



Blue Plate Specials

pan roasted chicken breast

artichoke risotto, grilled asparagus, mushroom cream sauce & almond gremolata \$31

herb roasted halibut

wild mushroom ravioli, sautéed spinach, basil vermouth sauce & melted tomatoes \$38

crispy filet of salmon

on saffron pearl couscous with chorizo, menage au pois, lemon beurre blanc & roasted tomato, olive & caper relish \$35

seared ahi

miso-honey glaze, blue fried rice & wasabi beurre blanc \$38

coriander seared scallops & shrimps

spiced chuka soba noodles, asparagus & mushrooms, lemon ginger butter sauce \$42

seafood mixed grill

with salmon, halibut, scallop & shrimp with Artichoke Risotto, Grilled Asparagus, Lemon Beurre Blanc & Tomato, Olive & Caper Relish \$44

linguine with sauteed veal

mushrooms, spinach & tomatoes in marsala cream sauce with shaved parmigiano reggiano \$29

sautéed duck breast & confit of duck

vegetable & yukon gold hash with applewood smoked bacon & goat cheese, swiss chard & port pomegranate sauce \$38

grilled pork chop

roasted fingerling potatoes, corn, fava beans, shallots, pancetta & spinach, tarragon mustard sauce \$35

sautéed veal liver

with sautéed onions, applewood smoked bacon, cabernet reduction, roasted fingerling potatoes & broccolini \$35

herb crusted rack of lamb

potato mushroom gratin & broccolini with toasted almonds, barolo reduction \$52

snake river farms signature beef

12 oz New York strip \$46

12 oz rib eye \$48

8 oz filet mignon \$52

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

\$14

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

\$15

Chocolate Lava Cake

Raspberry Coulis, Crème Anglaise

\$16

*please allow 25 minutes for preparation

Trio of Homemade Wine Country Sorbets or Ice Creams

\$12

Hot Fudge Ice Cream Sundae

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

\$12



Thank you for joining us here at Koberl at Blue.

Over the past 16 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 COVID-19 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 \$5 and our wine corkage fee is \$20

All items listed on our menu are subject to availability

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epk @ Blue 03.20.22.



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 \$19

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

traditional chilled shrimp cocktail with tomato horseradish sauce \$17

seared sea scallops with artichoke duxelle, bacon brown butter & radish \$25

fried calamari with sambal aioli & lemon \$16

tomato, basil and fresh mozzarella bruschetta \$16

selection of farmstead artisan cheeses and charcuterie selection, apple, quince paste & candied walnuts, olives & pickled onions \$19

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

hoisin marinated chicken lettuce wrap

butterleaf lettuce, toasted peanuts & soy wasabi \$16

chicken potstickers sautéed with ginger, garlic & green onions with sweet miso & spicy soy chili dip \$16

pulled pork "cohibas" with black beans & cuban flavors, served with tomatillo salsa \$16

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 \$17

butter leaf & fuji apple, maytag blue cheese, candied walnuts, champagne vinaigrette \$13

caesar hearts of romaine, garlic croutons, spanish white anchovy, parmigiano reggiano \$13

poached beet & goat cheese, field greens, toasted almonds, sherry vinaigrette \$14

American wagyu kobe beef burger

with blue cheese on toasted brioche bun, butterleaf lettuce, tomato, onion and pickle \$20

Baja, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado, jack cheese & chipotle mayo \$21

Vaquero, roasted rustic roll, butterleaf lettuce, tomato, bacon, white cheddar, Bourbon BBQ sauce & crispy onions \$21

*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 \$13
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- Segura Viudas Cava Brut Reserva, Spain NV Split \$12
- Val D'Oca Prosecco, D.O.C. Extra Dry, Italy NV Split \$12
- Mionetto Rosé Extra Dry Sparkling Wine, Italy NV Split \$13
- Moët & Chandon Impérial Champagne, France NV Split \$25



- ©nagy Albariño, Riverbench Vineyard, Santa Maria Valley '20 \$15
- Oyster Bay Sauvignon Blanc, New Zealand '21 \$13
- Acrobat Pinot Gris, Oregon '19 \$13
- Wrath EX Unoaked Chardonnay, Monterey '19 \$13
- Bishop's Peak Chardonnay, SLO County '19 \$14
- Huber "Vision" Grüner Veltliner, Austria '20 \$14
- Brick Barn Grenache Blanc, Santa Ynez Valley '19 \$13
- Effort Grenache Rosé, Edna Valley '20 \$14



- Morgan Cotes du Crow's, Monterey '19 \$14
- Brave & Maiden Union, Santa Ynez Valley '18 \$14
- Adelaida Pinot Noir, Adelaida District Paso Robles '19 \$16
- Alta Colina Downslope Rhone Red, Paso Robles '19 \$13
- Saucelito Canyon Backroads Zinfandel, SLO County '20 \$13
- Rangeland Cabernet Sauvignon, Paso Robles Adelaida District '18 \$16
- Joyce Syrah, Santa Lucia Highlands '19 \$14



Please drink responsibly!
We offer free fountain soda & coffee for designated drivers

