

hoisin marinated vegetable lettuce wrap  
crispy lettuce leaves, toasted peanuts & soy wasabi  
\$17

wine country bruschetta  
with vine ripened tomato, mozzarella & basil  
\$16

butter leaf & fuji apple with maytag blue cheese,  
candied walnuts & champagne vinaigrette  
\$15

field greens & avocado OLT,  
caramelized onion bruschetta, tomatoes & balsamic, olive oil dressing  
\$16

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



“BLUE” vegetable fried rice with wasabi beurre blanc  
\$26

potato mushroom gratin with crispy onions, broccolini with toasted almonds,  
maytag blue butter & sweet tomato chutney  
\$27

sauteed harvest vegetables with roasted fingerling potatoes,  
basil vermouth beurre blanc & tomato confit  
\$26

orzo pasta with sun dried tomatoes, mushrooms, peas, asparagus,  
herb beurre blanc & parmigiano reggiano  
\$26

linguine pasta with artichokes, mushrooms,  
spinach and tomatoes in marsala cream sauce  
with shaved parmigiano reggiano  
\$26

wild mushroom ravioli with sauteed spinach,  
basil vermouth sauce & melted tomatoes  
\$26

our fee to split items is \$6 and our wine corkage fee is \$25

Koberl at Blue Wine Country Dining 998 Monterey Street, San Luis Obispo, CA 93401



epk @ Blue 11.22.24