due to availability and seasonal ingredients.

Please inform your server if a person in your party has a food allergy.

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CRAFT PIZZA & BEER

APPETIZERS



BRUSCHETTA | 7.00

Fresh oven toasted bread topped with roma tomatoes, basil, garlic, olive oil, balsamic vinegar & shaved Grana Padano cheese

GRILLED BROCCOLINI | 8.50

Broccolini tossed in garlic oil & lemon, grilled & topped with parmesan cheese

3 MEATBALLS | 8.00



GARLIC KNOTS | 6.75

Our dough tied into knots, baked and coated with fire-roasted garlic sauce, Italian parsley & parmesan

BURRATA | 11.00

Burrata cheese, tomatoes, baby arugula, balsamic drizzle, olive oil, crostini



SALADS

CAESAR | 7.95

Romaine, house-made wood fire croutons, shaved Grana Padano cheese

MISTA | 8.25

Romaine, mixed greens, tomato, cucumber, carrots, red onion, gorgonzola cheese, balsamic dressing

CAPRICCIO | 9.75

Romaine, tomato, Kalamata olives, fresh mozzarella, pecorino romano, shaved Grana Padano cheese, artichoke hearts, balsamic dressing

ARUGULA | 9.95

Cherry tomato, crispy prosciutto, lemon zest, balsamic dressing

Add Chicken 3.75



NEAPOLITAN PIZZA

We use imported Italian San Marzano tomatoes for our pizza sauce. These sweet plum tomatoes from the region of San Marzano, near Naples are grown in rich volcanic soil at the base of Mount Vesuvius. We also use a very fine grind "00" flour that is imported from Italy for our Neapolitan dough

ADDITIONAL TOPPINGS

Bacon • Green Chile • Meatballs • Pineapple • Jalapeño • Garlic Oil
Baby Arugula • Calabrian Chiles • Spinach • Egg (sunny side up)
Red Bell Pepper • Italian Parsley • Sun-Dried Tomatoes

MARGHERITA | 13.50

Tomato sauce, basil, extra virgin olive oil, sea salt, fresh mozzarella

BIG AL | 14.75

Tomato sauce, Italian sausage, pepperoni, mozzarella (Ask for it Spicy! 🌶️)

RUSTICA | 15.75

Tomato sauce, prosciutto, artichokes, mushrooms, garlic oil, mozzarella

QUATTRO FORMAGGI | 14.00

Tomato sauce, mozzarella, ricotta, pecorino romano, Grana Padano, garlic oil, Sicilian oregano

PESTO | 17.00

Pesto sauce, chicken, red bell pepper, red onion, mozzarella

PESTINI | 18.00

Pesto base, pine nuts, Italian sausage, mushrooms, mozzarella, lemon olive oil

BBQ CHICKEN | 14.50

BBQ sauce, chicken, red onion, mozzarella

GIANELLI | 18.50

Garlic oil base. burrata, Italian sausage, fennel pollen, truffle oil, basil

STELLA (Vegetarian) | 15.50

Tomato sauce, sun-dried tomatoes, artichoke hearts, red bell peppers, red onion, mozzarella

NEW YORK | 16.90

Tomato sauce, Italian sausage, pepperoni, ricotta, pecorino romano, mozzarella, Sicilian oregano (Ask for it Spicy! 🌶️)

FIG N LEAF | 16.00

Fig jam, prosciutto, mozzarella, baby arugula, shaved Grana Padano with balsamic drizzle

SICILIAN-STYLE PIZZA

Large Pan Thick Crust serves 3-5

ENZA | 28.00

New York tomato sauce, Italian sausage, pepperoni, mozzarella

PADRINO | 28.50

New York tomato sauce, 3 cheese blend, red bell peppers, black olives, pepperoni, mozzarella

SAIA | 29.50

New York tomato sauce, red pepper flakes, soppressata, prosciutto, mozzarella, baby arugula

🌶️ Ask for it spicy, add New Mexico green chili!

600°
ELECTRIC
DECK OVEN

NEW YORK PIZZA

	15" Lg	18" XLg
CHEESE	17.75	19.95
FRANKIE	21.25	25.25

New York tomato sauce, Italian sausage, pepperoni, mozzarella (Ask for it Spicy! 🌶️)

THE WORKS 27.00 32.20

New York tomato sauce, Italian sausage, pepperoni, black olives, green bell pepper, mushroom, red onion, mozzarella (Ask for it Spicy! 🌶️)

WEST COAST 22.50 25.95

New York tomato sauce, red onion, mushroom, jalapeño, mozzarella



	15" Lg	18" XLg
PEPPERONI	18.50	21.95
BROOKLYN	24.50	29.25

New York tomato sauce, Italian sausage, pepperoni, ricotta, pecorino romano, mozzarella, garlic oil, oregano (Ask for it Spicy! 🌶️)

BBQ CHICKEN 21.75 25.95

BBQ sauce, chicken, red onion, mozzarella

STELLA 24.50 27.95

New York tomato sauce, artichoke, sun-dried tomatoes, red bell peppers, mozzarella



CHICAGO CRACKER THIN PIZZA

(limited availability- please allow up to 20 minutes for bake time)

JOHNNY | 19.35

Tomato sauce, pepperoni, provolone, romano, mozzarella, oregano (Ask for it Spicy! 🌶️)

BRUNO | 23.25

Tomato sauce, spinach, ricotta, provolone, romano, mozzarella, oregano, garlic oil

CALZONES

MANHATTAN | 11.50

Tomato sauce, sliced meatball, ricotta, garlic oil & mozzarella

PASTA

PESTO & SAUSAGE | 14.50

Housemade pasta, pesto, Italian sausage, lemon, pecorino romano

POMODORO | 12.00

Housemade pasta, fresh tomato, fresh basil, garlic

RIGATONI WITH CHICKEN & MUSHROOMS | 15.85

Housemade pasta, chicken, mushrooms, prosciutto, red cream sauce (Ask for it Spicy! 🌶️)

SPAGHETTI & MEATBALLS | 15.00

Housemade pasta, marinara, three meatballs (Ask for it Spicy! 🌶️)



🌶️ Ask for it spicy, add Calabrian Chiles!