

SUNDAY BRUNCH SERVED UNTIL 1:00pm

TO START & SHARE

Açaí Bowl | 15

açaí, strawberry, blueberry,
banana, granola, honey,
blended with almond milk

Avocado Toast | 18

two poached eggs, smashed avocado,
heirloom cherry tomatoes,
everything bagel seasoning,
micro greens, multi-grain toast

Loaded Crispy Potatoes | 12

red potatoes, herbs, topped
with cheese, catalina spread,
caramelized onions
add short rib +8

Loxed & Loaded Toast | 16

smoked salmon, ripe tomato, onion,
hardboiled egg, capers, cream cheese,
everything bagel seasoning,
sourdough toast

SALADS & BOWLS

Grilled Peach Salad | 18

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

Hearts of Palm Caesar | 16

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

The Cobb Salad | 20

jidori chicken, applewood bacon,
avocado, bleu cheese crumbles,
farm egg, teardrop tomatoes,
red onions, romaine, derby dressing

HANDHELDS

California Breakfast Burrito | 15

scrambled eggs, bacon, cheddar cheese,
fries, and avocado wrapped in
a flour tortilla

Kestrel Fried Chicken

Sandwich | 22

Served with skinny fries & pickle

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

Blais Smash Burger | 17

Served with skinny fries & pickle

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

Kestrel Klub | 19

Served with skinny fries & pickle

honey roasted turkey, bacon, avocado,
cheddar cheese, pesto aioli,
sourdough bread

EGGS

Traditional Day Starter | 16

2 eggs any style, choice of applewood
smoked bacon or breakfast sausage,
breakfast potatoes & sourdough toast

Build Your Own Omelet | 18

choice of two proteins & two veggies

baby spinach, tomato, peppers, mushroom,
cheese, applewood bacon, sausage links,
black forest ham, chicken sausage

Egg White Frittata | 17

spinach, cherry tomatoes, roasted
mushrooms, feta cheese, micro greens,
avocado and a side of fresh fruit

Huevos Rancheros | 18

two eggs any style, crispy tortilla, black
beans, shredded cheese, salsa ranchero,
avocado spread, sour cream, micro cilantro

Chilaquiles | 18

corn tortilla chips sautéed with red sauce,
topped with jack cheese, two eggs any
style, red onion, cilantro,
drizzle of sour cream
*add shredded chicken +8 add short rib +8
add avocado +4*

ACCESSORIES

Crispy Potatoes | 8

Apple-Wood

Smoked Bacon | 9

Breakfast Sausage | 9

Side of Toast | 6

Fruit | 8

Skinny Fries | 10

tamarind date ketchup

SPECIALTIES

Brioche French Toast | 16

thick cut, battered, dipped & griddled,
topped with date compote, butter,
warm maple syrup

Short Rib Hash & Eggs | 23

slow cooked brandt short rib,
red potato, caramelized onions,
italian kale, two poached eggs

Golden State Benedict | 20

toasted english muffin topped with
grilled tomato, avocado, smoked
salmon, poached eggs, hollandaise
sauce & a sriracha drizzle

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

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

Espresso Martini 18

ketel one vodka, coffee liqueur, espresso



Spirit-Free

Purple Haze 14

fresh blueberries, lavender syrup, lemon juice, sparkling water

Golden Girl 14

house-made vanilla syrup, passion fruit, pineapple juice

Beer

DRAFTS

16oz | 23oz

BOTTLES and CANS

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

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

A Richard Blais Kitchen + Lounge

*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.