



A Richard Blais Kitchen + Lounge

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

TO START & SHARE

PORK & SHRIMP ROLLS ^{SH} | 18
tamari, lime

DEVEILED EGG FLIGHT ^{GF} | 22
truffle, prosciutto, smoked salmon

SPICY TUNA AREPA | 21
avocado tartar, mango yolk

GRILLED & CHILLED
GULF SHRIMP ^{GF SH} | 21
guava cocktail

CHIPS TO DIP ^{V GF} | 18
salsa roja, guacamole, cotija
add queso sauce +3

ROASTED ASPARAGUS &
TOMATO FLATBREAD | 20
lemon whipped ricotta, maldon chili salt

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

CHARRED SNAP PEAS | 19
harissa yogurt, feta, lemon zest

AHI TUNA NACHOS | 23
crispy wontons chips, ahi tuna, avocado,
mango, ginger, togarashi, furikake,
spicy mayo, eel sauce

SALADS

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

CHICKEN TOSTADA SALAD | 21
seasoned chicken, romaine lettuce, corn,
pinto beans, pico de gallo, guacamole,
jalapeños, creamy cilantro chipotle dressing

BEETS BY BLAIS ^{V GF N} | 19
burrata, strawberries, pistachios,
citrus red wine vinaigrette

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

HEARTS OF PALM CAESAR | 18
romaine, kale, anchovy, sourdough
croutons, buttermilk caesar dressing

WATERMELON CRUDO ^{V GF N} | 19
watermelon, heirloom tomato, edamame,
seaweed salad, toasted hazelnuts, togarashi,
avocado lime vinaigrette

HANDHELDS

Served with fries & pickle

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

BLAIS SMASH
BURGER | 20
two angus patties, american
cheese, lettuce, tomato,
onion, catalina sauce
add bacon +4 add avocado +4

GREEN GODDESS
GRINDER | 23
chicken cutlet, italian meats,
provolone, basil green
goddess, shredded iceberg,
red onions, banana peppers,
tossed in a herbed vinaigrette
on toasted ciabatta.
served with potato chips

SOUTHWEST
VEGGIE WRAP ^V | 19
mexican-style rice, black
beans, roasted corn, mashed
avocado, cherry tomatoes,
chopped baby spinach,
chipotle aioli, wrapped
spinach tortilla
served with chips & salsa

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

KESTREL KLUB ^N | 21
applewood smoke turkey,
bacon, avocado, cheddar
cheese, pesto aioli,
sourdough bread

1/2 KLUB SANDWICH
& CUP OF SOUP | 17
does not include fries or pickle

DAILY FEATURES

Ask your server about
today's offerings

SOUP

Cup 7 | Bowl 10

CHICKEN TORTILLA
pulled chicken, roasted
tomato broth, cilantro, lime,
crema, crispy tortilla strips

MAINS

AHI TUNA BOWL | 25
mango, avocado, sushi rice,
eel sauce, pickled ginger,
wonton strips

BABY BACK RIBS | 21
tamarind date barbeque sauce,
french fries

MEDITERRANEAN COUSCOUS

BOWL ^{V N} | 29

couscous, spiced chickpeas,
roasted seasonal vegetables,
mint tzatziki drizzle, chermoula
*add chicken +8 add shrimp +9
add salmon +10 add steak +12*

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 22% 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

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, raspberry citrus foam

Medjool Negroni 20
date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters

Espresso Martini 18
ketel one vodka, coffee liqueur, espresso, vanilla, simple syrup



Spirit-Free

Purple Haze 11
fresh blueberries, lavender syrup, lemon juice, sparkling water

Golden Girl 11
house-made vanilla syrup, passion fruit, pineapple juice, soda water

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
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
805	10 14
Rotating Seasonal	10 14

BOTTLES and CANS

Coors Light	8
Michelob Ultra	8
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

