



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, cashews

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, anchovy, 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,
guacamole, 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
chickpeas, zucchini, eggplant,
shell peas, carrots, green olives,
apricot harissa chutney, cashews
add chicken +8

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

HANDHELDS

Served with skinny fries, coleslaw & pickle

BLAIS BURGER | 26
10 oz waygu, monterey jack cheese,
lettuce, tomato, onion, catalina spread
add bacon +4 add avocado +4

KESTREL 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,
creamy horseradish
add cheese +3 add onions +2

KESTREL KLUB | 22
honey roasted turkey, bacon, avocado,
cheddar cheese, pesto aioli,
sourdough bread

1/2 KLUB 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	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		



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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