



Blue Plate Specials

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 \$37

seared ahi

miso-honey glaze, blue fried rice & wasabi beurre blanc \$42

coriander seared scallops & shrimps

spiced chuka 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 \$32

sautéed duck breast & confit of duck

vegetable & yukon gold hash with applewood smoked bacon & goat cheese, swiss chard & port pomegranate sauce \$42

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 \$39

herb crusted rack of lamb

potato mushroom gratin & broccolini with toasted almonds, barolo reduction \$55

snake river farms signature beef

12 oz New York strip \$49

12 oz rib eye \$52

8 oz filet mignon \$54

haricots vert with bacon, potato mushroom gratin, crispy onions, cabernet reduction, maytag blue butter or café de paris butter

Koberl at Blue

998 Monterey Street San Luis Obispo, CA 93401
www.epkoberl.com - 805 783 1135



Sweets

Vanilla Crème Brulee with Seasonal Berries

\$15

Seasonal Fruit Cobbler with Granola Crunch Crust & Vanilla Crème Fraiche Ice Cream

\$16

Chocolate Lava Cake

Raspberry Coulis, Crème Anglaise

\$18

*please allow 25 minutes for preparation

Trio of Homemade Wine Country Sorbets or Ice Creams

\$14

Hot Fudge Ice Cream Sundae

Vanilla Ice Cream, Homemade Chocolate Fudge, Toasted Almonds, Whipped Cream and a Cherry

\$14



Thank you for joining us here at Koberl at Blue.

Over the past 18 years the safety and wellbeing of our guests and team members has always been our first priority and continues

to be of utmost importance during this challenging time.

We appreciate your assistance in following all health and safety regulations and restrictions to ensure a safe and pleasurable experience for all of us here at Koberl at Blue.

Thank you!

Our opening hours are

Tuesday through Saturday from 4:00 to 9:00pm



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

All items listed on our menu are subject to availability

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epk @ Blue 10.01.23.



Koberl at Blue

Wine Country Dining in Downtown S.L.O.



Appetizers & Small Plates

freshly shucked and iced oysters, served with red chili mignonette & tomato horseradish sauce 1/2 dz \$22

ahi tartare with soy chili marinade, avocado, Kendall Farms crème fraiche \$18

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 selection, apple, quince paste & candied walnuts, olives & pickled onions \$22

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

hoisin marinated chicken lettuce wrap butterleaf lettuce, toasted peanuts & soy wasabi \$17

chicken potstickers sautéed with ginger, garlic & green onions with sweet miso & spicy soy chili dip \$17

pulled pork "cohibas" with black beans & cuban flavors, served with tomatillo salsa \$17

buffalo & butternut squash empanadas with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$16

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 \$15

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

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

American wagyu kobe beef burger

with blue cheese on toasted brioche bun, butterleaf lettuce, tomato, onion and pickle \$21

Baja, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado, jack cheese & chipotle mayo \$23

Vaquero, roasted rustic roll, butterleaf lettuce, tomato, bacon, white cheddar, Bourbon BBQ sauce & crispy onions \$23

*Consuming raw or undercooked meat or seafood may increase your risk of food borne illness



Wine by the Glass

Gruet Rosé Brut, New Mexico NV \$14

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Segura Viudas Cava Brut Reserva, Spain NV Split \$13

Val D'Oca Prosecco, D.O.C. Extra Dry, Italy NV Split \$13

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



Maui Sauvignon Blanc, New Zealand '22 \$15

Union Sacré Wines Unfiltered Pinot Blanc, Monterey '22 \$16

Presqu'île Chardonnay, Santa Barbara County '22 \$16

Harmony Cellars White Riesling, Monterey County '21 \$14

Peachy Canyon Winery Peche Blanche, Paso Robles '21 \$14

La Grangette Des Garrigues Rosé, Côtes Du Rhône France '21 \$15



Morgan Cotes du Crow's, Monterey '20 \$15

Timbre "Supergroup" Pinot Noir, Central Coast '21 \$16

Alta Colina Downslope Rhone Red, Paso Robles '20 \$15

Saucelito Canyon Backroads Zinfandel, SLO County '21 \$14

Opolo Cabernet Sauvignon, Paso Robles '21 \$18

Joyce Syrah, Santa Lucia Highlands '21 \$14

Castoro Reserve Tempranillo Whale Rock Vineyard, Paso Robles '20 \$16

Wine of the Time \$16



Please drink responsibly!

We offer free fountain soda & coffee for designated drivers



Cocktails & Drinks



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

Raspberry Lemon Drop \$15

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

Lush \$14

Vodka, Chambord & Sparkling Gruet

Pink Lemonade Fizz \$14

X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Mediterranean Vacation \$15

Mediterranean Vermouth, Tuaca, Lime & Ginger Ale

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

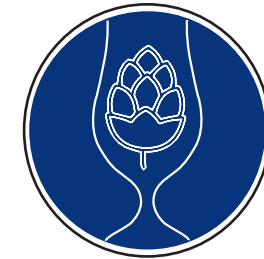
Ultimate Chocolate Martini \$16

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

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

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Beer & Brew Selection

Rotating Seasonal Draught MP

please ask your server

LAGER & PILSNER

Bud Light 12oz

8.00

Coors Light 12oz

8.00

Corona 12oz

9.00

Heineken 12oz

9.00

NC Scrimshaw Draught 14oz 9.00

Bitburger Pilsner 330ml 10.00

WHEAT BEER

Third Window White

Draught 14oz 9.00

Blue Moon 12oz

8.00

Lost Coast Tangerine

Draught 14oz 9.00

BAVARIAN WEISS

Schneider Aventinus 500ml 13.00

BELGIAN & BELGIAN STYLE ALE

Duvel Golden Ale 330ml

14.00

Chimay Blue Cap 330ml

14.00

La Fin Du Monde 12oz

13.00

ALE

Firestone Walker 805 12oz

8.00

Flying Dog, Pale Ale 12oz

9.00

Anderson Valley Boont 12oz

9.00

Lost Coast Downtown Brown 12oz

9.00

Newcastle Brown Ale 12oz

9.00

Old Speckled Hen, English Ale 12oz

9.00

Almanac True Kölsch 14oz Draught

9.00

IPA

Topa Topa Chief Peak IPA 14 oz

9.00

Lost Coast Revenant IPA 12 oz

9.00

STOUT & PORTER

North Coast Old Rasputin

Draught 14oz 10.00

FRUIT BEER & CIDER

SLO Cider "Off Shore"

Dry Cider, 500ml 18.00

BREWED GOURMET SODA

Hanks Root Beer 12oz

7.00

Fever-Tree Ginger Beer 6.8oz

7.00

Fever Tree Elderflower Tonic 6.8oz

7.00

NON ALCOHOLIC

Heineken 00 12oz

7.00

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