



Wine by the Glass

Gruet Rosé Brut, New Mexico NV \$15
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Segura Viudas Cava Brut Reserva, Spain NV Split \$15
Val D'Oca Prosecco, D.O.C. Extra Dry, Italy NV Split \$15
Mionetto Rosé Extra Dry Sparkling Wine, Italy NV Split \$15
Moët & Chandon Impérial Champagne, France NV Split \$27

Lyre's Classico Sparkling *non-alcoholic* \$13

Stolpman Vineyards Sauvignon Blanc, SB County '24 \$15
Bodega de Edgar Albariño, Paso Robles '24 \$16
Anonimo Pinot Grigio, Central Coast '22 \$14
Presqu'île Chardonnay, Santa Barbara County '23 \$17
Tablas Creek Patelin de Tablas Blanc, Paso Robles '23 \$17

L'Aventure Estate Rosé, Paso Robles '23 \$18

Timbre "Supergroup" Pinot Noir, Central Coast '21 \$17
Alta Colina Downslope Rhone Red, Paso Robles '21 \$17
Saucelito Canyon Backroads Zinfandel, SLO County '23 \$16
The Fableist Cabernet Sauvignon, Paso Robles '23 \$18
La Lomita Syrah, Edna Valley '20 \$17
Castoro Reserve Tempranillo Whale Rock Vineyard, Paso Robles '22 \$17

Wine of the Time \$18



Koberl at Blue

Wine Country Dining
in Downtown S.L.O.

BLUE Martini \$17

Ketel One Vodka or Bixby Gin, House Blue Cheese Olive

Garden 998 \$15

N/A Seedlip Garden, Lyre's N/A Classico Sparkling,
Lime + Mint
- with Bixby Small Batch Dry Gin \$16

Greenpoint \$18

Templeton Rye, Sweet Vermouth, Green Chartreuse,
Orange Bitters

This Charming Manhattan \$17

Sazerac Rye, Sweet Vermouth, B&B,
Grande Absenthe, Peychaud Bitters

The Royal Mule \$17

Crown Royal Vanilla, Lime Juice, Ginger Beer

Paper Plane \$17

Rod & Hammer's Bourbon, Avera Amaro, Aperol, Lemon

Paloma \$17

Sauza Hacienda Silver, Lime, Grapefruit Soda and Juice

Old Cuban \$17

White Rum, Dark Rum, Mint, Lime, Bitters, Sparkling Gruet

Basil Gimlet \$17

Hangar 1 Lime, Basil, Lime Juice, Splash Simple



Beer

Michelob Ultra 12oz \$8
Corona 12oz \$9
Heineken 12oz \$9
Stella Artois Draught 14oz \$9
Bitburger Pilsner 330ml \$10

Third Window White Draught 14oz \$10
Blue Moon 12oz \$8
Cali Squeeze Draught 14oz \$10

Schneider Aventinus 500ml \$14

Chimay Blue Cap 330ml \$14
La Fin Du Monde 12oz \$14

Firestone Walker 805 12oz \$8
Anderson Valley Boont 12oz \$9
Lost Coast Downtown Brown 12oz \$9
Newcastle Brown Ale 12oz \$9
Old Speckled Hen, English Ale 12oz \$10
There Does Not Exist,
Sowing the Sun Kölsch 14oz Draught \$10
Topa Topa Chief Peak IPA 14 oz \$10
Lost Coast Revenant IPA 12 oz \$9
North Coast Old Rasputin Draught 14oz \$10

Tin City Original Dry Hopped Hard Cider 12oz \$12
Tin City Poly Dolly Hard Cider 12oz \$12

Hanks Root Beer 12oz \$8
Cutwater Ginger Beer 355ml \$8

Bitburger O.O 12oz \$8
Heineken O.O 12oz \$8

Cocktails & Drinks



Raspberry Lemon Drop \$17

Ketel One, Triple Sec, Lemon, Chambord, Sugar Rim

Spicy Marg @ Blue \$17

Reposado Tequila, Triple Sec, Jalapeno,
Cilantro, Lemon, Lime Chili Lime Salt Rim

Pink Lemonade Fizz \$17

X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Last Word \$17

Beefeater Gin, Lime, Luxardo, Green Chartreuse

Honey Grapefruit \$17

Vanilla Vodka, Grapefruit Juice, Honey & Sparkling Lemon

Key Lime \$17

Vanilla & Citrus Rum, Malibu Coconut Rum,
Lime & Pineapple Juice, Graham Cracker Rim

Vodka in my Coffee Martini \$17

Vanilla Vodka, Kahlua, Bailey's & Coffee Liqueur

Ultimate Chocolate Martini \$18

Vanilla Vodka, Creme de Cocoa, Godiva White,
Chocolate Syrup and Cream

Lyre's Amalfi Spritz *non-alcoholic* \$13

Lyre's Classico Sparkling *non-alcoholic* \$13

Please drink responsibly!

