



Wine by the Glass

Gruet Rosé Brut, New Mexico NV \$14
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 Segura Viudas Cava Brut Reserva, Spain NV Split \$14
 Val D'Oca Prosecco, D.O.C. Extra Dry, Italy NV Split \$14
 Mionetto Rosé Extra Dry Sparkling Wine, Italy NV Split \$14
 Moët & Chandon Impérial Champagne, France NV Split \$26

Lyre's Classico Sparkling *non-alcoholic* \$12

Oyster Bay Sauvignon Blanc, New Zealand '23 \$15
 La Trucha Albariño, Rías Baixas Spain '22 \$16
 Anonimo Pinot Grigio, Central Coast '21 \$13
 Presqu'île Chardonnay, Santa Barbara County '22 \$16
 Peachy Canyon Winery Peche Blanche, Paso Robles '21 \$14

The Beach by Whispering Angel Rosé, Provence France '23 \$14

Timbre "Supergroup" Pinot Noir, Central Coast '21 \$16
 Alta Colina Downslope Rhone Red, Paso Robles '21 \$16
 Saucelito Canyon Backroads Zinfandel, SLO County '22 \$15
 Roman Ceremony Cabernet Sauvignon, Santa Ynez Valley '21 \$18
 La Lomita Syrah, Edna Valley '20 \$17
 Castoro Reserve Tempranillo Whale Rock Vineyard, Paso Robles '21 \$16

Wine of the Time \$17



Koberl at Blue

Wine Country Dining
 in Downtown S.L.O.

BLUE Martini \$16

Ketel One Vodka or Bixby Gin, House Blue Cheese Olive

Garden 998 \$13

N/A Seedlip Garden, Fever Tree Elderflower Tonic,
 Grapefruit Mint
 - with Bixby Small Batch Dry Gin \$16

Greenpoint \$18

Templeton Rye, Sweet Vermouth, Yellow Chartreuse,
 Orange Bitters

This Charming Manhattan \$16

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

The Royal Mule \$15

Crown Royal Vanilla, Lime Juice, Ginger Beer

Paper Plane \$16

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

Paloma \$15

Sauza Hacienda Silver, Lime, Grapefruit Soda and Juice

Cool as a Cucumber \$15

Krobar Pink Gin, St. Germaine & Cucumber

Old Cuban \$15

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



Beer

Bud Light 12oz \$8
 Coors Light 12oz \$8
 Corona 12oz \$9
 Heineken 12oz \$9
 NC Scrimshaw Draught 14oz \$9
 Bitburger Pilsner 330ml \$10

Third Window White Draught 14oz \$9
 Blue Moon 12oz \$8
 Lost Coast Tangerine Draught 14oz \$9

Schneider Aventinus 500ml \$14

Duvel Golden Ale 330ml \$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
 Almanac True Kölsch 14oz Draught \$9

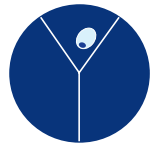
Topa Topa Chief Peak IPA 14 oz \$9
 Lost Coast Revenant IPA 12 oz \$9
 North Coast Old Rasputin Draught 14oz \$10

Jean Marie Cidery "Mama's Boy"
 Hard Apple Cider with Honey 12oz \$14

Hanks Root Beer 12oz \$7
 Fever-Tree Ginger Beer 6.8oz \$8
 Fever Tree Elderflower Tonic 6.8oz \$8

Heineken 00 12oz \$8

Cocktails & Drinks



Raspberry Lemon Drop \$15

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

Spicy Marg @ Blue \$15

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

Pink Lemonade Fizz \$14

X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Remy's Boulevardier \$19

Rémy Martin VSOP Cognac, Campari, Sweet Vermouth

Honey Grapefruit \$14

Vanilla Vodka, Grapefruit Juice, Honey & Sparkling Lemon

Key Lime \$15

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

Vodka in my Coffee Martini \$16

Vanilla Vodka, Kahlua, Bailey's & Coffee Liqueur

Ultimate Chocolate Martini \$16

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

Lyre's Amalfi Spritz *non-alcoholic* \$12

Lyre's Classico Sparkling *non-alcoholic* \$12

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 \$23

* **ahi tartare** with soy chili marinade, avocado, Kendall Farms crème fraiche \$19

traditional chilled shrimp cocktail with tomato horseradish sauce \$18

seared sea scallops with artichoke duxelle, bacon brown butter & radish \$26

fried calamari with sambal aioli & lemon \$18

tomato, basil and fresh mozzarella bruschetta \$16

selection of farmstead artisan cheeses and charcuterie, apple, quince paste & candied walnuts, olives & pickled onions \$24

crispy snow crab "chinois" with ginger, garlic & cilantro \$18

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 \$18

pulled pork "cohibas" with black beans & cuban flavors, served with tomatillo salsa \$18

buffalo & butternut squash empanadas with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$17

* **filet of beef carpaccio**, horseradish aioli, shaved parmigiano reggiano, salad of celery root, parsley & sweet onion \$24

butter leaf & fuji apple, maytag blue cheese, candied walnuts, champagne vinaigrette \$16

caesar hearts of romaine, garlic croutons, spanish white anchovy, parmigiano reggiano \$16

poached beet & goat cheese, field greens, toasted almonds, sherry vinaigrette \$16

**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 \$23

Baja, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado, jack cheese & chipotle mayo \$24

Vaquero, roasted rustic roll, butterleaf lettuce, tomato, bacon, white cheddar, Bourbon BBQ sauce & crispy onions \$25

Entrees

pan roasted chicken breast artichoke risotto, grilled asparagus, mushroom cream sauce & almond gremolata \$32

herb roasted halibut wild mushroom ravioli, sautéed spinach, basil vermouth sauce & melted tomatoes \$39

crispy filet of salmon on saffron pearl couscous with chorizo, menage au pois, lemon beurre blanc & roasted tomato, olive & caper relish \$38

* **seared ahi** miso-honey glaze, blue fried rice & wasabi beurre blanc \$43

coriander seared scallops & shrimps spiced chucka soba noodles, asparagus & mushrooms, lemon ginger butter sauce \$46

seafood mixed grill with salmon, halibut, scallop & shrimp with artichoke risotto, grilled asparagus, lemon beurre blanc & tomato, olive & caper relish \$46

linguine with sauteed veal mushrooms, spinach & tomatoes in marsala cream sauce with shaved parmigiano reggiano \$33

sautéed duck breast & confit of duck vegetable & yukon gold hash with applewood smoked bacon & goat cheese, swiss chard & port pomegranate sauce \$44

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 \$40

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 \$50
12 oz rib eye \$53
8 oz filet mignon \$55
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