



kestrel

A Richard Blais Kitchen + Lounge

LUNCH MENU | 11:00AM - 3:00PM

TO START & SHARE

FROMAGE BLANC | 16
wild mushrooms, truffle

GRILLED & CHILLED
GULF SHRIMP | 21
guava cocktail

CHICKEN WINGS | 17
hot honey glaze, buffalo or
gochujang tamari

PORK & SHRIMP ROLLS | 18
tamari, lime

CRISPY CHICKEN
LETTUCE WRAP | 17
thai basil, mint, cashews

PARMESAN FRIES | 12
add truffle +2

SPICY TUNA AREPA | 22
avocado tartar, mango yolk

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

CHICKEN FLATBREAD | 20
chicken, cherry tomatoes, fresh
mozzarella, tamarind bbq sauce

SALADS & BOWLS

AHI TUNA POKE BOWL | 20
mango, avocado, sushi rice,
eel sauce, pickled ginger,
wonton strips

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

THE COBB SALAD | 20
jidori chicken, applewood bacon,
avocado, bleu cheese crumbles,
farm egg, teardrop tomatoes,
red onions, romaine, derby dressing

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

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

SUPER TACO SALAD | 19
mexican street corn, pinto beans,
seasoned chicken, pico de gallo,
guacamole, jalapeños, roasted
poblano green goddess dressing
add salmon +10

MAINS

BABY BACK RIBS | 21
tamarind date barbeque sauce,
macaroni salad, coleslaw

MOROCCAN
VEGETABLE TAGINE | 21
chickpeas, zucchini, eggplant,
shell peas, carrots, green olives,
apricot harissa chutney, cashews
add chicken +8

CHEF'S PASTA OF
THE WEEK
ask your server about our
pasta of the week

HANDHELDS

Served with skinny fries & pickle

BLAIS BURGER | 24
8 oz waygu, monterey jack
cheese, lettuce, tomato,
onion, catalina spread
add bacon +4 add avocado +4

AHI TUNA
SANDWICH | 22
wasabi aioli, avocado
tartar, lettuce,
tomato, brioche bun

KESTREL CHICKEN
SANDWICH | 22
jidori thigh, house pickle,
slaw, cajun remoulade,
habanero honey

SMASH BURGER | 17
two Angus patties, american
cheese, lettuce, tomato,
onion & catalina sauce
add bacon +4 add avocado +4

KESTREL KLUB | 19
honey roasted turkey,
bacon, avocado, cheddar
cheese, pesto aioli,
sourdough bread

KESTREL PRIME
DIP | 23
demi baguette, tamarind au
jus, creamy horseradish
add cheese +3 add onions +2

GREEN GODDESS
WRAP | 18
carrot hummus, cheddar
cheese, spinach, red bell
peppers, purple cabbage,
poblano green goddess,
sundried tomato tortilla
add avocado +4

1/2 KLUB
SANDWICH &
CUP OF SOUP | 16
does not include skinny fries or pickle

ACCESSORIES

SKINNY FRIES | 10
tamarind date ketchup

HAWAIIAN
MAC SALAD | 9

CRISPY BRUSSELS
SPROUTS | 10
ginger dressing, cashews

SOUP OF THE DAY

Cup 7 | Bowl 10

MONDAY | chili
TUESDAY | baked potato
WEDNESDAY | chicken tortilla
THURSDAY | french onion
FRIDAY | clam chowder
SATURDAY | gumbo

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

**For parties of 8 or more an automatic 20% service fee will be added to your bill.



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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