



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 baked 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

### CLASSIC SLIDERS

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

### SPICY MEATBALLS

Housemade beef meatballs, marinara, mozzarella & shaved parmesan

### PULLED PORK SLIDERS

House marinated pulled pork, BBQ sauce and cheddar cheese on Kings's Hawaiian rolls. Served with chipotle slaw and all natural kettle chips.

## 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



Vegetarian



Gluten free friendly

## CORPORATE CATERING & DELIVERY

LET US CUSTOMIZE A MENU FOR YOU:

catering@bluelinepizza.com | 408.680.2210

## 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, marinara sauce

### CHICAGO CHOP

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

### WILD MUSHROOM

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, marinara sauce

### APHRODITE v

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

### MEDITERRANEAN CHICKEN

Roasted chicken, marinated artichoke hearts, red bells, green olives, onions, feta, mozzarella, marinara sauce

### 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, marinara sauce

### TIPSY PIG

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

### GREEK

Spinach, sundried tomatoes, feta, Kalamata olives, roasted garlic, marinara sauce

### MEATBALL

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

### BBQ CHICKEN

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

### CHEESE v

Create your own & add any regular or premium toppings

### VEGAN DAIYA CHEESE v

Dairy free, soy free, gluten free & peanut free

## CREATE YOUR OWN!

CHOOSE  
YOUR  
TOPPINGS

<sup>o</sup>Premium topping

Pepperoni  
Pesto  
Canadian Bacon  
Pineapple  
Sundried Tomatoes<sup>o</sup>  
Spinach  
Anchovies<sup>o</sup>  
Green Olives  
Ricotta

Artichoke Hearts<sup>o</sup>  
Red Bell Peppers  
Fresh Tomatoes  
Italian Sausage<sup>o</sup>  
Roasted Zucchini  
Red Onions  
Roasted Garlic  
Mushrooms

Salami<sup>o</sup>  
Green Bell Peppers  
Fresh Mozzarella  
Roasted Chicken<sup>o</sup>  
Kalamata Olives  
Bacon<sup>o</sup>  
Jalapenos  
Fresh Basil  
Meatballs<sup>o</sup>

## 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

## KIDS MENU

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

### KIDS CHEESE OR PEPPERONI PIZZA

Add any regular or premium topping

### CHICKEN IN A BLANKET

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



# ADULT BEVERAGES

## COCKTAILS

### SPECIALTY 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. Germaine elderflower liqueur, lime juice and agave

#### JALAPENO AGAVE

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

#### GRAPEFRUIT 209

No. 209 Gin, elderflower, grapefruit and orange bitters

### THE CLASSICS

#### GRAND MARGARITA

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

#### MOJITO

Diplomatico Planas Rum, mint, simple, lime

#### OLD FASHIONED

Michter's Bourbon, simple, bitters and orange

#### MARTINI

Grey Goose Vodka or Bummer and Lazarus Gin, dry vermouth, green olive

#### MANHATTAN

Templeton Rye, sweet vermouth, bitters, cherry

## 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

**gf** 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

### WHEAT

#### ALLAGASH WHITE

Witbier

#### BLUE MOON

Witbier

### GOLDEN

#### STELLA ARTOIS

Euro Pale Lager

#### COORS LIGHT

Lite Lager

### PORTER / STOUT

#### 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

#### MODELO ESPECIAL

Vienna Lager

### CIDER / GLUTEN FREE FRIENDLY

#### SUFFERFEST PILSNER **gf**

Gluten Free Friendly Pilsner, Local Brewery

### NON-ALCOHOLIC

#### CLAUSTHALER CLASSIC

Non Alcoholic Euro Style Lager

## WINE

Corkage Available

### RED

#### CABERNET

Mi Terruno, Argentina

#### PINOT NOIR

Elizabeth Rose, Napa Valley

#### MALBEC

Montevia, Mendoza

#### ZINFANDEL

Sean Minor, Napa

#### RED BLEND

Son of a Son, Paso Robles

### WHITE

#### PINOT GRIS

Van Duzer, Oregon

#### CHARDONNAY

San Maurice, Monterey

#### SAUVIGNON BLANC

Bishop's Peak, Edna Valley

#### ROSÉ

Middle-Earth, New Zealand

### SPARKLING

#### PROSECCO

Tiamo, Veneto

#### BRUT ROSE

Francois Montand, France

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Prices subject to change without notice

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