



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 \$37

crispy filet of salmon
on saffron pearl couscous with chorizo, menage au pois,
lemon beurre blanc & roasted tomato, olive & caper relish \$34

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

coriander seared sea scallops & shrimp
spiced chucka soba noodles, asparagus & mushrooms,
lemon ginger butter sauce \$41

seafood mixed grill
with salmon, halibut, scallop & shrimp with Artichoke Risotto, Grilled
Asparagus, Lemon Beurre Blanc & Tomato, Olive & Caper Relish \$42

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 \$33

sautéed veal liver
with sautéed onions, applewood smoked bacon, cabernet reduction,
roasted fingerling potatoes & broccolini \$33

herb crusted rack of lamb
potato mushroom gratin & broccolini with toasted almonds,
barolo reduction \$50

snake river farms signature beef
12 oz New York strip \$42
12 oz rib eye \$44
8 oz filet mignon \$49
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
\$13

Seasonal Fruit Cobbler with Granola Crunch Crust
& Vanilla Crème Fraiche Ice Cream
\$14

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 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
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 21.06.02.



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 \$18

ahi tartare with soy chili marinade, avocado,
Kendall Farms crème fraiche \$17

traditional chilled shrimp cocktail
with tomato horseradish sauce \$16

seared sea scallops with artichoke duxelle,
bacon brown butter & radish \$22

fried calamari with sambal aioli & lemon \$15

tomato, basil and fresh mozzarella bruschetta \$16

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 \$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 \$12

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

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

American wagyu kobe beef burger
with blue cheese on toasted brioche bun, butterleaf lettuce, tomato,
onion and pickle \$18
Baja, toasted rustic roll, butterleaf lettuce, tomato, red onion, avocado,
jack cheese & chipotle mayo \$19
Vaquero, roasted rustic roll, butterleaf lettuce, tomato, bacon,
white cheddar, Bourbon BBQ sauce & crispy onions \$19

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



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
Mionetto Rosé Extra Dry Sparkling Wine, Italy NV Split \$13
Moët & Chandon Impérial Champagne, France NV Split \$24



Saint K “Flower Bomb” Malvasia Bianca, Paso Robles ‘20 \$15
Oyster Bay Sauvignon Blanc, New Zealand ‘20 \$13
Acrobat Pinot Gris, Oregon ‘19 \$13
Wrath EX Unoaked Chardonnay, Monterey ‘18 \$12
The Fableist Chardonnay, Central Coast ‘19 \$12
Zocker Grüner Veltliner, Edna Valley ‘17 \$14
Harmony Cellars Riesling, Monterey County ‘19 \$11
Presqu’ile Rosé, Santa Maria Valley ‘19 \$14



Barter & Trade Merlot, Washington State ‘18 \$12
Brave & Maiden Union, Santa Ynez Valley ‘18 \$14
Effort Pinot Noir, Edna Valley ‘17 \$14
Alta Colina Downslope Rhone Red, Paso Robles ‘18 \$13
Saucelito Canyon Backroads Zinfandel, SLO County ‘19 \$12
Rangeland Cabernet Sauvignon, Paso Robles Adelaida District ‘17 \$15
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 \$11
N/A Seedlip Garden, Fever Tree Elderflower Tonic,
Grapefruit Mint
- with Bixby Small Batch Dry Gin \$14

Yuzu Gimlet \$14
Roku Gin, Yuzu, Sencha Syrup, Jasmine

Havana Flatliner \$14
Havana Club, Montenegro, Cafecito Concentrate

The Royal Mule \$14
Crown Royal Vanilla, Lime Juice, Ginger Beer

Paper Plane \$14
Makers Mark, Averna Amaro, Aperol, Lemon

Paloma \$14
Bandero Blanco, Grapefruit, Lime, Soda

Cool as a Cucumber \$13
Ketel One, St. Germaine & Cucumber

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

Raspberry Lemon Drop \$14
Ketel One, Triple Sec, Lemon, Chambord, Sugar Rim

Lush \$12
Vodka, Chambord & Sparkling Gruet

Pink Lemonade Fizz \$12
X-Rated Liqueur, Raspberry Vodka and Lemon Fizz

Flirtini \$12
Vodka, Triple Sec, Pineapple Juice & Sparkling Gruet

Metropolitan \$13
Pomegranate Vodka, Pama and Lime

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

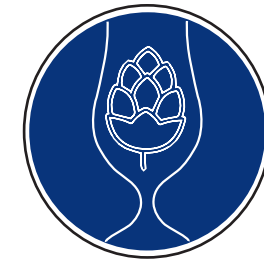
Key Lime \$13
Vanilla & Citrus Rum, Malibu Coconut Rum,
Lime & Pineapple Juice, Graham Cracker Rim

Vodka in my Coffee Martini \$14
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

Rotating Seasonal Draught	MP	ALE
please ask your server		Firestone Walker 805 12oz 6.00
LAGER & PILSNER		Sierra Nevada Pale Ale 12oz 6.00
Bud Light 12oz	6.00	Flying Dog, Pale Ale 12oz 9.00
Coors Light 12oz	6.00	Anderson Valley Boont 12oz 8.00
Corona 12oz	6.00	Lost Coast Downtown Brown 12oz 8.00
Stella Artois 40cl Draught	8.00	Newcastle Brown Ale 12oz 7.00
Heineken 12oz	6.00	Old Speckled Hen, English Ale, 12oz 8.00
North Coast Scrimshaw 12oz	8.00	Fort Point KSA Kölsch 14oz Draught 8.00
Bitburger Pilsner 500ml	10.00	IPA
Spaten Optimator 12oz	8.00	Topa Topa Chief Peak IPA 14 oz 8.00
		West Coast IPA Green Flash BC 12oz 8.00
WHEAT BEER		Lost Coast Revenant IPA 12 oz 8.00
Allagash White 16oz	8.00	
Blue Moon 12oz	6.00	STOUT & PORTER
Lost Coast Tangerine 12oz	7.00	Firestone Merlin Stout 16oz 9.00
		North Coast Old Rasputin 12oz 8.00
BAVARIAN WEISS		Flying Dog Imperial Gonzo Porter 12oz 8.00
Schneider Aventinus 500ml	10.00	FRUIT BEER & CIDER
BELGIAN & BELGIAN STYLE ALE		Timmermans Framboise Lambic 12.00
Duvel Golden Ale 330ml	10.00	Two Broads, Bearden Queen
Delirium Tremens 11.2oz	11.00	Cider with Hops 500ml 13.00
Chimay Blue Cap 330ml	11.00	
La Fin Du Monde 12oz	10.00	BREWED GOURMET SODA
Vanderghinste Sour Ale 11.2oz	10.00	Hanks Root Beer 12oz 6.00
Bertinchamps Triple,		Fever-Tree Ginger Beer 6.8oz 6.00
Belgian Terroir Ale 500ml	12.00	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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