



BLUE LINE
PIZZA

APPETIZERS

GARLIC BREAD v

Warm housemade bread topped with a blend of butter, garlic and melted mozzarella, served with warm marinara sauce

SPICY CHICKEN WINGS gf

A pound of wings served with baby carrots and a creamy blue cheese

ROASTED PEPPERS gf v

Oven roasted Shishito peppers served with a side of chevre dip

SPICY MEATBALLS

Housemade beef meatballs, marinara, mozzarella & shaved parmesan

SALADS

Add roasted chicken breast to any salad

ZOODLE SALAD gf v

Seasoned ribbons of zucchini tossed with fire roasted tomatoes, artichoke hearts, Kalamata olives, topped with feta cheese

CAPRESE v

Fresh mozzarella served with sliced tomatoes, fresh basil, drizzled with extra virgin olive oil & balsamic vinegar

CITRUS SUPER SLAW SALAD gf v

A blend of sliced kale, brussel sprouts, broccoli hearts, red cabbage and carrots tossed with walnuts, goat cheese, dried cranberries and a housemade citrus agave vinaigrette

CAESAR

Romaine topped with shaved parmesan, housemade croutons & Caesar dressing. Try adding roasted chicken.

BACON & BLUE gf

Romaine topped with bacon, gorgonzola, cherry tomatoes, caramelized red onion & housemade blue cheese dressing

MIXED gf v

Organic mixed greens, cherry tomatoes, red bells, gorgonzola cheese & chopped walnuts, tossed with a housemade balsamic vinaigrette dressing

DESSERTS

HOUSE BAKED CHOCOLATE CHIP COOKIE

Warm, house baked cookie, served with vanilla bean gelato and Ghirardelli chocolate sauce

CARAMEL APPLE BREAD PUDDING

House baked bread, spiced apples and warmed caramel sauce served with vanilla bean gelato



Vegetarian



Gluten free friendly

CORPORATE CATERING

LET US CUSTOMIZE A MENU FOR YOU:

catering@bluelinepizza.com | Delivery Available

SPECIALTY PIZZA

CHOOSE
YOUR
CRUST

DEEP DISH | THIN CRUST | GLUTEN FREE* | VEGAN

Small serves 2-3 people, Large feeds 4-5 people.
Individual pizzas available before 4pm.

*Only available in Small size.

BLUE LINE v

AKA the "Little Star". Spinach blended with ricotta & feta, mushrooms, onions, garlic, mozzarella

CHICAGO CHOP

A seasoned blend of chopped pepperoni, sausage, bacon, and salami with fresh mozzarella, crushed red pepper

WILD MUSHROOM & WHITE TRUFFLE OIL v

Wild seasonal mushrooms sautéed in garlic and white truffle oil with fresh mozzarella, fresh grated parmesan

PESTO CHICKEN

Pesto, roasted chicken, mushrooms, red peppers, onions, mozzarella

ITALIAN COMBO

Pepperoni, salami, onions, green bells, kalamata olives, pepperoncini, mozzarella

APHRODITE v

Marinated artichoke hearts, kalamata olives, sundried tomatoes, basil, feta, mozzarella

WHITE PIE v

Garlic infused olive oil base, roasted zucchini, fresh tomatoes, mozzarella, feta

FREE BIRD

Roasted chicken, bacon & spinach with gorgonzola, mozzarella, red onions

TIPSY PIG

Marinated pork, tequila lime crema, red onion, fresh jalapeno, cilantro

MEATBALL

Spicy housemade meatballs, ricotta, spinach, mushrooms, red bells, mozzarella

BBQ CHICKEN

BBQ infused pizza sauce, bacon, roasted chicken, pineapple, red onion, cilantro, mozzarella

CHEESE v

Create your own & add any premium or regular topping

VEGAN DAIYA CHEESE v

Dairy free, soy free, gluten free & peanut free

CREATE YOUR OWN!

CHOOSE
YOUR
TOPPINGS

Regular topping
*Premium topping

Pepperoni^o

Pesto

Canadian Bacon^o

Pineapple

Sundried Tomatoes^o

Spinach

Anchovies^o

Green Olives

Ricotta

Artichoke Hearts^o

Red Bell Peppers

Fresh Tomatoes

Italian Sausage^o

Roasted Zucchini

Red Onions

Roasted Garlic

Mushrooms

Salami^o

Green Bell Peppers

Fresh Mozzarella

Roasted Chicken^o

Kalamata Olives

Bacon^o

Jalapenos

Fresh Basil

Meatballs^o

SANDWICHES & SUCH

PULLED PORK SANDWICH

Marinated pulled pork, cheddar cheese and seasoned chipotle slaw piled on a house made bun

VEGGIE FLATBREAD v

Roasted zucchini, artichoke hearts, red peppers, gorgonzola, mushrooms, caramelized onion, spinach, housemade balsamic vinaigrette

