



kestrel

A Richard Blais Kitchen + Lounge

Lunch Menu | 11:00am - 3:00pm

TO START & SHARE

FROMAGE BLANC | 16
wild mushrooms, truffle

PORK & SHRIMP ROLLS | 21
tamari & lime

SHRIMP COCKTAIL | 21
guava horseradish

SPICY TUNA AREPA | 22
avocado tartar, mango yolk

CRAB CAKE | 21
citrus slaw, agave curried mustard

TRUFFLE SKINNY FRIES | 12
truffle & parmesan

FRIED CHICKEN
LETTUCE WRAP | 19
thai basil, mint, spicy aioli

HAMACHI | 21
blood orange ponzu, pickled serrano

CHIPS TO DIP | 18
salsa roja, guacamole, cotija
add queso sauce \$3

SALADS & BOWLS

AHI TUNA POKE BOWL | 23
mango, avocado, sushi rice,
eel sauce, pickled ginger,
wonton strips

BEETS BY BLAIS | 18
goat cheese, poached pear,
endive, candied hazelnuts,
pomegranate dressing

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

HEARTS OF PALM
CAESAR | 16
romaine, kale, sourdough croutons,
buttermilk caesar dressing
add chicken +8

BURRATA
PANZANELLA | 20
girl & dug farm firebird tomatoes,
cucumber, pickled red onion,
sourdough, tamarind date vinaigrette

SUPER TACO SALAD | 20
mexican street corn, pinto beans,
seasoned chicken, pico de gallo,
pickled jalapeños, roasted poblano
green goddess dressing
add salmon +10



MAINS

BABY BACK RIBS | 21
tamarind date barbeque sauce,
macaroni salad, coleslaw

MOROCCAN
VEGETABLE TAGINE | 29
tamarind date barbeque sauce,
macaroni salad, coleslaw

CHEF'S PASTA OF
THE WEEK
ask your server about our
pasta of the week

HANDHELDS

Served with skinny fries, coleslaw and pickle

BLAIS BURGER | 26
10 oz waygu, monterey jack cheese,
catalina spread
add bacon +3 add avocado +3

FIREBIRD CHICKEN
SANDWICH | 22
jidori thigh, house pickle, slaw,
cajun remoulade, habanero honey

AHI TUNA SANDWICH | 22
wasabi aioli, avocado tartar, lettuce,
tomato, brioche bun

KESTREL PRIME DIP | 23
demi baguette, tamarind au jus, horseradish
add queso sauce +3

KESTREL KLUB | 22
honey roasted turkey, bacon, avocado,
sourdough bread

1/2 SANDWICH &
CUP OF SOUP | 17

ACCESSORIES

SKINNY FRIES | 10
tamarind date ketchup

HAWAIIAN
MAC SALAD | 9

CRISPY BRUSSELS
SPROUTS | 10
ginger dressing, cashews

SOUP OF THE DAY

Cup 7 | Bowl 10

MONDAY | chili
TUESDAY | baked potato
WEDNESDAY | chicken tortilla
THURSDAY | french onion
FRIDAY | clam chowder
SATURDAY | gumbo

*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 20% service fee will be added to your bill.

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

Jailhouse 17

dewar's scotch whisky, drambuie

Cactus Paradise 17

mezcal, st. germain, aperol, fresh lime juice

Love Lucy 17

champagne, limoncello, cotton candy

Pistachio Old Fashioned 22

pistachio-infused kikori whiskey, crème de cacao, chocolate bitters

Smoke on Water 24

butterfly tea-infused mezcal union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble

Desert Sunset 24

astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice

Kestrel 75 21

fresh lemon juice, st. germain, giffard violette, empress gin, cava

Medjool Negroni 20

date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters

Espresso Martini 18

ketel one vodka, kahlua coffee liqueur, espresso



Sunrise 14

fresh carrot juice, coconut cream, fresh lime juice, maple syrup

Purple Haze 14

fresh blueberries, lavender syrup, lemon juice, sparkling water

Golden Girl 14

house-made vanilla syrup, passion fruit, pineapple juice, fee foam

Beer

DRAFTS

16oz | 23oz

BOTTLES and CANS

| | |
|------------------------------------|---------|
| Coors Light | 9 13 |
| Michelob Ultra | 9 13 |
| Stella Artois | 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 |
| Mango Cart | 10 14 |
| Trumer Pils | 10 14 |

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|------------------------------------|---|
| Coors Light | 8 |
| Michelob Ultra | 8 |
| Coachella Valley Brewing, Hazy IPA | 9 |
| Coachella Valley Brewing, Blonde | 9 |
| La Quinta IPA Even Par | 9 |
| Modelo | 9 |
| Corona | 9 |
| Pacifico | 9 |
| Trumer Pils | 9 |
| High Noon Seltzer | 9 |
| Stella Artois N/A | 9 |



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