

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

TO START & SHARE

BLAIS ROLL | 38
snow crab & shrimp tempura roll topped
with ribeye, unagi sauce, spicy mayo

PORK BELLY BAO BUNS | 19
kimchi, seaweed salad, yuzu aioli

CARBONARA TOAST | 18
smoked confit egg yolk, pancetta,
parmigiano reggiano toast

SHRIMP COCKTAIL ^{GF} | 20
avocado-cucumber salad, cocktail sauce

TUNA TARTARE | 22
layered tuna tartare, avocado, wakame,
lotus root chips

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

DEVEILED EGGS ^{GF} | 22
rotating trio of deviled eggs

SOUP OF THE DAY

Cup 7 | Bowl 10

MONDAY - THURSDAY
chicken tortilla

FRIDAY
clam chowder ^{SH}

SATURDAY
french onion

SALADS

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

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

HARVEST KALE SALAD ^{V GF} | 20
kale & baby greens, pumpkin seeds,
kabocha squash, pomegranate seeds,
goat cheese, raspberry vinaigrette

BEETS BY BLAIS ^{V GF N} | 19
red & golden beets, endive, watermelon
radish, goat cheese, candied cashews,
pomegranate dressing

CATCHES & MORE

PAN-ROASTED
CHILEAN SEA BASS ^{GF} | 49
ginger-spiced sauce, bok choy,
coconut rice

SHORT RIB
BARBACOA ^{GF} | 44
short rib, whipped potatoes,
sweet glazed carrots,
pickled red onion

SCALLOP &
PORK BELLY ^{SH} | 48
seared scallops, glazed pork belly,
frisée salad

JIDORI CHICKEN
BREAST | 35
basil linguini, squash, carrots,
pecorino

BLAIS SMASH BURGER | 22

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



CUTS
FROM THE GRILL

FILET MIGNON | 60
8 oz. brandt prime beef

PRIME RIBEYE | 65
14 oz. brandt prime beef

FRENCH CUT PORK CHOP | 52
14 oz. lan-roc farms pork chop

*cuts from the grill are served a la carte

PRIME RIB | 55

served on saturday only

tamarind au jus, horseradish,
stuffed baked potato

add maine lobster | MP

ACCESSORIES

ROSEMARY FRIES | 12
parmesan, truffle

LOBSTER MAC
& CHEESE ^{SH} | 22
with crispy garlic chili oil

BRUSSELS
SPROUTS ^{N GF V} | 13
ginger dressing, cashews

GNOCCHI ^V | 14
spinach butter, ricotta

WHIPPED
POTATOES ^{GF} | 15

YUCA FRIES | 16
green goddess

Signature Drinks

Liquid Nitrogen Margarita 130

Serves 4 people, limited availability

Feather & Oak 23	Desert Sunset 24	Kestrel 75 22
demerara, amaro, clarified duck fat-washed knob creek boubon, boubon barrel bitters	astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice	fresh lemon juice, st. germain, giffard violette, empress gin, prosecco, raspberry citrus foam
The Smuggler 18	Smoke on Water 24	Medjool Negroni 21
spiced rum, dark rum, grapefruit juice, fresh lime juice, house-made raspberry syrup, orange bitters	butterfly tea-infused vodka, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble	date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters
Velvet Lychee Martini 17	Pistachio Old Fashioned 23	Espresso Martini 19
gin, lychee liqueur, lychee puree, fresh lemon juice	pistachio-infused japanese whiskey, crème de cacao, chocolate bitters	ketel one vodka, coffee liqueur, espresso, vanilla, simple syrup

Spirit-Free & Matcha Creations

Purple Haze 13	Lavender Fields 13
fresh blueberries, lavender syrup, lemon Juice, sparkling water	lavender syrup, fresh lemon juice, lemonade, butterfly tea float
Golden Girl 13	Classic Matcha 8
house-made vanilla syrup, passion fruit, pineapple juice, soda water	ceremonial grade A matcha green tea, milk
Blais Breeze 12	Strawberry Matcha 9
pineapple juice, orange juice, lime juice, agave, strawberry puree	layers of fresh strawberry puree, velvety milk, strawberry foam
The Prickly Cactus 12	
prickly pear puree, fresh lime juice, agave, topped with soda water	

Kestrel Brews

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	Modelo	10
La Quinta IPA Even Par	10 14	Corona	10
Pacifico	10 14	Pacifico	10
805	10 14	Coachella Valley Brewing CDMX	10
Rotating Seasonal	10 14	High Noon Seltzer	10
Stella	10 14	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 22% service fee will be added to your bill.