



## 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

### TUESDAYS

\$3 Select Pints of Beer

### WEDNESDAYS

50% Off All Wine Bottles

(949)243-6433  
TJSWOODFIREPIZZA.COM

641 Camino De Los Mares  
San Clemente, CA 92673



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



Garlic Knots

### GARLIC KNOTS | 6.75

Our Neapolitan dough tied into knots, baked and coated with garlic oil, Italian parsley and parmesan

### MANHATTAN CALZONE | 11.50

House made meatballs, romano, ricotta, mozzarella cheese, tomato sauce, Italian parsley, & garlic oil

### BURRATA | 11.00

Burrata cheese, tomatoes, baby arugula, balsamic drizzle, olive oil and a housemade crostini



Grilled Broccolini

**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

**MEATBALLS | 8.00**  
3 house-made meatballs in a cast iron skillet served with marinara, parmesan, Italian parsley and a house made crostini on the side



Meatballs



## SALADS

### CAESAR | 7.95

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

### MISTA | 8.25

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

### CAPRICCIO | 9.75

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

### ARUGULA | 9.95

Cherry tomato, crispy prosciutto, lemon zest, balsamic dressing

Add Chicken 3.75



Caesar Salad

## CRAFT PIZZA

### ① Pick Your Style:

### NEAPOLITAN (NEA)

Originating in Naples Italy, this hand tossed pizza is made with "OO" imported Italian flour and San Marzano tomatoes. It's thin, light, chewy crust cooks in about 90 seconds in our 900\* brick oven.

### NEW YORK (NY)

From Brooklyn to Manhattan, this hand tossed, thin crust pizza has large slices begging to be folded in half! Stretched with cornmeal for a crunchy texture or flour for a softer crisp crust.

### CHICAGO CRACKER THIN (CR)

Thin crust with a nice chew, rolled out with sauce and toppings all the way to the edge; we cut this pizza in squares for you to enjoy the way it's served in the windy city

### SICILIAN (SIC)

Dating back to 1860, Sicilian pizza has always been about light, thick crust! Self-rising in seasoned rectangular pans; this pizza comes out of the oven with a caramelized crust for the perfect contrast of airy and crispy.



Gianelli



Brooklyn



Cracker Thin Bruno



Sicilian IL Padrino

### 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

Ask for it spicy, add New Mexico green chili!

## SIGNATURE PIZZAS

	NEA	NY 15"	NY 18"	CR	SIC
<b>MARGHERITA</b>	13.50	17.50	20.30		
Basil, fresh mozzarella, extra virgin olive oil, sea salt, tomato sauce					
<b>BIG AL</b>	14.75	21.25	24.95	22.25	28.00
Pepperoni, Italian sausage, mozzarella, tomato sauce					
<b>BROOKLYN</b>	16.90	24.50	29.25	24.50	31.00
Italian sausage, pepperoni, ricotta, romano, mozzarella, Sicilian oregano, tomato sauce					
<b>THE WORKS</b>	18.50	27.00	32.20	27.00	33.75
Italian sausage, pepperoni, black olives, green bell peppers, mushrooms, red onion, mozzarella, tomato sauce					
<b>JOHNNY</b>	14.00	19.35	23.00	19.35	28.00
Pepperoni, mozzarella, romano, oregano, tomato sauce					
<b>BRUNO</b>	15.00	23.00	27.00	23.25	28.50
Spinach, ricotta, mozzarella, romano, oregano, garlic oil, tomato sauce					
<b>STELLA</b>	15.50	24.50	27.95	25.00	28.00
Artichoke, sun dried tomatoes, red bell peppers, red onions, mozzarella, tomato sauce					
<b>WEST COAST</b>	14.00	22.50	25.95	23.00	27.00
Mushrooms, red onion, jalapeño, mozzarella, tomato sauce					
<b>BBQ CHICKEN</b>	14.50	21.75	25.95	22.00	26.00
Chicken, red onion, mozzarella, bbq sauce					
<b>RUSTICA</b>	15.75	25.00	28.00	25.50	29.00
Prosciutto, artichokes, mushrooms, garlic oil, mozzarella, tomato sauce					
<b>IL PADRINO</b>	15.25	22.00	29.00	23.50	28.50
Red bell peppers, mushrooms, black olives, pepperoni, mozzarella, tomato sauce					
<b>PESTO</b>	17.00	24.00	30.00	25.00	31.00
Chicken, red bell pepper, red onion, mozzarella, pesto					
<b>PESTINI</b>	18.00	26.00	32.00	26.00	32.00
Italian sausage, mushrooms, pine nuts, mozzarella, lemon olive oil, pesto					
<b>QUATRO FORMAGI</b>	14.00	20.00	26.00	21.00	28.00
Mozzarella, ricotta, romano, grana padano, garlic oil, oregano, tomato sauce					
<b>GIANELLI</b>	18.50				
Burrata, Italian sausage, basil, fennel pollen, truffle oil, topped with light tomato sauce					
<b>FIG &amp; LEAF</b>	16.00				
Prosciutto, baby arugula, mozzarella, shaved grana padano, balsamic drizzle, fig jam					

## PASTA

All Our  
Pasta is  
HOUSEMADE

**PESTO & SAUSAGE | 14.50**  
Rigatoni, pesto, Italian sausage, lemon, romano cheese

**POMODORO | 12.00**  
Spaghetti, fresh tomato, basil, grated parmesan & garlic

**CHICKEN RIGATONI | 15.85**  
Rigatoni, chicken, mushrooms, prosciutto, grated parmesan & a red cream sauce

**SPAGHETTI & MEATBALLS | 15.00**  
Spaghetti, marinara, three meatballs



Pesto & Sausage

Ask for it spicy, add Calabrian Chiles!