



### 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 05.26.23.



**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



Maui Sauvignon Blanc, New Zealand '22 \$15

Mignanelli Family Wines Pinot Gris, Oregon '19 \$13

Birichino Malvasia Bianca, Monterey '22 \$16

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

Claiborne & Churchill Dry Gewürztraminer, Central Coast '21 \$14

©Nagy Albariño, Santa Maria Valley '21 \$15

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



Morgan Cotes du Crow's, Monterey '19 \$14

Adelaida Pinot Noir, Adelaida District Paso Robles '20 \$16

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

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

Rangeland Cabernet Sauvignon, Paso Robles Adelaida District '19 \$16

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, Avera 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

**Lilikoi Sunset** \$16

Blanco Tequilla, Passionfruit, Lime, Sweet Milk, Grapefruit, Li Hing Garnish, Salt Rim  
• None Alcoholic Preparation Availabe \$13

**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

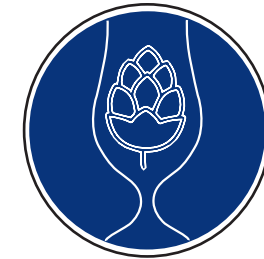
Vanilla Vodka, Kahlua, Bailey's & Coffee Liqueur

**Ultimate Chocolate Martini** \$16

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

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### Beer & Brew Selection

**Rotating Seasonal Draught MP**

please ask your server

#### LAGER & PILSNER

Bud Light 12oz

6.00

Coors Light 12oz

6.00

Corona 12oz

7.00

Heineken 12oz

7.00

NC Scrimshaw Draught 14oz 9.00

Bitburger Pilsner 330ml 9.00

#### WHEAT BEER

Allagash White Draught 14oz 9.00

Blue Moon 12oz 6.00

Lost Coast Tangerine  
Draught 14oz 9.00

#### BAVARIAN WEISS

Schneider Aventinus 500ml 12.00

#### BELGIAN & BELGIAN STYLE ALE

Duvel Golden Ale 330ml 14.00

Chimay Blue Cap 330ml 14.00

La Fin Du Monde 12oz 12.00

#### ALE

Firestone Walker 805 12oz 6.00

Flying Dog, Pale Ale 12oz 9.00

Anderson Valley Boont 12oz 8.00

Lost Coast Downtown Brown 12oz 8.00

Newcastle Brown Ale 12oz 8.00

Old Speckled Hen, English Ale 12oz 8.00

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 6.00

Fever-Tree Ginger Beer 6.8oz 6.00

Fever Tree Elderflower Tonic 6.8oz 6.00

#### NON ALCOHOLIC

Heineken 00 12oz 6.00

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