SLIDERS

3 ground beef patties on a toasted bun with cheddar cheese and a bacon aioli served with all natural kettle chips

BLUE LINE CHICKEN CLUB

Crisp bacon, Canadian bacon, roasted chicken, melted mozzarella cheese, lettuce, onion and tomatoes with basil aioli

KIDS MENU

Choice of drink (milk, juice or soda) included in each Kid's Meal

KIDS CHEESE OR PEPPERONI PIZZA

Add any topping

CHICKEN IN A BLANKET

Roasted chicken and cheese, all wrapped up and served with kettle chips, ranch and carrots



ADULT BEVERAGES

COCKTAILS

THE FRECKLED PEAR

Grey Goose La Poire vodka, crushed cucumber, basil, lime and freshly cracked black pepper

BOURBON, GINGER & THE BLADE

Bulleit bourbon, locally distilled Blade gin, ginger beer and a hint of lime

SLEEPER CAR

Locally distilled Hangar One vodka, lime, mint and ginger beer

CUCUMBER FIZZ

Square One organic cucumber vodka, St. Germain elderflower liqueur, lime juice and agave

JALAPENO AGAVE

Herradura tequila, Cointreau, fresh jalapeno, crushed cucumber, lime and agave

APPLE CINNAMON SPARKLE

Sparkling Tiamo prosecco, Golden State Cider and a hint of cinnamon

GRAND MARGARITA

Patron Silver, Grand Marnier, agave and fresh lime juice, shaken and served up "martini style"

EL NIÑO

Reposado tequila, mezcal, crushed shishito pepper, agave and fresh lime with a salt and pepper rim

FIRESIDE

Square One Bergamot vodka, Rusty Blade gin, honey, basil & a splash of cranberry

THE BOTANICAL

Square One Bergamot vodka, Rusty Blade gin, honey, basil & a splash of cranberry

GRAPEFRUIT 209

Locally distilled 209 gin, elderflower, grapefruit and orange bitters

NON-ALCOHOLIC DRINKS

CANE SUGAR SODA

Vanilla Creme Soda, Ginger Beer, Coca Cola

SPARKLING WATER

Perrier, San Pellegrino (Limonata or Aranciata)

JUICE

Apple, Cranberry, Pineapple, Orange

FOUNTAIN SODA

Pepsi, Diet Pepsi, Lemonade, Mug Root Beer, Sierra Mist



Gluten free friendly

**JOIN US FOR HAPPY HOUR!
MONDAY-FRIDAY 3PM - 6PM**

DRAFT BEER

CHECK OUT OUR NEW CALIFORNIA CRAFT BEER BAR MENU!

Now featuring even more locally crafted, artisan beers from breweries such as



BOTTLED BEER

IPA

BALLAST POINT SCULPIN IPA

American Style IPA

DESCHUTES FRESH SQUEEZED IPA

American Style IPA

WHEAT

ALLAGASH WHITE

Witbier

WIDMER HEFEWEIZEN

Hefeweizen

BLUE MOON

Witbier

GOLDEN

LAGUNITAS PILSNER

Czech Style Pilsner, Local Brewery

STELLA ARTOIS

Euro Pale Lager

COORS LIGHT

Lite Lager

PORTER / STOUT

DESCHUTES BLACK BUTTE PORTER

American Porter

GUINNESS

Irish Stout

AMBER

ANCHOR STEAM

California Common, Local Brewery

VINTAGE

MILLER HIGH LIFE

American Style Lager

PABST BLUE RIBBON

American Style Pale Lager

SOUTH OF THE BORDER

PACIFICO

Mexican Lager

NEGRA MODELO

Vienna Lager

CIDER / GLUTEN FREE FRIENDLY

CRISPIN APPLE CIDER

Naturally Fermented Using Fresh Pressed Apple Juice

SUFFERFEST PILSNER

Gluten Free Friendly Pilsner, Local Brewery

NON-ALCOHOLIC

CLAUSTHALER CLASSIC

Non Alcoholic Euro Style Lager

WINE

Corkage \$10

RED

CABERNET SAUVIGNON

Siete Fincas, Mendoza

PINOT NOIR

Elizabeth Rose, Napa Valley

MALBEC

Montevia, Mendoza

ZINFANDEL

Sean Minor, Napa

RED BLEND

Son of a Son, Paso Robles

TEMPRANILLO RED BLEND

Pago De Ayles, Spain

WHITE

PINOT GRIS

Van Duzer, Oregon

CHARDONNAY

Summer Cloud, Santa Lucia Highlands

SAUVIGNON BLANC

Mud House, Marlborough

ROSÉ

Middle-Earth, New Zealand

SPARKLING

PROSECCO

Tiamo, Veneto

Danville • Daly City • Burlingame • San Carlos • Mountain View • Campbell • Los Gatos

brought to you by LITTLE STAR PIZZA



order online at: BLUENINEPIZZA.COM

Prices subject to change without notice

v102918