

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

TO START & SHARE

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

DEVILED EGG FLIGHT ^{GF} | 22
green goddess, elote, smoked salmon

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

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

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

FRIES & TRIO OF DIPS | 12
truffle ranch, tamarind date ketchup,
chipotle aioli

SALADS & BOWLS

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

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

AHI TUNA BOWL | 30
mango, avocado, sushi rice, eel sauce, pickled
ginger, wonton strips

KESTREL GREEN BURRITO BOWL | 21
cilantro-lime green rice, elote, black beans,
guacamole, cotija, pickled red onions,
pico de gallo, romaine, chipotle crema

SEASONAL LOCAL GREENS | 18
seasonal harvest greens, goat cheese,
herb vinaigrette

CATCHES & MORE

PAN-ROASTED CHILEAN
SEA BASS ^{GF} | 48
ginger-spiced sauce, bok choy
coconut rice

BLAIS SMASH BURGER | 20

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

FROM THE BUTCHER

STEAK FRITES | 42
10-ounce mishima reserve zabutan,
chimichurri butter, fries

CHICKEN PICCATA | 32
jidori chicken, lemon-caper butter
sauce, served over pasta with
sautéed broccolini

SEARED SALMON | 48
charred corn & shiitake succotash,
crispy spiral sweet potato,
saffron beurre blanc

EVENING FEATURES

FISH & CHIPS
served on fridays

PRIME RIB | 48
served on friday & saturday
tamarind au jus, horseradish, baked potato
add maine lobster | MP

1855 SHORT RIBS | 44
slow braised short ribs, tamarind
demi-glace, roasted purple
cauliflower and crispy papas bravas,
with piquillo pepper tomato sauce

FILET OSCAR ^{SH} | 64
8 oz. brandt prime beef filet,
lump crab & béarnaise, boursin
whipped yukon gold potatoes,
grilled asparagus

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	9
Michelob Ultra	9
Coachella Valley Brewing, Hazy IPA	10
Coachella Valley Brewing, Blonde	10
La Quinta IPA Even Par	10
Modelo	10
Corona	10
Pacifico	10
Coachella Valley Brewing CDMX	10
High Noon Seltzer	10
Stella Artois N/A	10

