Wine by the Glass

Gruet Rosé Brut, New Mexico NV $16
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Segura Viudas Cava Brut Reserva, Spain NV Split $16
Val D'Oca Prosecco, D.O.C. Extra Dry, Italy NV Split $16
Moët & Chandon Impérial Champagne, France NV Split $29

Lyre's Classico Sparkling *non-alcoholic* $14

Oyster Bay Sauvignon Blanc, Marlborough NZ '25 $16
Bodega de Edgar Albariño, Paso Robles '25 $16
Presqu'ile Chardonnay, Santa Barbara County '23 $17
Fiddlestix Farm Grüner Veltliner, Santa Rita Hills '23 $18

Center of Effort Estate Rosé, Edna Valley '25 $21

Timbre "Supergroup" Pinot Noir, Central Coast '23 $17
Alta Colina Downslope Rhone Red, Paso Robles '22 $17
Saucelito Canyon Backroads Zinfandel, SLO County '24 $16
The Fableist Cabernet Sauvignon, Paso Robles '24 $18
La Lomita Syrah, Edna Valley '22 $17
Castoro Reserve Tempranillo Whale Rock Vineyard, Paso Robles '24 $17

Wine of the Time $18

Koberl at Blue

Wine Country Dining

in Downtown S.L.O.

Beer

Michelob Ultra 12oz $8
Heineken 12oz $9
Rotating Draught Lager 14oz $10
Bitburger Pilsner 330ml $11
Third Window White Draught 14oz $10
Cali Squeeze Draught 14oz $10

Schneider Aventinus 500ml $15

Chimay Blue Cap 330ml $15
La Fin Du Monde 12oz $15

Firestone Walker 805 12oz $8
Anderson Valley Boont 12oz $9
Lost Coast Downtown Brown 12oz $10
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 12oz $10
Barrel House Oatmeal Stout Draught 14oz $11

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 $10

Bitburger 0.0 12oz $9
Heineken 00 12oz $9

Cocktails & Drinks

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 $18
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

Bitter Sweet Splash $18
Crown Royal Marquis, Campari, Pineapple & Lime Juice & Gruet

Raspberry Lemon Drop $17
Ketel One, Triple Sec, Lemon, Chambord, Sugar Rim

Spicy Marg @ Blue $17
Reposado Tequila, Triple Sec, Jalapeno,
Cilantro, Lemon, LimeChili Lime Salt Rim

Pink Lemonade Fizz $17
X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Last Word $17
Beefeater Gin, Lime, Luxardo, Green Charteuse

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

Blue Bee Honey Lemonade $18
Sir Davis Whiskey, Lemonade & Honey Syrup

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

10-23-2026

Appetizers & Small Plates

*** freshly shucked and iced oysters,** served with
red chili mignonette & tomato horseradish sauce 1/2 dz $26

***ahi tartare** with soy chili marinade, avocado,
Kendall Farms crème fraiche $23

traditional chilled shrimp cocktail
with tomato horseradish sauce $22

sautéed shrimp with artichoke duxelle,
bacon brown butter & radish $24

fried calamari with sambal aioli & lemon $22

tomato, basil and fresh mozzarella bruschetta $18

selection of farmstead artisan cheeses and charcuterie,
apple, quince paste & candied walnuts, olives
& pickled onions $28

crispy snow crab "chinois" with ginger,
garlic & cilantro $22

hoisin marinated chicken lettuce wrap
toasted peanuts & soy wasabi $22

chicken potstickers sautéed with ginger, garlic,
green onion and sweet miso & spicy soy chili dip $22

pulled pork "cohibas" with black beans & cuban
flavors, served with tomatillo salsa $22

*** filet of beef carpaccio,** horseradish aioli, shaved
parmigiano reggiano, salad of celery root, parsley
& sweet onion $27

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 $19

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 $26

Baja, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado,
jack cheese & chipotle mayo $26

Vaquero, roasted rustic roll, butterleaf lettuce, tomato, bacon,
white cheddar, Bourbon BBQ sauce & crispy onions $28

Entrees

pan roasted chicken breast
artichoke risotto, grilled asparagus,
mushroom cream sauce & almond gremolata $36

herb roasted halibut
wild mushroom ravioli, sautéed spinach,
basil vermouth sauce & melted tomatoes $48

crispy filet of salmon
on saffron pearl couscous with chorizo, spinach,
lemon beurre blanc & roasted tomato, olive & caper relish $43

***seared ahi**
miso-honey glaze, blue fried rice & wasabi beurre blanc $47

coriander seared shrimp
spiced chucka soba noodles, asparagus & mushrooms,
lemon ginger butter sauce $47

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 $38

sautéed duck breast & confit of duck
vegetable & yukon gold hash with applewood smoked bacon
& goat cheese, swiss chard & port pomegranate sauce $47

grilled pork chop
roasted fingerling potatoes, corn, fava beans, shallots,
pancetta & spinach, tarragon mustard sauce $43

sautéed veal liver
with sautéed onions, applewood smoked bacon, cabernet reduction,
roasted fingerling potatoes & broccolini $44

herb crusted rack of lamb
potato mushroom gratin & broccolini with toasted almonds,
barolo reduction $65

snake river farms signature beef
12 oz rib eye $62
8 oz filet mignon $62
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 $8 and our wine corkage fee is $40

10-23-2026