



kestrel

A Richard Blais Kitchen + Lounge

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

TO START & SHARE

PORK & SHRIMP ROLLS | 18
tamari, lime

FROMAGE BLANC
TOAST | 16
wild mushrooms, truffle

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

GRILLED & CHILLED
GULF SHRIMP | 21
guava cocktail

CRISPY CHICKEN
LETTUCE BOWL | 19
thai basil & mint slaw, cashews

CRISPY BRUSSELS
SPROUTS | 10
ginger dressing, cashews

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

DEVEILED EGGS | 20
maple bacon, mustard seed,
smoked paprika

DUCK CONFIT
FLATBREAD | 21
duck confit, caramelized onions, brie,
asiago, arugula, figs & truffle oil

SALADS

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

HEARTS OF PALM
CAESAR | 17
romaine, kale, anchovy, sourdough
croutons, buttermilk caesar dressing

BEETS BY BLAIS | 19
goat cheese, roasted spiced golden
apple, endive, candied hazelnuts,
horseradish apple cider vinaigrette

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

CHICKEN TOSTADA
SALAD | 20
seasoned chicken, romaine lettuce
corn, pinto beans, pico de gallo,
guacamole, jalapeños,
creamy cilantro chipotle dressing

POACHED PEAR
SALAD | 19
girl & dug greens, poached pear,
dates, goat cheese, toasted pistachios,
radish slices, tamarind vinaigrette

MAINS

AHI TUNA POKE
BOWL | 24
mango, avocado, sushi rice,
eel sauce, pickled ginger,
wonton strips

BABY BACK RIBS | 21
tamarind date barbeque sauce,
macaroni salad

MEDITERRANEAN
COUSCOUS BOWL | 29
couscous, spiced chickpeas,
roasted cauliflower, roasted sweet
potato, roasted cherry tomatoes,
roasted green beans, mint tzatziki
drizzle, chermoula
add chicken +8 add shrimp +9 add salmon +10 add steak +12

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

HANDHELDS

Served with seasoned fries & pickle

KESTREL PRIME
DIP | 23
demi baguette, swiss
cheese, onions, tamarind
au jus, creamy horseradish
add queso+3

CHICKEN CAPRESE
SANDWICH | 22
grilled chicken, tomato,
arugula & pesto aioli on
rosemary olive bread

BLAIS SMASH
BURGER | 17
two angus patties,
american cheese, lettuce,
tomato, onion &
catalina sauce
add bacon +4 add avocado +4

BRANDT STEAK
SANDWICH | 23
premium flatiron steak,
gruyère cheese,
caramelized onions,
arugula, sriracha aioli
on a ciabatta roll

BLACKENED MAHI
MAHI TACOS | 22
mahi mahi, mango pico de
gallo, lime crema slaw,
avocado, corn tortillas
served with chips & salsa

SOUTHWEST
VEGGIE WRAP | 18
mexican-style rice, black
beans, roasted corn,
mashed avocado, cherry
tomatoes, chopped baby
spinach, chipotle aioli,
wrapped spinach tortilla
served with chips & salsa

KESTREL KLUB | 19
honey roasted turkey,
bacon, avocado, cheddar
cheese, pesto aioli,
sourdough bread

1/2 KLUB
SANDWICH & CUP
OF SOUP | 16
does not include seasoned fries or pickle

SOUP OF THE DAY

Cup 7 | Bowl 10

MONDAY
albondigas

TUESDAY
tomato bisque

WEDNESDAY
chicken tortilla

THURSDAY
french onion

FRIDAY
clam chowder | SH

SATURDAY
chili

V | Vegetarian GF | Gluten Free N | Contains Nuts SH | Shellfish

*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
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