



kestrel

A Richard Blais Kitchen + Lounge

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

TO START & SHARE

ROASTED CARROT

HUMMUS | 20

charred tomato yogurt, pappadum

CHIPS TO DIP | 18

salsa roja, guacamole, cotija
add queso sauce +3

PORK & SHRIMP ROLLS | 18

tamari, lime

CRISPY CHICKEN

LETTUCE WRAP | 17

thai basil & mint slaw, cashews

CHICKEN WINGS | 17

hot honey glaze, buffalo or
gochujang tamari

GRILLED & CHILLED

GULF SHRIMP | 21

guava cocktail

CHICKEN FLATBREAD | 20

chicken, cherry tomatoes, fresh
mozzarella, tamarind bbq sauce

PARMESAN FRIES | 12

add truffle +2

SALADS & BOWLS

AHI TUNA POKE BOWL | 20

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

BURRATA CAPRESE | 21

heirloom tomato, focaccia,
basil, mint pesto

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

WATERMELON POKE | 18

watermelon, heirloom tomato,
edamame, seaweed salad, toasted
hazelnuts, togarashi,
avocado lime 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 CHICKEN

TAGINE | 34

chickpeas, zucchini, eggplant,
shell peas, carrots, green olives,
apricot harissa chutney, cashews

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

MAHI MAHI

SANDWICH | 22

mango aioli, fresno
slaw, hawaiian bun

GREEN GODDESS

WRAP | 18

carrot hummus, cheddar
cheese, spinach, red bell
peppers, purple cabbage,
grilled squash, poblano
green goddess, sundried
tomato tortilla
add avocado +4

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, swiss
cheese, onions, tamarind
au jus, creamy horseradish
add queso+3

KESTREL CHICKEN

SANDWICH | 22

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

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, 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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