



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

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, anchovy, 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 sauce,
coconut rice

SCARLETTA'S CHICKEN
PARM PLATTER | 32
Jidori chicken, arugula, fennel &
lemon salad, 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 you server for this weeks special

BLAIS BURGER | 26

served with skinny fries, coleslaw & pickle
10 oz waygu, monterey jack cheese,
catalina spread.
add bacon +4 add avocado +4

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

*cuts from the grill are served a la carte

PRIME RIB | 46

served thursday, friday & saturday only
tamarind au jus, horseradish,
stuffed baked potato
add maine lobster +10

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



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| Sunrise 14 fresh carrot juice, coconut cream, fresh lime juice, maple syrup | Golden Girl 14 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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