

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

TO START & TO SHARE

DEVEILED EGGS ^{GF} 22 rotating trio of deviled eggs	PORK BELLY BAO BUNS 19 kimchi, seaweed salad, yuzu aioli	YUCA FRIES ^{GFV} 16 green goddess
ASIAN BBQ PORK RIBS ^{GF} 21 papaya kale slaw	FLATBREAD FEATURE MP Chef's weekly flatbread creation	BRUSSELS SPROUTS ^{V GF N} 13 ginger dressing, cashews
CHICKEN WINGS 17 hot honey glaze, buffalo sauce or gochujang tamari	CHIPS TO DIP ^{V GF} 18 salsa roja, guacamole, cotija add queso sauce +3	AHI POKE NACHOS 23 crispy wontons chips, ahi tuna, avocado, mango, spicy mayo, eel sauce

SOUP OF THE DAY

Cup 7 | Bowl 10

MONDAY - THURSDAY
chicken tortilla

FRIDAY
clam chowder ^{SH}

SATURDAY
french onion

SALADS & BOWLS

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

BEETS BY BLAIS ^{V N GF} 19 red & golden beets, endive, watermelon radish, goat cheese, candied cashews, pomegranate dressing	THE COBB SALAD ^{GF} 20 jidori chicken, applewood bacon, avocado, bleu cheese crumbles, farm egg, tomatoes, red onions, romaine, derby dressing	HARVEST KALE SALAD ^{V N GF} 20 kale & baby greens, pumpkin seeds, kabocha squash, pomegranate seeds, goat cheese, raspberry vinaigrette
GOLDEN GRAIN SALAD ^{V N GF} 19 mixed greens, quinoa, cucumber, pickled red onion, sunflower seeds, hummus, citrus apple vinaigrette	HEARTS OF PALM CAESAR 18 romaine, anchovy, sourdough croutons, buttermilk caesar dressing	AHI POKE BOWL 25 mango, avocado, cucumber, coconut rice, pickled ginger
	GREEN GODDESS BOWL ^{V GF} 21 quinoa-couscous blend, kabocha squash, chickpeas, goat cheese, green goddess	

HANDHELDS

BLAIS SMASH BURGER 22 two angus patties, american cheese, lettuce, tomato, onion, catalina sauce add bacon +4 add avocado +4 served with french fries & pickle	SUCCOTASH TACOS ^V 19 roasted squash, corn, feta, jalapeño marmalade, avocado-lime sauce add chicken, shrimp, salmon, or steak served with chips & salsa	KESTREL KLUB ^N 21 honey roasted turkey, bacon, avocado, tomato, cheddar cheese, pesto aioli, sourdough bread served with french fries & pickle
KESTREL PRIME DIP 23 swiss cheese, onions, tamarind au jus, creamy horseradish, french roll served with chips & salsa	GREENSIDE CHICKEN 21 fried chicken, heirloom tomato, papaya kale slaw, green goddess, brioche bun served with french fries & pickle	THE PASTRAMI PRESS 21 pastrami, provolone, hot honey onions, bacon jam, tamarind mustard, toasted ciabatta served with french fries & pickle
P.L.T.A. 23 pork belly, heirloom tomato, bib lettuce, avocado, aioli, toasted pumpernickel served with french fries & pickle	FISH TACOS 23 fried or grilled, papaya kale slaw, pickled onions, crema served with chips & salsa	1/2 KLUB SANDWICH & CUP OF SOUP 17 does not include seasoned fries or pickle

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.