



kestrel

A Richard Blais Kitchen + Lounge

Dinner Menu | 5:00pm - 9:00pm

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

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

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

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

CATCHES & MORE

CATCH of the DAY
caught yesterday
market price, ask your server

AHI TUNA POKE
BOWL | 30

mango, avocado, sushi rice, eel sauce,
pickled ginger, wonton strips

PAN-ROASTED
CHILEAN SEA BASS | 44
ginger-spiced tomato sauce,
coconut rice

SCARLETTA'S CHICKEN
PARM PLATTER | 32
Jidori chicken, arugula, fennel &
lemon salad, grape tomato,
sliced red onion, basil

STEAK FRITES | 42
10-ounce Mishima Reserve
Zabutan, chimichurri butter
& skinny fries

MOROCCAN
VEGETABLE TAGINE | 29
chickpeas, zucchini, eggplant,
shell peas, carrots, green olives,
apricot harissa chutney, cashews
add chicken +8

CHEF'S PASTA OF
THE WEEK

ask your server for this weeks special

BURGER

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

CUTS

FROM THE GRILL

FILET MIGNON | 58
8 oz, 1855 Prime Beef

NEW YORK STRIP STEAK | 54
14 oz, 1855 Prime Beef

DRY AGED RIBEYE | 68
14 oz, 1855 Prime Beef

PRIME RIBEYE | 58
14 oz, 1855 Prime Beef

CENTER CUT PORK CHOP | 50
14 oz, Carleton Farms

FEASTS

served thursday, friday & saturday only

PRIME RIB | 46
tamarind au jus, horseradish,
stuffed baked potato
add maine lobster +7

ACCESSORIES

SKINNY FRIES | 10
tamarind date ketchup

HAWAIIAN
MAC SALAD | 9

CRISPY BRUSSELS
SPROUTS | 10
ginger dressing, cashews

WHIPPED YUKON
GOLD POTATOES | 11
with boursin cheese

CHEF'S HARVEST OF
MUSHROOMS | 10
sherry & truffle

PARSNIP CREAMED
G&D SPINACH | 8

WHITE BEANS | 9
pancetta, lacinato

CAULIFLOWER
FONDUE | 9

BAKED POTATO | 11
"carne asada"

Signature Drinks



Liquid Nitrogen Margarita 130

Serves 4 people, limited availability

Good Fellas 22	Pistachio Old Fashioned 22	Kestrel 75 21
demerara, amaro, duck fat-washed knob creek bourbon, bourbon barrel bitters	pistachio-infused kikori whiskey, crème de cacao, chocolate bitters	fresh lemon juice, st. germain, giffard violette, empress gin, cava
Jailhouse 17	Smoke on Water 24	Medjool Negroni 20
dewar's scotch whisky, drambuie	butterfly tea-infused mezcal union, fresh lime juice, agave syrup, aloe liqueur, edible smoke bubble	date-infused campari, vanilla-infused beefeater gin, sweet-aged vermouth, cinnamon bitters
Cactus Paradise 17	Desert Sunset 24	Espresso Martini 18
mezcal, st. germain, aperol, fresh lime juice	astral tequila reposado, lavender syrup, grapefruit juice, fresh lime juice	ketel one vodka, kahlua coffee liqueur, espresso
Love Lucy 17		
champagne, limoncello, cotton candy		



Sunrise 14	Golden Girl 14
fresh carrot juice, coconut cream, fresh lime juice, maple syrup	house-made vanilla syrup, passion fruit, pineapple juice, fee foam
Purple Haze 14	
fresh blueberries, lavender syrup, lemon juice, sparkling water	

Beer

DRAFTS

16oz | 23oz

BOTTLES and CANS

Coors Light	9 13	Coors Light	8
Michelob Ultra	9 13	Michelob Ultra	8
Stella Artois	9 13	Coachella Valley Brewing, Hazy IPA	9
Modelo	10 14	Coachella Valley Brewing, Blonde	9
Coachella Valley Brewing, Hazy IPA	10 14	La Quinta IPA Even Par	9
Coachella Valley Brewing, Blonde	10 14	Modelo	9
La Quinta IPA Even Par	10 14	Corona	9
Pacifico	10 14	Pacifico	9
Mango Cart	10 14	Trumer Pils	9
Trumer Pils	10 14	High Noon Seltzer	9
		Stella Artois N/A	9



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*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.