



A Richard Blais Kitchen + Lounge

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

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

CHICKEN FLATBREAD | 20  
chicken, cherry tomatoes, fresh  
mozzarella, tamarind bbq sauce  
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

CHICKEN WINGS | 17  
hot honey glaze, buffalo or  
gochujang tamari

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

THE COBB SALAD | 20  
jidori chicken, applewood bacon,  
avocado, bleu cheese crumbles,  
farm egg, teardrop tomatoes,  
red onions, romaine, derby dressing

HANDHELDS & MAINS

KESTREL PRIME DIP | 23  
served with skinny fries & pickle  
demi baguette, swiss cheese, onions,  
tamarind au jus, creamy horseradish  
add queso+3

GREEN GODDESS  
WRAP | 18  
served with skinny fries & pickle  
carrot hummus, cheddar cheese,  
spinach, red bell peppers, purple  
cabbage, grilled squash, poblano green  
goddess, sundried tomato tortilla  
add avocado +4

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

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

CHEF'S PASTA OF  
THE WEEK  
ask your server about our  
pasta of the week  
SMASH BURGER | 17  
served with skinny fries & pickle  
two angus patties, american cheese,  
lettuce, tomato, onion & catalina sauce  
add bacon +4 add avocado +4

1/2 KLUB SANDWICH  
& MIXED GREEN  
SALAD | 16  
does not include skinny fries or pickle

KESTREL KLUB | 19  
served with skinny fries & pickle  
honey roasted turkey, bacon,  
avocado, cheddar cheese,  
pesto aioli, sourdough bread

MAHI MAHI  
SANDWICH | 22  
served with skinny fries & pickle  
mango aioli, fresno slaw,  
hawaiian bun

KESTREL CHICKEN  
SANDWICH | 22  
served with skinny fries & pickle  
jidori thigh, house pickle, slaw,  
cajun remoulade, habanero honey

\*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

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



## Spirit-Free

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

### DRAFTS

16oz | 23oz

### BOTTLES and CANS

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



# kestrel

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