



A Richard Blais Kitchen + Lounge

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

..... TO START & SHARE

GRILLED WATERMELON
GAZPACHO

cup 7 | bowl 10

PORK & SHRIMP ROLLS | 18
tamari, lime

CHIPS TO DIP | 18

salsa roja, guacamole, cotija
add queso sauce +3

CRISPY CHICKEN LETTUCE
WRAP | 17

thai basil & mint slaw, cashews

PARMESAN FRIES | 12
add truffle +2

AHI POKE NACHOS | 20

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

ROASTED CARROT
HUMMUS | 20

charred tomato yogurt, pappadum

DEVEILED EGGS | 20
crispy serrano ham, truffle

HAMACHI | 21

blood orange ponzu, pickled serrano

..... SALADS

HEARTS OF PALM CAESAR | 16

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

WATERMELON POKE | 18

watermelon, diced avocado, edamame,
seaweed salad, toasted hazelnuts,
togarashi, avocado lime vinaigrette

GRILLED PEACH SALAD | 18

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

..... CUTS & CATCHES

CHICKEN MARSALA | 34

Jidori airline chicken breast,
chef's mushrooms, warm potato,
arugula salad

PAN-ROASTED

CHILEAN SEA BASS | 44

ginger-spiced sauce,
coconut rice

FILET MIGNON | 58

8 oz, 1855 prime beef,
pommes anna, chef's vegetables,
tamarind demi glace

CATCH of the DAY

caught yesterday
market price, ask your server

CHEF'S PASTA OF
THE WEEK

ask your server for this weeks special

STEAK FRITES | 42

10-ounce mishima reserve zabutan,
chimichurri butter, skinny fries

BLAIS BURGER | 26

served with skinny fries & pickle
8 oz waygu, monterey jack cheese,
catalina spread.
add bacon +4 add avocado +4

PRIME RIB | 46

tamarind au jus, horseradish,
stuffed baked potato
add maine lobster tail | MP

MOROCCAN CHICKEN
TAGINE | 34

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

*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	Pistachio Old Fashioned 22 pistachio-infused kikori whiskey, crème de cacao, chocolate bitters	Kestrel 75 21 fresh lemon juice, st. germain, giffard violette, empress gin, cava
Cactus Paradise 17 mezcal, st. germain, aperol, fresh lime juice	Smoke on Water 24 butterfly tea-infused mezcal union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble	Medjool Negroni 20 date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters
Love Lucy 17 champagne, limoncello, cotton candy	Desert Sunset 24 astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice	Espresso Martini 18 ketel one vodka, coffee liqueur, espresso



Spirit-Free

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

DRAFTS

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
Stella Artois N/A	9



kestrel

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