

to Start

CHIPS TO DIP	18
salsa roja, guacamole	
SPICY TUNA AREPA	22
tamari and lime	
TRUFFLE SKINNY FRIES	12
avocado tartar, mango yolk	



Salads and Bowls

AHI TUNA POKE BOWL	23
mango, avocado, sushi rice, eel sauce, pickled ginger, and wonton strips	
HEARTS OF PALM CAESAR	16
romaine, kale, sourdough croutons, buttermilk Caesar dressing	
Add Crispy Chicken Oysters +6	
BEETS BY BLAIS	18
goat cheese, poached pear, endive, candied hazelnuts, and pomegranate dressing	
THE COBB SALAD	20
Jidori chicken, applewood bacon, avocado, bleu cheese, farm egg, teardrop tomatoes, red onions, romaine	
LITTLE GEM	20
grapefruit, avocado, shaved poblano, pepitas, roasted shallot vinaigrette	
SUPER TACO SALAD	20
Mexican street corn, pinto beans, seasoned chicken, pico de gallo, pickled jalapeños, roasted poblano green goddess dressing	

Add Steelhead Trout +10
Add Chicken +8

to Share

RICOTTA	16
on sourdough, figs, hot honey	
SHRIMP COCKTAIL	21
guava horseradish	
PORK AND SHRIMP ROLLS	19
truffle and parmesan	
CRAB HASHBROWN	18
curry mustard, pickled celery	
HAMACHI	21
pomegranate ponzu, pickled serrano	
FRIED HOT CHICKEN BAO	19
bread and butter pickles, hot honey	

Handhelds everyday
Served with skinny fries, coleslaw and pickle

BLAIS BURGER	22
Monterey jack cheese, shredded lettuce, tomato, onion, Catalina spread	
Add Bacon +3 Add Avocado +3	
CRISPY CHICKEN "OYSTER" Po'BOY	18
bread and butter pickles, lettuce, tomato, onion, Cajun remoulade, Amoroso's roll	
AHI TUNA SANDWICH	18
wasabi aioli, avocado tartar, lettuce, tomato, onion, brioche bun	
KESTREL PRIME DIP	21
demi baguette, caramelized onion, tamarind au jus, horseradish	
Add Queso +3	
BABY BACK RIBS	20
tamarind date barbeque sauce, macaroni salad, citrus slaw	

 Mains please

PAPARDELLE	25
shell peas, blistered heirloom grape tomatoes, baby spinach, lemon verbena-basil pistou, parmesan, bread crumb	

MOROCCAN VEGETABLE TAGINE	29
mint and cashew couscous, chickpeas, zucchini, eggplant, shell peas, carrots, green olives, apricot harissa chutney, cashews	

Accessories

Skinny Fries, tamarind date ketchup 10 | Hawaiian Mac Salad 9 | Crispy Brussels Sprouts, ginger dressing 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Signature Drinks

Good Fellas --- 22

Demerara, Amaro, duck fat-washed Knob Creek bourbon, bourbon barrel bitters

Jailhouse --- 17

Dewar's Scotch Whisky, house-made drambuie

Cactus Paradise --- 17

Mezcal, St. Germain, Campari, fresh lime juice

Love Lucy --- 17

Champagne, Limoncello, cotton candy

Pistachio Old Fashioned --- 22

pistachio-infused Kikori whiskey, crème de cacao, chocolate bitters

Smoke on Water --- 24

butterfly tea-infused Mezcal Union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble

Desert Sunset --- 24

Astral Tequila Reposado, lavender syrup, grapefruit juice, fresh lime juice

Kestrel 75 --- 21

fresh lemon juice, St. Germain, Giffard Violette, Empress Gin, cava

Medjool Negroni --- 20

date-infused Campari, vanilla-infused Beefeater Gin, sweet-aged vermouth, cinnamon bitters

Espresso Martini --- 18

Ketel One vodka, Kahlua coffee liqueur, espresso



Sunrise --- 14

fresh carrot juice, coconut cream, fresh lime Juice, maple syrup

Golden Girl --- 14

house-made vanilla syrup, passion fruit, pineapple juice, fee foam

Purple Haze --- 14

fresh blueberries, lavender syrup, lemon Juice, sparkling wáter

Beer

DRAFTS

16oz / 23oz

Coors Light	-- 9 / 13
Michelob Ultra	-- 9 / 13
Stella Artois	-- 9 / 13
Modelo	-- 10 / 14
Coachella Valley Brewing, Hazy IPA	-- 10 / 14
Coachella Valley Brewing, Blonde	-- 10 / 14
La Quinta IPA Even Par	-- 10 / 14
Pacifico	-- 10 / 14
Mango Cart	-- 10 / 14
Trumer Pils	-- 10 / 14

BOTTLES and CANS

Coors Light	-- 8
Michelob Ultra	-- 8
Coachella Valley Brewing, Hazy IPA	-- 9
Coachella Valley Brewing, Blonde	-- 9
La Quinta IPA Even Par	-- 9
Modelo	-- 9
Corona	-- 9
Pacifico	-- 9
Trumer Pils	-- 9
High Noon Seltzer	-- 9
Stella Artois N/A	



A Richard Blais Kitchen + Lounge

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