

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

TO START & TO SHARE

- CHICKEN WINGS | 17

hot honey glaze, buffalo sauce
or gochujang tamari
- DEVILED EGG GF | 22

rotating trio of deviled eggs
- ASIAN BBQ PORK RIBS GF | 21

papaya kale slaw
- PORK BELLY BAO BUNS | 19

gochujang honey glaze pork belly,
kimchi, seaweed salad, yuzu aioli
- FLATBREAD FEATURE | MP

Chef's weekly flatbread creation
- CRISPY BRUSSELS
SPROUTS N GF | 12

ginger dressing, cashews
- CHIPS TO DIP V GF | 18

salsa roja, guacamole, cotija
add queso sauce +3
- YUCA FRIES GF | 16

green goddess
- AHI POKE NACHOS | 23

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

SALADS

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

- GOLDEN GRAIN
SALAD N GF | 19

mixed baby greens, quinoa,
carrots, cucumber, pickled red onion,
sunflower seeds, hummus,
citrus apple vinaigrette
- THE COBB SALAD GF | 20

jidori chicken, applewood bacon,
avocado, bleu cheese crumbles,
farm egg, teardrop tomatoes,
red onions, romaine, derby dressing
- HARVEST KALE
SALAD V GF | 20

kale & baby greens, toasted pumpkin
seeds, maple-roasted kabocha squash,
pomegranate seeds, goat cheese
crumbles, raspberry vinaigrette
- HEARTS OF PALM
CAESAR | 18

romaine, anchovy, sourdough
croutons, buttermilk caesar dressing
- BEETS BY BLAIS V GF N | 19

heirloom red beet, kale, quinoa,
cranberries, candied cashews,
pomegranate dressing

MAINS

- BLAIS SMASH
BURGER | 20

two angus patties, american
cheese, lettuce, tomato,
onion, catalina sauce
add bacon +4 | add avocado +4
- AHI POKE BOWL | 25

mango, avocado, coconut
rice, eel sauce, pickled ginger,
wonton strips
- MAHI MAHI
TACOS | 23

fried or grilled, papaya kale
slaw, pickled onions,
yogurt sauce, handmade
corn tortillas
served with chips & salsa
- GREEN GODDESS
BOWL | 21

quinoa-couscous blend,
maple sous vide kabocha
squash, chickpeas, baby kale,
goat cheese, green goddess
add chicken, shrimp, salmon, or steak

HANDHELDS

Served with seasoned fries & pickle

- THE PASTRAMI
PRESS | 21

pastrami, provolone,
hot honey onions, bacon
jam, tamarind mustard,
toasted ciabatta
- FORAGER | 19

breaded portabella
mushroom, heirloom tomato,
papaya kale slaw,
green goddess, brioche bun
- KESTREL KLUB N | 21

honey roasted turkey, bacon,
avocado, cheddar cheese,
pesto aioli, sourdough bread
- SUCCOTASH
TACOS V | 19

roasted squash, carrots, corn,
jalapeño marmalade,
avocado-lime sauce,
crumbled feta, cilantro,
handmade corn tortillas
add chicken, shrimp, salmon, or steak
served with chips & salsa
- GREENSIDE
CHICKEN | 21

fried chicken, heirloom
tomato, papaya kale slaw,
green goddess, brioche bun
- B.L.T.A. | 23

pork belly bacon,
heirloom tomato, bib lettuce,
avocado, catalina aioli,
toasted pumpernickel
- KESTREL PRIME DIP | 23

swiss cheese, onions,
tamarind au jus, creamy
horseradish, french roll
- 1/2 KLUB
SANDWICH & CUP
OF SOUP | 17

does not include seasoned fries or pickle

SOUP OF
THE DAY

Cup 7 | Bowl 10

MONDAY - THURSDAY
chicken tortilla

FRIDAY
clam chowder SH

SATURDAY
french onion

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

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
Stella	10 14

BOTTLES and CANS

Coors Light	9
Michelob Ultra	9
Coachella Valley Brewing, Hazy IPA	10
Coachella Valley Brewing, Blonde	10
Modelo	10
Corona	10
Pacifico	10
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 22% service fee will be added to your bill.