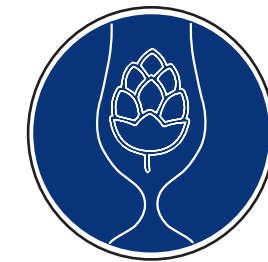


Cocktails & Drinks



- BLUE Martini** \$14
Ketel One Vodka or Bixby Gin, House Blue Cheese Olive
- Garden 998** \$12
N/A Seedlip Garden, Fever Tree Elderflower Tonic, Grapefruit Mint
- with Bixby Small Batch Dry Gin \$14
- Greenpoint** \$15
Templeton Rye, Sweet Vermouth, Yellow Chartreuse, Orange Bitters
- This Charming Manhattan** \$15
Rye Whiskey, Sweet Vermouth, B&B, Grande Absenthe, Peychaud Bitters
- The Royal Mule** \$14
Crown Royal Vanilla, Lime Juice, Ginger Beer
- Paper Plane** \$14
Makers Mark, Averna Amaro, Aperol, Lemon
- Paloma** \$14
Sauza Hacienda Silver, Lime, Grapefruit Soda and Juice
- Cool as a Cucumber** \$14
Ketel One, St. Germaine & Cucumber
- Old Cuban** \$14
White Rum, Dark Rum, Mint, Lime, Bitters, Sparkling Gruet
- Raspberry Lemon Drop** \$14
Ketel One, Triple Sec, Lemon, Chambord, Sugar Rim
- Lush** \$13
Vodka, Chambord & Sparkling Gruet
- Pink Lemonade Fizz** \$13
X-Rated Liqueur, Raspberry Vodka and Lemon Fizz
- Yuzu Gimlet** \$15
Roku Gin, Sencha Jasmine Tea, Yuzu, Honey
- Metropolitan** \$14
Pomegranate Vodka, Pama and Lime
- Honey Grapefruit** \$13
Vanilla Vodka, Grapefruit Juice, Honey & Sparkling Lemon
- Key Lime** \$14
Vanilla & Citrus Rum, Malibu Coconut Rum, Lime & Pineapple Juice, Graham Cracker Rim
- Vodka in my Coffee Martini** \$15
Vanilla Vodka, Kahlua, Bailey's & Coffee Liqueur
- Ultimate Chocolate Martini** \$15
Vanilla Vodka, Creme de Cocoa, Godiva White, Chocolate Syrup and Cream

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Beer & Brew Selection

- | | | | |
|--|-----------|---------------------------------------|-------|
| Rotating Seasonal Draught | MP | ALE | |
| please ask your server | | | |
| LAGER & PILSNER | | | |
| Bud Light 12oz | 6.00 | Firestone Walker 805 12oz | 6.00 |
| Coors Light 12oz | 6.00 | Sierra Nevada Pale Ale 12oz | 6.00 |
| Corona 12oz | 6.00 | Flying Dog, Pale Ale 12oz | 9.00 |
| Heineken 12oz | 6.00 | Anderson Valley Boont 12oz | 8.00 |
| NC Scrimshaw Draught 14oz | 9.00 | Lost Coast Downtown Brown 12oz | 8.00 |
| Bitburger Pilsner 330ml | 8.00 | Newcastle Brown Ale 12oz | 7.00 |
| | | Old Speckled Hen, English Ale, 12oz | 8.00 |
| WHEAT BEER | | IPA | |
| Allagash White Draught 14oz | 9.00 | Topa Topa Chief Peak IPA 14 oz | 8.00 |
| Blue Moon 12oz | 6.00 | Almanac Love Hazy IPA 14oz | 9.00 |
| Lost Coast Tangerine Draught 14oz | 9.00 | West Coast IPA Green Flash BC 12oz | 8.00 |
| | | Lost Coast Revenant IPA 12 oz | 8.00 |
| BAVARIAN WEISS | | STOUT & PORTER | |
| Schneider Aventinus 500ml | 10.00 | North Coast Old Rasputin Draught 14oz | 10.00 |
| | | Flying Dog Imperial Gonzo Porter 12oz | 9.00 |
| BELGIAN & BELGIAN STYLE ALE | | FRUIT BEER & CIDER | |
| Duvel Golden Ale 330ml | 12.00 | Timmermans Framboise Lambic | 12.00 |
| Chimay Blue Cap 330ml | 12.00 | Vanderghinste Sour Ale 11.2oz | 10.00 |
| Delirium Tremens 11.2oz | 12.00 | Two Broads, OOO LA LAH! | |
| La Fin Du Monde 12oz | 10.00 | Bertinchamps Triple, | |
| Vanderghinste Sour Ale 11.2oz | 10.00 | Belgian Terroir Ale 500ml | 12.00 |
| | | Olallieberry Cider 500ml | 14.00 |
| | | BREWED GOURMET SODA | |
| | | Hanks Root Beer 12oz | 6.00 |
| | | Fever-Tree Ginger Beer 6.8oz | 6.00 |
| | | Fever-Tree Diet Tonic Water 6.8oz | 6.00 |
| | | Fever Tree Elderflower Tonic 6.8oz | 6.00 |
| | | NON ALCOHOLIC | |
| | | Heineken 00 12oz | 6.00 |

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