



A Richard Blais Kitchen + Lounge

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

..... TO START & SHARE

CHIPS TO DIP | 18

salsa roja, guacamole, cotija
add queso sauce +3

PORK & SHRIMP

ROLLS | 18

tamari, lime

AHI POKE

NACHOS | 20

crispy wontons topped with
ahi tuna, avocado, pineapple,
mango, ginger, togarashi,
fujikake, spicy mayo, eel
sauce

DEVILED EGGS | 20

crispy serrano ham, mustard seed,
paprika, truffle

CRISPY CHICKEN

LETTUCE BOWL | 17

thai basil & mint slaw, cashews

SKINNY FRIES | 12

parmesan
add truffle +2

..... SALADS

HEARTS OF PALM

CAESAR | 16

romaine, kale, anchovies, sourdough
croutons, buttermilk caesar dressing
add chicken +8 add shrimp +12

AHI TUNA POKE

BOWL | 30

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

GRILLED PEACH

SALAD | 18

girl & dug greens, grilled peaches,
dates, feta, toasted pistachios,
radish slices, 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 curry 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 SMASH

BURGER | 17

served with skinny fries & pickle
two angus patties, american
cheese, lettuce, tomato,
onion & catalina sauce
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,
mint couscous



*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 11 fresh blueberries, lavender syrup, lemon Juice, sparkling wáter
Golden Girl 11 house-made vanilla syrup, passion fruit, pineapple juice, fee foam
Strawberry Mirage 11 strawberry purée, ginger beer, sprite, squeeze of lime

Matcha

Classic Matcha 8 ceremonial grade A matcha green tea, milk
Strawberry Matcha 9 layers of fresh strawberry puree, velvety milk, strawberry foam
Horchata Matcha 9 creamy rice milk, cinnamon, vanilla and bold green matcha
Matcha Palmer 9 a cool twist on the arnold palmer, zesty lemonade meets earthy matcha

Beer

DRAFTS	16oz 23oz	BOTTLES and CANS	
Coors Light	9 13	Coors Light	8
Michelob Ultra	9 13	Michelob Ultra	8
Stella Artois	9 13	Coachella Valley Brewing, Hazy IPA	9
Modelo	10 14	Coachella Valley Brewing, Blonde	9
Coachella Valley Brewing, Hazy IPA	10 14	La Quinta IPA Even Par	9
Coachella Valley Brewing, Blonde	10 14	Modelo	9
La Quinta IPA Even Par	10 14	Corona	9
Pacifico	10 14	Pacifico	9
805	10 14	Trumer Pils	9
Rotating Seasonal	10 14	High Noon Seltzer	9
		Stella Artois N/A	9