

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

----- TO START & SHARE -----

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

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

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

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

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

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

----- 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 | 25
mango, avocado, coconut rice,
eel sauce, pickled ginger,
wonton strips

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

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

TAMARIND BBQ
CHICKEN SALAD ^{GF} | 22
romaine, iceberg, corn, black beans,
heirloom cherry tomatoes, colby jack,
avocado, crispy onions, bbq ranch dressing

THAI CRUNCH
NOODLE SALAD ^{V GF} | 22
rice noodles, asian slaw, edamame,
snap peas, scallions, crispy wontons,
cashew miso dressing

----- HANDHELDS -----

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

BAJA FISH TACOS | 26
crispy beer-battered fish, cabbage slaw,
pico de gallo, avocado crema, lime,
corn tortillas
served with chips & salsa

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

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

KESTREL KLUB ^N | 21
applewood smoke turkey, bacon,
avocado, cheddar cheese, tomato,
pesto aioli, sourdough bread
served with fries & pickle

1/2 KLUB SANDWICH &
SMALL MIXED
GREEN SALAD ^N | 17
choice of dressing
does not include fries or pickle



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



*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 18% service fee will be added to your bill.