



# kestrel

A Richard Blais Kitchen + Lounge

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

## TO START & SHARE

**HAMACHI | 21**  
blood orange ponzu, pickled serrano

**PORK & SHRIMP ROLLS | 18**  
tamari, lime

**PARMESAN FRIES | 12**  
add truffle +2

**CRISPY CHICKEN  
LETTUCE WRAP | 19**  
thai basil & mint slaw, cashews

**ROASTED CARROT  
HUMMUS | 20**  
charred tomato yogurt, pappadum

**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

**WATERMELON POKE | 18**  
watermelon, heirloom tomato,  
edamame, seaweed salad, toasted  
hazelnuts, togarashi,  
avocado lime vinaigrette

**BURRATA CAPRESE | 21**  
heirloom tomato, focaccia, basil,  
mint pesto

## 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

**CHICKEN MARSALA | 34**  
Jidori airline chicken breast,  
chef's mushrooms, warm potato,  
arugula salad

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

**MOROCCAN CHICKEN  
TAGINE | 34**  
chickpeas, zucchini, eggplant,  
shell peas, carrots, green olives,  
apricot harissa chutney, cashews

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

## BLAIS BURGER | 26

served with skinny fries & pickle  
8 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

**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 tail | 21

## 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

**SAUTÉED  
BROCCOLINI | 9**  
garlic & calabrian chili oil

**WHITE BEANS | 10**  
house made italian sausage

**BAKED POTATO | 9**

**ROMANESCO  
CAULIFLOWER | 11**  
gremolata

# 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, 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                        | 9 |
| Michelob Ultra                     | 9 |
| 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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