



A Richard Blais Kitchen + Lounge

BAR & LOUNGE MENU | 11AM - 5PM

HAPPY HOUR MENU | 3:00PM - 5:00PM

\*20% off of all “to start & share” food items

## TO START & SHARE

### CHIPS TO DIP | 18

salsa roja, guacamole, cotija  
add queso sauce \$3

### CHICKEN WINGS | 17

hot honey glaze, buffalo sauce or gochujang tamari

### PORK & SHRIMP ROLLS | 18

tamari, lime

### DEVEILED EGGS | 20

crispy serrano ham, truffle

### AHI POKE NACHOS | 20

crispy wontons covered with ahi tuna, avocado, pineapple, mango,  
togarashi, furikaka, spicy mayo, eel sauce

### SKINNY FRIES | 12

parmesan  
add truffle +2

### CRISPY CHICKEN LETTUCE WRAP | 19

thai basil & mint slaw, cashews

### CHICKEN FLATBREAD | 20

chicken, cherry tomatoes, fresh mozzarella, tamarind bbq sauce

## SALADS

### HEARTS OF PALM CAESAR | 16

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

### GRILLED PEACH SALAD | 18

girlndug greens, grilled peaches, dates, feta,  
toasted pistachios, tamarind vinaigrette

## HANDHELDS

*Served with skinny fries & pickle*

### SMASH BURGER | 17

two angus patties, american cheese, lettuce,  
tomato, onion & catalina sauce  
add bacon +4 add avocado +4

### KESTREL PRIME DIP | 23

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

### BLAIS BURGER | 24

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

# Signature Drinks

HAPPY HOUR MENU | 3:00PM - 5:00PM

\*\$2 off of draft beers, wine & well liquor

Cactus Paradise	17	Espresso Martini	18
Mezcal, St. Germain, Aperol, fresh lime juice		Ketel One vodka, Coffee liqueur, espresso	
Medjool Negroni	20	Smoke on Water	24
date-infused Campari, vanilla- infused Beefeater gin, sweet-aged vermouth, cinnamon bitters		butterfly tea-infused Mezcal Union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble	
Desert Sunset	24	Kestrel 75	21
Astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice		fresh lemon juice, St. Germain, Giffard Violette, Empress Gin, cava	
Good Fellas	22	Pistachio Old Fashioned	22
Demerara, Amaro, duck fat- washed Knob Creek bourbon, bourbon barrel bitters		pistachio-infused Kikori whiskey, crème de cacao, chocolate bitters	
Love Lucy	17		
Champagne, Limoncello, cotton candy			



## Spirit-Free

Golden Girl	14
house-made vanilla syrup, passion fruit, pineapple juice, fee foam	
Purple Haze	14
fresh blueberries, lavender syrup, lemon Juice, sparkling wáter	

## Beer

DRAFTS	16oz / 23oz
Coors Light	9 / 13
Michelob Ultra	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
Rotating Seasonal	10 / 14

## BOTTLES and CANS

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