We offer free fountain soda & coffee for designated drivers

Appetizers & Small Plates

- * freshly shucked and iced oysters**, served with red chili mignonette & tomato horseradish sauce 1/2 dz \$25

*** ahi tartare** with soy chili marinade, avocado, Kendall Farms crème fraiche \$21

traditional chilled shrimp cocktail with tomato horseradish sauce \$19

sautéed shrimp with artichoke duxelle, bacon brown butter & radish \$22

fried calamari with sambal aioli & lemon \$19

tomato, basil and fresh mozzarella bruschetta \$17

selection of farmstead artisan cheeses and charcuterie, apple, quince paste & candied walnuts, olives & pickled onions \$26

crispy snow crab “chinois” with ginger, garlic & cilantro \$20

hoisin marinated chicken lettuce wrap toasted peanuts & soy wasabi \$18
- chicken potstickers** sautéed with ginger, garlic, green onion and sweet miso & spicy soy chili dip \$20

pulled pork “cohibas” with black beans & cuban flavors, served with tomatillo salsa \$21

buffalo & butternut squash empanadas with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$20

*** filet of beef carpaccio**, horseradish aioli, shaved parmigiano reggiano, salad of celery root, parsley & sweet onion \$26

butter leaf & fuji apple, maytag blue cheese, candied walnuts, champagne vinaigrette \$18

caesar hearts of romaine, garlic croutons, spanish white anchovy, parmigiano reggiano \$18

poached beet & goat cheese, field greens, toasted almonds, sherry vinaigrette \$18
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- *Consuming raw or undercooked meat or seafood may increase your risk of food borne illness*

Burgers

- American wagyu kobe beef burger**
with **blue cheese** on toasted brioche bun, butterleaf lettuce, tomato, onion and pickle \$24
- Baja**, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado, jack cheese & chipotle mayo \$25
- Vaquero**, roasted rustic roll, butterleaf lettuce, tomato, bacon, white cheddar, Bourbon BBQ sauce & crispy onions \$26

Entrees

- pan roasted chicken breast**
artichoke risotto, grilled asparagus, mushroom cream sauce & almond gremolata \$34
- herb roasted halibut**
wild mushroom ravioli, sautéed spinach, basil vermouth sauce & melted tomatoes \$44
- crispy filet of salmon**
on saffron pearl couscous with chorizo, spinach, lemon beurre blanc & roasted tomato, olive & caper relish \$39
- *seared ahi**
miso-honey glaze, blue fried rice & wasabi beurre blanc \$45
- coriander seared shrimp**
spiced chucka soba noodles, asparagus & mushrooms, lemon ginger butter sauce \$46
- seafood mixed grill**
with salmon, halibut & shrimp with artichoke risotto, grilled asparagus, lemon beurre blanc & tomato, olive & caper relish \$49
- linguine with sauteed veal**
mushrooms, spinach & tomatoes in marsala cream sauce with shaved parmigiano reggiano \$35
- sautéed duck breast & confit of duck**
vegetable & yukon gold hash with applewood smoked bacon & goat cheese, swiss chard & port pomegranate sauce \$45
- grilled pork chop**
roasted fingerling potatoes, corn, fava beans, shallots, pancetta & spinach, tarragon mustard sauce \$39
- sautéed veal liver**
with sautéed onions, applewood smoked bacon, cabernet reduction, roasted fingerling potatoes & broccolini \$42
- herb crusted rack of lamb**
potato mushroom gratin & broccolini with toasted almonds, barolo reduction \$56
- snake river farms signature beef**
12 oz New York strip \$51
12 oz rib eye \$54
8 oz filet mignon \$56
haricots vert with bacon, potato mushroom gratin, crispy onions, cabernet reduction, maytag blue butter or café de paris butter

We also offer a vegetarian menu upon request
our fee to split items is \$6 and our wine corkage fee is \$25