



kestrel

A Richard Blais Kitchen + Lounge

DINNER MENU | 5:00pm - 9:00pm

TO START & SHARE

FROMAGE BLANC | 16
wild mushrooms, truffle

PORK & SHRIMP ROLLS | 18
tamari, lime

PARMESAN FRIES | 12
add truffle +2

SPICY TUNA AREPA | 22
avocado tartar, mango yolk

CRAB CAKE | 21
citrus slaw, agave curried mustard

HAMACHI | 21
blood orange ponzu, pickled serrano

CRISPY CHICKEN
LETTUCE WRAP | 19
thai basil, mint

GRILLED & CHILLED
GULF SHRIMP | 21
guava cocktail

CHIPS TO DIP | 18
salsa roja, guacamole, cotija
add queso sauce +3

SALADS

HEARTS OF PALM
CAESAR | 16
romaine, kale, anchovy, sourdough
croutons, buttermilk caesar dressing
add chicken +8

BEETS BY BLAIS | 18
goat cheese, poached pear,
endive, candied hazelnuts,
pomegranate dressing

BURRATA
PANZANELLA | 20
girl & dug farm firebird tomatoes,
cucumber, pickled red onion,
sourdough, tamarind date vinaigrette

CATCHES & MORE

CATCH of the DAY
caught yesterday
market price, ask your server

AHI TUNA POKE
BOWL | 30
mango, avocado, sushi rice, eel sauce,
pickled ginger, wonton strips

PAN-ROASTED
CHILEAN SEA BASS | 44
ginger-spiced sauce,
coconut rice

SCARLETTA'S CHICKEN
PARM PLATTER | 32
Jidori chicken, arugula, fennel &
lemon salad, basil

STEAK FRITES | 42
10-ounce mishima reserve zabutan,
chimichurri butter, skinny fries

MOROCCAN
VEGETABLE TAGINE | 29
chickpeas, zucchini, eggplant,
shell peas, carrots, green olives,
apricot harissa chutney, cashews
add chicken +8

CHEF'S PASTA OF
THE WEEK
ask your server for this weeks special

BLAIS BURGER | 26

served with skinny fries, coleslaw & pickle
10 oz waygu, monterey jack cheese,
catalina spread.
add bacon +4 add avocado +4

CUTS

FROM THE GRILL

FILET MIGNON | 58
8 oz, 1855 prime beef

NEW YORK STRIP STEAK | 54
14 oz, 1855 prime beef

DRY AGED RIBEYE | 68
14 oz, 1855 prime beef

PRIME RIBEYE | 58
14 oz, 1855 prime beef

CENTER CUT PORK CHOP | 50
14 oz, carleton farms

*cuts from the grill are served a la carte

PRIME RIB | 46

served thursday, friday & saturday only
tamarind au jus, horseradish,
stuffed baked potato
add maine lobster +10

ACCESSORIES

SKINNY FRIES | 10
tamarind date ketchup

HAWAIIAN
MAC SALAD | 9

CRISPY BRUSSELS
SPROUTS | 10
ginger dressing, cashews

WHIPPED YUKON
GOLD POTATOES | 11
with boursin cheese

CHEF'S HARVEST OF
MUSHROOMS | 10
sherry, truffle

PARSNIP CREAMED
G&D SPINACH | 8

WHITE BEANS | 9
pancetta, lacinato

CAULIFLOWER
FONDUE | 9

BAKED POTATO | 11
"carne asada"

Signature Drinks



Liquid Nitrogen Margarita 130

Serves 4 people, limited availability

Good Fellas 22
demerara, amaro, duck fat-washed knob creek bourbon, bourbon barrel bitters

Jailhouse 17
dewar's scotch whisky, drambuie

Cactus Paradise 17
mezcal, st. germain, aperol, 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

Purple Haze 14
fresh blueberries, lavender syrup, lemon juice, sparkling water

Golden Girl 14
house-made vanilla syrup, passion fruit, pineapple juice, fee foam

Beer

DRAFTS

16oz | 23oz

BOTTLES and CANS

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

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	9



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