

SUNDAY BRUNCH SERVED UNTIL 1:00pm

TO START & SHARE

Açaí Bowl | 15

açaí, strawberry, blueberry,  
banana, granola, honey,  
blended with almond milk

Avocado Toast | 18

two poached eggs, smashed avocado,  
heirloom cherry tomatoes,  
everything bagel seasoning,  
micro greens, multi-grain toast

Loaded Crispy Potatoes | 12

red potatoes, herbs, topped  
with cheese, catalina spread,  
caramelized onions  
*add short rib +8*

Loxed & Loaded Toast | 16

smoked salmon, ripe tomato, onion,  
hardboiled egg, capers, cream cheese,  
everything bagel seasoning,  
sourdough toast

SALADS & BOWLS

Grilled Peach Salad | 18

girlndug greens, grilled peaches,  
dates, feta, toasted pistachios,  
radish slices, tamarind vinaigrette

Hearts of Palm Caesar | 16

romaine, kale, anchovy, sourdough  
croutons, buttermilk caesar dressing  
*add chicken +8*

The Cobb Salad | 20

jidori chicken, applewood bacon,  
avocado, bleu cheese crumbles,  
farm egg, teardrop tomatoes,  
red onions, romaine, derby dressing

HANDHELDS

California Breakfast Burrito | 15

scrambled eggs, bacon, cheddar cheese,  
fries, and avocado wrapped in  
a flour tortilla

Kestrel Fried Chicken

Sandwich | 22

*Served with skinny fries & pickle*

jidori thigh, house pickle, slaw,  
cajun remoulade, habanero honey

Blais Burger | 24

*Served with skinny fries & pickle*

8 oz waygu, monterey jack cheese,  
lettuce, tomato, onion, catalina spread  
*add bacon +4 add avocado +4*

Kestrel Klub | 19

*Served with skinny fries & pickle*

honey roasted turkey, bacon, avocado,  
cheddar cheese, pesto aioli,  
sourdough bread

EGGS

Traditional Day Starter | 16

2 eggs any style, choice of applewood  
smoked bacon or breakfast sausage,  
breakfast potatoes & sourdough toast

Build Your Own Omelet | 18

*choice of two proteins & two veggies*

baby spinach, tomato, peppers, mushroom,  
cheese, applewood bacon, sausage links,  
black forest ham, chicken sausage

Egg White Frittata | 17

spinach, cherry tomatoes, roasted  
mushrooms, feta cheese, micro greens,  
avocado and a side of fresh fruit

Huevos Rancheros | 18

two eggs any style, crispy tortilla, black  
beans, shredded cheese, salsa ranchero,  
avocado spread, sour cream, micro cilantro

Chilaquiles | 18

corn tortilla chips sautéed with red sauce,  
topped with jack cheese, two eggs any  
style, red onion, cilantro,  
drizzle of sour cream  
*add shredded chicken +8 add short rib +8  
add avocado +4*

ACCESSORIES

Crispy Potatoes | 8

Apple-Wood

Smoked Bacon | 9

Breakfast Sausage | 9

Side of Toast | 6

Fruit | 8

Skinny Fries | 10

tamarind date ketchup

SPECIALTIES

Brioche French Toast | 16

thick cut, battered, dipped & griddled,  
topped with date compote, butter,  
warm maple syrup

Short Rib Hash & Eggs | 23

slow cooked brandt short rib,  
red potato, caramelized onions,  
italian kale, two poached eggs

Golden State Benedict | 20

toasted english muffin topped with  
grilled tomato, avocado, smoked  
salmon, poached eggs, hollandaise  
sauce & a sriracha drizzle

# Signature Drinks



## Liquid Nitrogen Margarita 130

Serves 4 people, limited availability

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



## Spirit-Free

|                                                                                          |                                                                                   |
|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| <b>Purple Haze 14</b><br>fresh blueberries, lavender syrup, lemon Juice, sparkling wáter | <b>Golden Girl 14</b><br>house-made vanilla syrup, passion fruit, pineapple juice |
|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|

## Beer

### 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 | 9 |
| Coachella Valley Brewing, Hazy IPA | 10   14 | Coachella Valley Brewing, Blonde   | 9 |
| Coachella Valley Brewing, Blonde   | 10   14 | La Quinta IPA Even Par             | 9 |
| La Quinta IPA Even Par             | 10   14 | Modelo                             | 9 |
| Pacifico                           | 10   14 | Corona                             | 9 |
| Mango Cart                         | 10   14 | Pacifico                           | 9 |
| Rotating Seasonal                  | 10   14 | Trumer Pils                        | 9 |
|                                    |         | High Noon Seltzer                  | 9 |
|                                    |         | Stella Artois N/A                  | 9 |



# kestrel

A Richard Blais Kitchen + Lounge

\*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.