



kestrel

A Richard Blais Kitchen + Lounge

SUNDAY BRUNCH SERVED UNTIL 1:00pm

TO START & SHARE

Açaí Bowl | 15

açaí, strawberry, blueberry, banana, granola, honey, blended with almond milk

Avocado Toast | 18

two poached eggs, smashed avocado, heirloom cherry tomatoes, everything bagel seasoning, micro greens, multi-grain toast

Crispy Potatoes | 12

red potatoes, herbs, topped with cheese, catalina spread, caramelized onions
add short rib +8

Loxed & Loaded Toast | 16

smoked salmon, ripe tomato, onion, hardboiled egg, capers, cream cheese, everything bagel seasoning, sourdough toast

Crispy Brussels Sprouts | 10

ginger dressing, cashews

Grilled & Chilled

Gulf Shrimp | 21

guava cocktail

SALADS & BOWLS

Ahi Tuna Poke Bowl | 20

mango, avocado, sushi rice, eel sauce, pickled ginger, wonton strips

Hearts of Palm Caesar | 16

romaine, kale, anchovy, sourdough croutons, buttermilk caesar dressing
add chicken +8

The Cobb Salad | 20

jidori chicken, applewood bacon, avocado, bleu cheese crumbles, farm egg, teardrop tomatoes, red onions, romaine, derby dressing

HANDHELDS

California Breakfast Burrito | 15

scrambled eggs, bacon, cheddar cheese, fries, and avocado wrapped in a flour tortilla

Kestrel Chicken Sandwich | 22

Served with skinny fries & pickle

jidori thigh, house pickle, slaw, cajun remoulade, habanero honey

Blais Burger | 24

Served with skinny fries & pickle

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

Kestrel Klub | 19

Served with skinny fries & pickle

honey roasted turkey, bacon, avocado, cheddar cheese, pesto aioli, sourdough bread

EGGS

Traditional Day Starter | 16

2 eggs any style, choice of applewood smoked bacon or breakfast sausage, breakfast potatoes & sourdough toast

Build Your Own Omelet | 18

choice of two proteins & two veggies

baby spinach, tomato, peppers, mushroom, cheese, applewood bacon, sausage links, black forest ham, chicken sausage

Egg White Frittata | 17

spinach, cherry tomatoes, roasted mushrooms, feta cheese, micro greens, avocado and a side of fresh fruit

Huevos Rancheros | 18

two eggs any style, crispy tortilla, black beans, shredded cheese, salsa ranchero, avocado spread, sour cream, micro cilantro

Chilaquiles | 18

corn tortilla chips sautéed with red sauce, topped with jack cheese, two eggs any style, red onion, cilantro, drizzle of sour cream
add shredded chicken +8 add short rib +8 add avocado +4

ACCESSORIES

Crispy Potatoes | 8

Apple-Wood Smoked Bacon | 9

Breakfast Sausage | 9

Side of Toast | 6

Fruit | 8

Skinny Fries | 10

tamarind date ketchup

Hawaiian Mac Salad | 9

SPECIALTIES

Brioche French Toast | 16

thick cut, battered, dipped & griddled, topped with date compote, butter, warm maple syrup

Short Rib Hash & Eggs | 23

slow cooked brandt short rib, red potato, caramelized onions, italian kale, two poached eggs

Golden State Benedict | 20

toasted english muffin topped with grilled tomato, avocado, smoked salmon, poached eggs, hollandaise sauce & a sriracha drizzle

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	Pistachio Old Fashioned 22 pistachio-infused kikori whiskey, crème de cacao, chocolate bitters	Bloody Mary 20 vegetable infused goodboy vodka, celery, olive, lime, lemon
Jailhouse 17 dewar's scotch whisky, drambuie	Smoke on Water 24 butterfly tea-infused mezcal union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble	Mimosa 15 champagne, your choice of orange juice, pineapple juice, cranberry juice or grapefruit juice
Cactus Paradise 17 mezcal, st. germain, aperol, fresh lime juice	Desert Sunset 24 astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice	Medjool Negroni 20 date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters
Love Lucy 17 champagne, limoncello, cotton candy	Espresso Martini 18 ketel one vodka, kahlua coffee liqueur, espresso	Kestrel 75 21 fresh lemon juice, st. germain, giffard violette, empress gin, cava



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 water	

Beer

DRAFTS

16oz | 23oz

BOTTLES and CANS

Coors Light	9 13	Coors Light	8
Michelob Ultra	9 13	Michelob Ultra	8
Stella Artois	9 13	Coachella Valley Brewing, Hazy IPA	9
Modelo	10 14	Coachella Valley Brewing, Blonde	9
Coachella Valley Brewing, Hazy IPA	10 14	La Quinta IPA Even Par	9
Coachella Valley Brewing, Blonde	10 14	Modelo	9
La Quinta IPA Even Par	10 14	Corona	9
Pacifico	10 14	Pacifico	9
Mango Cart	10 14	Trumer Pils	9
Trumer Pils	10 14	High Noon Seltzer	9
		Stella Artois N/A	9



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*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.