



Cocktails & Drinks



Spiced Pear Sour \$13

Bulleit Bourbon, St. George Spiced Pear, Pear Nectar, House Syrup

Garden 998 \$9

N/A Seedlip Garden, Basil Simple Syrup, Fever Tree Elderflower Tonic
- with Bixby Small Batch Dry Gin \$14

Aviation \$14

Bixby Small Batch Dry Gin, Violette & Maraschino Liqueur, Lemon

Bixby Bramble \$13

Bixby Gin, Blackberry, Lemon, Chambord

The Royal Mule \$14

Crown Royal Vanilla, Lime Juice, Ginger Beer

Paper Plane \$13

Makers Mark, Averna Amaro, Aperol, Lemon

Burning Down the House \$12

Hacienda Vieja, Cilantro, Tabasco, Lemon, Lime, Simple Syrup

Cinnamosa \$12

Sparkling Gruet, Cinnamon Whisky, Cranberry, and Orange

Cool as a Cucumber \$12

Ketel One, St. Germaine & Cucumber

Greenpoint \$14

Templeton Rye, Bitters, Yellow Chartreuse, Sweet Vermouth

Raspberry Lemon Drop \$12

Grey Goose Citron, Triple Sec, Lemon, Chambord

Lush \$11

Vodka, Chambord & Sparkling Gruet

Pink Lemonade Fizz \$11

X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Flirtini \$11

Vodka, Triple Sec, Pineapple Juice & Sparkling Gruet

Metropolitan \$12

Pomegranate Vodka, Pama and Lime

Honey Grapefruit \$12

Vanilla Vodka, Grapefruit Juice, Honey & Sparkling Lemon

Key Lime \$12

Vanilla & Citrus Rum, Malibu Coconut Rum,
Lime & Pineapple Juice, Graham Cracker Rim

Vodka in my Coffee Martini \$13

Vanilla Vodka, Kahlua, Bailey's & Coffee Liqueur

Ultimate Chocolate Martini \$13

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

Please drink responsibly!

We offer free fountain soda & coffee for designated drivers



Sweets

Dark Chocolate Mousse with Whipped Cream & Almond Wafer

\$12

Vanilla Crème Brulee with Seasonal Berries

\$12

Warm Apple Tarte Tatin with Rum Raisin Ice Cream

\$12

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

\$12

White Chocolate Bread Pudding

with Drunken Cherries and Vanilla Crème Fraiche Ice Cream

\$12

Chocolate Lava Cake

Raspberry Coulis, Crème Anglaise

\$15

*please allow 25 minutes for preparation

Trio of Homemade Wine Country Sorbets or Ice Creams

\$12

Selection of Farmstead Artisan Cheeses

Apple, Honey, Quince Paste & Candied Walnuts

\$18

Homemade Ice Cream Sundaes

\$11

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

-Cherries Jubilee - Vanilla Ice Cream, Warm Cherries
in Port Wine Syrup & Whipped Cream

-Bananas Foster - Vanilla Ice Cream, Bananas,
Warm Caramel Sauce & Whipped Cream

-Strawberry - Strawberry Ice Cream, Strawberries,
Strawberry Sauce, Toasted Almonds & Whipped Cream



Nutty Irishman, Irish Cream and Frangelico on the rocks \$9

Spanish Coffee, Coffee, Brandy, and Tia Maria \$9

Kioki Coffee, Coffee, Kahlua, and Brandy \$9

Tummy Warmer, Coffee, Kahlua and Bailey's \$9

Toasted Almond Coffee, Coffee, Kahlua and Amaretto \$9

Irish Coffee, Jamesons, Sugar, Coffee & Whipped Cream \$9

Café Royal, Martel V.S., Sugar & Coffee \$10

White Chocolate Raspberry Coffee, Godiva White, Chambord & Coffee \$9

Hot Toddy, Korbel Brandy, Sugar, Lemon & Hot Water \$9

All items listed on our menu are subject to availability



Koberl at Blue

Wine Country Dining



Wine by the Glass

Ruffino Sparkling Rosé Italy NV \$11

Gruet Brut, New Mexico NV \$12

Segura Viudas Cava Brut Reserva, Spain NV Split \$12

Borgo Magredo Prosecco, D.O.C. Extra Dry, Italy NV Split \$12

Mumm Napa Sparkling, Split \$16

Moët & Chandon Impérial Champagne, France NV Split \$24



Villa Alena Pinot Grigio, Delle Venezie Italy '17 \$12

Oyster Bay Sauvignon Blanc, New Zealand '18 \$12

Zocker Grüner Veltliner, Edna Valley '16 \$12

Chamisal Stainless Chardonnay, Central Coast '17 \$12

Hidden Crush Chardonnay, Central Coast '17 \$12

Verdad Albariño Blend, Central Coast '17 \$14

Harmony Cellars Riesling, Monterey County '18 \$11

Effort Pinot Noir Rosé, Edna Valley '17/'18 \$11



Tangley Oaks Merlot, Napa Valley '15 \$12

Folkway Revelator, California Red Bordeaux Blend '16 \$14

Effort Pinot Noir, Edna Valley '16 \$14

Alta Colina Downslope Rhone Red, Paso Robles '16 \$13

Peachy Canyon Westside Zinfandel, Paso Robles '16 \$14

True Myth Cabernet Sauvignon, Paso Robles '16 \$13

Groundwork Syrah, Santa Barbara County '17 \$13

[epk @ Blue 19.12.01](#)



