

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

TO START & SHARE

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

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

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

FILET | 55
8 oz. brandt prime beef filet,
demi-glace, boursin whipped yukon
gold potatoes, grilled asparagus,
savory bacon-onion crumble

EVENING FEATURES

FISH & CHIPS
served on fridays

PRIME RIB | 45
served on saturday
tamarind au jus, horseradish, baked potato



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 raspberry citrus foam
Cactus Paradise 17 mezcal, st. germain, aperol, fresh lime juice	Smoke on the 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, 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	BOTTLES and CANS	
Coors Light	9 13	Coors Light	9
Michelob Ultra	9 13	Michelob Ultra	9
Modelo	10 14	Coachella Valley Brewing, Hazy IPA	10
Coachella Valley Brewing, Hazy IPA	10 14	Coachella Valley Brewing, Blonde	10
Coachella Valley Brewing, Blonde	10 14	La Quinta IPA Even Par	10
La Quinta IPA Even Par	10 14	Modelo	10
Pacifico	10 14	Corona	10
805	10 14	Pacifico	10
Rotating Seasonal	10 14	Coachella Valley Brewing CDMX	10
		High Noon Seltzer	10
		Stella Artois N/A	10