



A Richard Blais Kitchen + Lounge

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

----- TO START & SHARE -----

PORK & SHRIMP ROLLS | 18
tamari, lime

SKINNY FRIES | 12
parmesan
add truffle +2

DEVEILED EGGS | 20
crispy serrano ham, mustard seed,
paprika, truffle

CHIPS TO DIP | 18
salsa roja, guacamole, cotija
add queso sauce +3

AHI POKE WONTON
NACHOS | 20
crispy wontons topped with
ahi tuna, avocado, pineapple,
mango, ginger, togarashi, furikake,
spicy mayo, eel sauce

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

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

CRISPY CHICKEN
LETTUCE BOWL | 17
thai basil & mint slaw, cashews

----- SALADS & BOWLS -----

HEARTS OF PALM CAESAR | 16
romaine, kale, anchovies, sourdough
croutons, buttermilk caesar dressing
add chicken +8 add shrimp +12

GRILLED PEACH SALAD | 18
girl & dug greens, grilled peaches,
dates, feta, toasted pistachios,
radish slices, tamarind vinaigrette

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

AHI TUNA POKE BOWL | 20
mango, avocado, sushi rice,
eel sauce, pickled ginger,
wonton strips

----- HANDHELDS & MAINS -----

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

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

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

CHEF'S PASTA OF
THE WEEK
ask your server about our
pasta of the week

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

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

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

1/2 KLUB SANDWICH
& MIXED GREEN
SALAD | 16

*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
Trumer Pils	10 14	High Noon Seltzer	9
		Stella Artois N/A	9



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