

KOCKTAIL HOUR: BAR & LOUNGE MENU  
FRIDAY & SATURDAY | 3:00PM - 5:00PM

*20% off "To Start & To Share" items*

TO START & SHARE

CHIPS TO DIP <sup>V GF</sup> | 18

salsa roja, guacamole, cotija  
add queso sauce \$3

CHICKEN WINGS | 17

hot honey glaze, buffalo sauce or gochujang tamari

BLAIS BOMB | 14

crispy chicken bites with calabrian  
chili honey, whipped ranch, housemade pickles

DEVEILED EGG FLIGHT | 22

green goddess, elote, smoked <sup>GF</sup> salmon

AHI TUNA NACHOS | 23

crispy wontons chips, ahi tuna, avocado, mango, ginger,  
togarashi, furikake, spicy mayo, eel sauce

PORK & SHRIMP ROLLS | 18

tamari, lime

SALADS

HEARTS OF PALM CAESAR | 18

romaine, anchovies, sourdough croutons,  
buttermilk caesar dressing  
add chicken +8

THAI CRUNCH NOODLE

SALAD | 22

rice noodles, asian slaw, edamame, scallions,  
crispy wontons, cashew miso dressing

HANDHELDS

*Served with skinny fries & pickle*

BLAIS SMASH BURGER | 20

two angus patties, american cheese, lettuce,  
tomato, onion & catalina sauce  
add bacon +4 add avocado +4

KESTREL PRIME DIP | 23

demi baguette, swiss cheese, onions,  
tamarind au jus, creamy horseradish  
add queso +3

*Kestrel Collection*

*curated classics with top-shelf spirits*

*Kocktails*

THE PLATINUM MARTINI 22

beluga gold vodka, olive brine, gold flake,  
blue cheese olives

THE GIN CADDY 14

monkey 47 gin, lemon, basil syrup, cucumber, club soda

FAIRWAY SPRITZ 14

stoli elit vodka, elderflower, lime, sparkling wine, soda

SMOKEY INDIAN WELLS 14

OLD FASHIONED

weller bourbon, demerara syrup, angostura & orange bitters

SAND TRAP PALOMA 16

don julio blanco, lime, agave, grapefruit, sea salt

*Beer, Wine & Well*

*\$2 off all wines by the glass, draught beer,  
and well alcohol*

*12 for \$12*

*Premium Liqueur*

VODKA

grey goose, chopin

TEQUILA

patrón silver, patrón reposado, don julio añejo

BOURBON / WHISKEY / SCOTCH

knob creek, woodford reserve, johnnie walker green,  
macallan 12

GIN

hendrick's, glendalough rose gin

RUM

gosling's