Beer & Brew Selection

LAGER & PILSNER		Rotating Seasonal Draught	MP
Bud Light 12oz	6.00	please ask your server	
Coors Light 12oz	6.00	ALE	
Michelob Ultra 12oz	6.00	Firestone Walker 805 12oz	6.00
Corona 12oz	6.00	Sierra Nevada Pale Ale 12oz	6.00
Stella Artois 40cl Draught	7.00	Flying Dog, Pale Ale 12oz	7.00
Heineken 12oz	6.00	Anderson Valley Boont 12oz	6.00
North Coast Scrimshaw 12oz	7.00	Lost Coast Downtown Brown 12oz	6.00
Bitburger Pilsner 500ml	9.00	Newcastle Brown Ale 12oz	6.00
Anchor Steam 12oz	6.00	Old Speckled Hen, English Ale, 12oz	7.00
Spaten Optimator 12oz	7.00	IPA	
		Topa Topa Chief Peak IPA 14 oz	7.00
		Firestone Walker Mind Haze IPA 14oz	7.00
		West Coast IPA Green Flash BC 12oz	7.00
		Lost Coast Revenant IPA 12 oz	7.00
		STOUT & PORTER	
		Draught Guinness 20oz	8.00
		Samuel Smith Organic Choc Stout 12oz	8.00
		North Coast Old Rasputin 12oz	7.00
		Flying Dog Imperial Gonzo Porter 12oz	8.00
		FRUIT BEER & CIDER	
		St. Louis Framboise Lambic 375ml	12.00
		Sam Smith Organic Apple Cider 12oz	8.00
		Two Breads, Kumquat May 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

NON ALCOHOLIC

Becks NA 12oz 6.00

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Appetizers & Small Plates

oysters	
-freshly shucked and iced, served with red chili mignonette & tomato horseradish sauce 1/2 dz \$18	
-rockefeller, on sautéed spinach with hollandaise & bacon 1/2 dz \$19	
-tempura fried, with lemon soy aioli & wasabi tobiko 1/2 dz \$19	
seared sea scallops	
-with artichoke duxelle, bacon brown butter & radish sprouts \$18	
-or seasoned with Hiwa Kai sea salt on edamame puree and citrus vinaigrette \$18	
crispy snow crab “chinois”	
with ginger, garlic & cilantro \$17	
shrimp	
-tempura fried with tomato, chipotle & avocado relish \$16	
-sautéed with artichoke duxelle, bacon brown butter & radish sprouts \$16	
fried calamari with sambal aioli & lemon \$14	
ahi tartare with soy chili marinade, avocado, Kendall Farms crème fraîche \$16	
selection of farmstead artisan cheeses, apple, honey, quince paste & candied walnuts \$18	
warm gruyere, onion & speck tart with toasted pumpkin seeds & field greens in grapeseed vinaigrette \$15	
charcuterie selection with prosciutto di Parma, speck dell’Alto Adige, chorizo Español & bresaola with melted Gruyere cheese “crostini” olives & pickled onions \$18	
trio of wine country bruschetta \$15	
-with pesto mascarpone, mushroom duxelle & duck pastrami	
-with smoked salmon, capers, red onions & crème fraîche	
-with tomato, fresh mozzarella & basil	
hoisin marinated chicken lettuce wrap	
butterleaf lettuce, toasted peanuts & soy wasabi \$14	
chicken potstickers sautéed with ginger, garlic & green onions with sweet miso & spicy soy chili dip \$15	
pulled pork “cohibas” with black beans & cuban flavors, served with tomatillo salsa \$15	
filet of beef carpaccio, horseradish aioli, shaved parmigiano reggiano, salad of celery root, parsley & sweet onion \$15	
buffalo & butternut squash empanadas with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$15	

American Wagyu Kobe Beef Burger
on toasted brioche bun, butterleaf lettuce, tomato & onion

Blue
with maytag blue cheese and pickle \$17

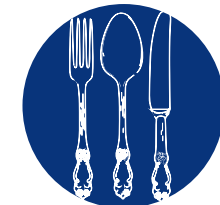
Café
with café de Paris butter, watercress & crispy onions \$17

Baja
with avocado, jack cheese, Ortega chili & chipotle mayo \$17

Tosca
goat cheese, sautéed mushrooms, pancetta & black olive aioli \$17

Vaquero
bacon, white cheddar, Bourbon BBQ sauce & crispy onions \$17

O/E
applewood smoked bacon & a fried egg \$18



Blue Plate Specials

Shrimp & Chorizo Arancini
with Saffron, Tomatoes & Onions, Albariño Beurre Blanc & Lemon Gremolata \$16

Baby Spinach and Goat Cheese Salad
with Orange Segments and Pancetta in Sherry Vinaigrette \$14

Grilled Pomegranate Glaced Quail
with Field Greens, Radishes and Shaved Parmigiano Reggiano Balsamic Vinegar and Olive Oil \$20

Linguine with Sautéed Veal
Mushrooms, Spinach & Tomatoes in Marsala Cream Sauce with Shaved Parmigiano Reggiano \$26

Wiener Schnitzel
with Fries & Seasonal Greens in Champagne Dressing \$24

Braised Buffalo Shortribs
with Creme Fraiche Whipped Potatoes with Goat Cheese, Sautéed Broccolini, Tomato Bordelaise & Horseradish Gremolata \$38

*Consuming raw or undercooked meat or seafood may increase your risk of food borne illness

We also offer a vegetarian menu upon request
our fee to split items is \$4 and our wine corkage fee is \$20

Koberl at Blue
998 Monterey Street San Luis Obispo, CA 93401
www.epkoberl.com - 805 783 1135