



Blue Plate Specials

pan roasted chicken breast
artichoke risotto, grilled asparagus,
mushroom cream sauce & almond gremolata \$30

herb roasted halibut
wild mushroom ravioli, sautéed spinach,
basil vermouth sauce & melted tomatoes \$36

crispy filet of salmon
on saffron pearl couscous with chorizo, menage au pois,
lemon beurre blanc & roasted tomato, olive & caper relish \$30

seared ahi
miso-honey glaze, blue fried rice & wasabi beurre blanc \$36

linguine with sauteed veal
mushrooms, spinach & tomatoes in marsala cream sauce with
shaved parmigiano reggiano \$26

sautéed duck breast & confit of duck
vegetable & yukon gold hash with applewood smoked bacon
& goat cheese, swiss chard & port pomegranate sauce \$36

grilled pork chop
roasted fingerling potatoes, corn, fava beans, shallots,
pancetta & spinach, tarragon mustard sauce \$30

sautéed veal liver
with sautéed onions, applewood smoked bacon, cabernet reduction,
roasted fingerling potatoes & broccolini \$32

herb crusted colorado rack of lamb
potato mushroom gratin & broccolini with toasted almonds,
barolo reduction \$48

snake river farms signature beef
12 oz New York strip \$40
12 oz rib eye \$42
8 oz filet mignon \$48
haricots vert with bacon, potato mushroom gratin, crispy onions,
cabernet reduction, maytag blue butter or café de paris butter

American wagyu kobe beef burger with blue cheese
on toasted brioche bun, butterleaf lettuce, tomato,
onion and pickle \$17

We also offer a vegetarian menu upon request
our fee to split items is \$5 and our wine corkage fee is \$20

Koberl at Blue

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



Sweets

Vanilla Crème Brulee with Seasonal Berries
\$12

Seasonal Fruit Cobbler with Granola Crunch Crust
& 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

Hot Fudge Ice Cream Sundae
Vanilla Ice Cream, Homemade Chocolate Fudge,
Toasted Almonds, Whipped Cream and a Cherry
\$11

Thank you for joining us here at Koberl at Blue.

Over the past 15 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
Monday through Saturday from 5:00 to 9:00pm
We are CLOSED on Sundays



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Koberl at Blue

Wine Country Dining in Downtown S.L.O.



Appetizers & Small Plates

excuse fries
with social distancing garlic dip \$10

freshly shucked and iced oysters, served with red chili mignonette
& tomato horseradish sauce 1/2 dz \$18

ahi tartare with soy chili marinade, avocado,
Kendall Farms crème fraiche \$16

traditional chilled shrimp cocktail
with tomato horseradish sauce \$16

fried calamari with sambal aioli & lemon \$14

tomato, basil and fresh mozzarella bruschetta \$15

selection of farmstead artisan cheeses and charcuterie selection,
apple, quince paste & candied walnuts, olives & pickled onions \$18

crispy snow crab "chinois" with ginger, garlic & cilantro \$17

hoisin marinated chicken lettuce wrap
butterleaf lettuce, toasted peanuts & soy wasabi \$15

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

buffalo & butternut squash empanadas
with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$15

filet of beef carpaccio, horseradish aioli, shaved parmigiano reggiano,
salad of celery root, parsley & sweet onion \$15

butter leaf & fuji apple, maytag blue cheese, candied walnuts,
champagne vinaigrette \$12

caesar hearts of romaine, garlic croutons,
spanish white anchovy, parmigiano reggiano \$12

poached beet & goat cheese, field greens, toasted almonds,
sherry vinaigrette \$12

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

All items listed on our menu are subject to availability

epk @ Blue 20.06.03



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



Ricossa Gavi, Piemonti DOCG Italy '17 \$13
Babich Black Label Sauvignon Blanc, New Zealand '18 \$10
Adelaida Grenache Blanc "Anna's Vineyard" Paso Robles '16 \$12
Chamisal Stainless Chardonnay, Central Coast '17 \$12
The Fableist Chardonnay, Central Coast '18 \$12
Verdad Albariño, Edna Valley '18 \$14
Harmony Cellars Riesling, Monterey County '18 \$11
Effort Pinot Noir Rosé, Edna Valley '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 '17 \$14
Serial Cabernet Sauvignon, Paso Robles '17 \$14
Joyce Syrah, Santa Lucia Highlands '17 \$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 \$9
N/A Seedlip Garden, Cucumber, Rosemary Syrup,
Fever Tree Elderflower Tonic
- with Hacienda Vieja Reposado \$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

Paloma \$13
Hacienda Vieja, Grapefruit, Lime, Soda

Cool as a Cucumber \$12
Ketel One, St. Germaine & Cucumber

Greenpoint \$14
Templeton Rye, Yellow Chartreuse, Sweet Vermouth, Bitters

Raspberry Lemon Drop \$12
Ketel One, Triple Sec, Lemon, Chambord, Sugar Rim

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

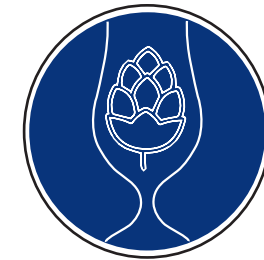
Honey Grapefruit \$12
Vanilla Vodka, Grapefruit Juice, Honey & Sparkling Lemon

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

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Beer & Brew Selection

LAGER & PILSNER

Bud Light 12oz 6.00
Coors Light 12oz 6.00
Michelob Ultra 12oz 6.00
Corona 12oz 6.00
Stella Artois 40cl Draught 7.00
Heineken 12oz 6.00
North Coast Scrimshaw 12oz 7.00
Bitburger Pilsner 500ml 9.00
Anchor Steam 12oz 6.00
Spaten Optimator 12oz 7.00

WHEAT BEER

Allagash White 16oz 7.00
Blue Moon 12oz 6.00
Lost Coast Tangerine 12oz 6.00

BAVARIAN WEISS

Schneider Weiss 500ml 9.00
Schneider Aventinus 500ml 9.00

BELGIAN & BELGIAN STYLE ALE

Duvel Golden Ale 330ml 9.00
Delirium Tremens 11.2oz 11.00
Chimay Blue Cap 330ml 11.00
La Fin Du Monde 12oz 8.00
Saison Dupont 375ml 11.00
Vanderghinste Sour Ale 11.2oz 8.00
Bertinchamps Triple,
Belgian Terroir Ale 500ml 12.00

Rotating Seasonal Draught MP please ask your server

ALE

Firestone Walker 805 12oz 6.00
Sierra Nevada Pale Ale 12oz 6.00
Flying Dog, Pale Ale 12oz 7.00
Anderson Valley Boont 12oz 6.00
Lost Coast Downtown Brown 12oz 6.00
Newcastle Brown Ale 12oz 6.00
Old Speckled Hen, English Ale, 12oz 7.00
Früh Kölsch 14oz 8.00

IPA

Topa Topa Chief Peak IPA 14 oz 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
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
Heineken OO 12oz 6.00

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