



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

Oyster Bay Sauvignon Blanc, Marlborough NZ '25 \$15
 Bodega de Edgar Albariño, Paso Robles '24 \$16
 Presqu'île Chardonnay, Santa Barbara County '23 \$17
 Tablas Creek Patelin de Tablas Blanc, Paso Robles '24 \$17

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

Timbre "Supergroup" Pinot Noir, Central Coast '21 \$17
 Alta Colina Downslope Rhone Red, Paso Robles '22 \$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 '23 \$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 Blackberry, Lime Juice, Ginger Beer

Paper Plane \$17

Rod & Hammer's Bourbon, Averna 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
 Bene Ginger Beer 355ml \$8

Bitburger O.O 12oz \$8
 Heineken OO 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

***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

**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 \$25

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 \$40

***seared ahi** miso-honey glaze, blue fried rice & wasabi beurre blanc \$46

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 \$46

grilled pork chop roasted fingerling potatoes, corn, fava beans, shallots, pancetta & spinach, tarragon mustard sauce \$40

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 \$65

snake river farms signature beef
12 oz rib eye \$56
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