

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

TO START & SHARE

CHIPS TO DIP 18 salsa roja, guacamole, cotija <i>add queso sauce +3</i>	PORK & SHRIMP ROLLS 18 tamari, lime	HAMACHI 21 blood orange ponzu, fresno chile
CRISPY CHICKEN LETTUCE BOWL 19 thai basil & mint slaw, cashews	GRILLED & CHILLED GULF SHRIMP 21 guava cocktail	FROMAGE BLANC TOAST 16 wild mushrooms, truffle
DUCK CONFIT FLATBREAD 21 duck confit, caramelized onions, brie, asiago, arugula, figs & truffle oil	DEVILED EGGS 20 maple bacon, mustard seed, smoked paprika	BANH MI SKEWERS 20 pork skewers, banh mi buns, jalapeño, pickled vegetables, sriracha yuzu aioli

SALADS & BOWLS

add chicken +8 add shrimp +9 add salmon +10 add steak +12

BEETS BY BLAIS 19 goat cheese, roasted spiced golden apple, endive, candied hazelnuts, horseradish apple cider vinaigrette	AHI TUNA POKE BOWL 30 mango, avocado, sushi rice, eel sauce, pickled ginger, wonton strips	HEARTS OF PALM CAESAR 17 romaine, kale, anchovy, sourdough croutons, buttermilk caesar dressing
MEDITERRANEAN COUSCOUS BOWL 29 couscous, spiced chickpeas, roasted cauliflower, roasted sweet potato, roasted cherry tomatoes, roasted green beans, mint tzatziki drizzle, chermoula	POACHED PEAR SALAD 19 girl & dug greens, poached pear, dates, goat cheese, toasted pistachios, radish slices, tamarind vinaigrette	

CATCHES & MORE

CATCH of the DAY <i>caught yesterday market price, ask your server</i>
PAN-ROASTED CHILEAN SEA BASS 44 ginger-spiced sauce, coconut rice
CHICKEN PICCATA 32 jidori chicken, lemon-caper butter sauce, served over pasta with sautéed broccolini
STEAK FRITES 42 10-ounce mishima reserve zabutan, chimichurri butter, seasoned fries
1855 SHORT RIBS 44 slow braised short ribs, tamarind demi-glace, roasted purple cauliflower and crispy papas bravas, with piquillo pepper tomato sauce
CHEF'S PASTA OF THE WEEK ask your server for this weeks special

BLAIS SMASH BURGER | 17

served with seasoned fries & pickle
two angus patties, american cheese,
lettuce, tomato, onion & catalina sauce
add bacon +4 add avocado +4

CUTS

FROM THE GRILL



FILET MIGNON 60 8 oz, Brandt prime beef
NEW YORK STRIP STEAK 56 14 oz, Brandt prime beef
PRIME RIBEYE 58 14 oz, Brandt prime beef

**cuts from the grill are served a la carte*

PRIME RIB | 48

served friday & saturday only
tamarind au jus, horseradish,
baked potato

add maine lobster | MP

ACCESSORIES

SEASONED FRIES 9 tamarind date ketchup
CRISPY BRUSSELS SPROUTS 10 ginger dressing, cashews
WHIPPED YUKON GOLD POTATOES 11 with boursin cheese
CHARRED CORN & SHIITAKE SUCCOTASH 10 corn, shiitake mushrooms, red bell pepper, red onion, lemon thyme
CAULIFLOWER MAC & CHEESE 11 baked cauliflower in a creamy gruyere cheese sauce



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
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
805	10 14	Pacifico	9
Rotating Seasonal	10 14	Trumer Pils	9
		High Noon Seltzer	9
		Stella Artois N/A	9