

# Happy Hour

3:30 pm – 6 pm Daily



KAISER GRILLE  
PALM SPRINGS

1/2 OFF WINE WEDNESDAYS  
All bottled wine priced below \$200

We request guests arrive and are seated by 6 pm and order by 6:15 pm.

## DRINKS

Private Label House Wine | 8  
16 Ounce Ice Cold Draft Beer | 8  
Well Drinks from 8  
All Other Cocktails and Spirits - \$2 Off

## APPETIZERS | SMALL PLATES

**Sito's Trio - Hummus, Beet Hummus, Whipped Feta** | 19.50  
Wood oven pita with za'atar, pickled vegetables, carrots, celery.

**Calamari Steak Strips - Flash Fried** | 16.50  
Wood roasted red pepper and horseradish cocktail sauces.

**Dungeness and King Crab Cake Bites** | Two 12.50 - Four 23  
Remoulade sauce, spinach and wood roasted tomato salad, Meyer lemon herb vinaigrette.

**Colossal Wild White Gulf Shrimp Cocktail** | Four 24 - Six 35  
Spirited horseradish cocktail sauce, grilled lemon.

**Coconut Shrimp** | Four 22 | Six 32  
Roasted pineapple and mango salsa. Kale, jicama, green apple and cabbage coleslaw. Hot honey drizzle.

**Tempura Cauliflower & Broccoli** | 13  
Shatta: spicy Lebanese pesto with walnuts, garlic, Baklouti and Aleppo chili peppers. Labne, hot honey.

**Parmesan Breaded Large Zucchini Sticks** | Three 8 - Six 14  
Labne bi Toum: garlic, mint, lemon, and yogurt sauce.

**Buffalo Wings** | Three 9 - Six 16  
Wood oven roasted, house-made buffalo sauce, prickly pear habanero BBQ, carrots, celery, blue cheese dressing.

**Stuffed Medjool Dates** | Two 9 - Four 17  
The jewel of the desert. Walnut, gorgonzola, mascarpone stuffed, bacon wrapped, almond wood oven roasted. Arugula, fennel salad, aged balsamic.

**Sashimi Grade Ahi Cups** | 8 each  
Ahi, wasabi, fresh ginger, green onions, cucumber, edamame, wakame seaweed salad. Sake, soy, citrus reduction. Black sesame and furikake cup. Tobiko, pickled ginger, avocado garnish.

**Sashimi Grade Faroe Islands Salmon Cups** | 8 each  
Shallots, capers, citrus, Dijon and grain mustard, evoo. Salmon roe, crème fraîche, fresh dill garnish.

**BBQ Baby Back Ribs** | Three Ribs 15  
Oak grilled. Habanero prickly pear BBQ, slaw.

**1/2 Wedge Salad** | 8  
Bacon, tomato, red onion, KG citrus and Shaft's blue cheese dressing.

**1/2 Classic Caesar Salad** | 8  
Romaine hearts, Parmigiano Reggiano, focaccia croutons, Spanish white anchovy.

**1/2 Grille Greens, Dates, Manchego Salad** | 9  
Green apple, Medjool dates, olives, walnuts, white balsamic vinaigrette.

## KG'S FAVORITES

**Fish N Chips** | 21  
Tempura Alaskan Black Cod / Sablefish, with kale, jicama, green apple and cabbage coleslaw, remoulade, fresh potato chips

**Kennebec Potato Chips** | 7 Bowl.  
Fried in rice oil. Himalayan pink salt.

**French Fries** | 8.50 Bowl.  
Himalayan pink salt.

**Parmesan Truffle Fries** | 9.5 Bowl.  
Truffle oil, Parmigiano, sea salt.

**Prime Beef French Dip** | 24  
Grilled onions, Gruyere cheese. Baguette, horseradish, au jus.

**The Chop House Burger** | 17.50  
8 oz. - full half pound wood broiled, bun, l,t,o,p.  
• Grilled onions, mushrooms, or fire roasted jalapeño | 2.50  
• Sharp cheddar, Swiss Emmental, pepperjack, Shaft's California blue | 2.50  
• Avocado or applewood smoked bacon | 3.50

**Add:**  
Sea Salt Dusted Kennebec Potato Chips | 2.50  
French Fries | 3  
Parmesan Truffle Fries | 4

## ALMOND WOOD OVEN PIZZA CALZONES & MANAKISH

Served with hot honey, baked in our 750-degree almond wood-fired oven. In the true Italian style - double zero flour, zesty sauce. Authentic ingredients.

**Margherita Pizza** | 15  
Roma tomatoes, basil, true Bufala mozzarella, Parmigiano Reggiano. A simple classic!

**Italiano Pepperoni Pizza** | 16  
Add spicy calabrese | 3  
Add sweet fennel sausage | 3

**Sweet Italian Sausage Calzone** | 16  
Italian Bufala mozzarella, Parmigiano Reggiano.

**Spinach, Olive, Mushroom Calzone** | 15  
Fresh basil, olives, spinach, mushroom mélange, Bufala mozzarella, Parmigiano Reggiano.

**Manakish / Man'oushe (Lebanese Pizza)** | 12  
Wood oven baked Lebanese bread, brushed with olive oil and Za'atar.

**Manakish with Tomatoes and Feta** | 15

**Wood Oven Pita with Za'atar** | 3 each  
Fresh baked wood oven pita, brushed with olive oil and za'atar.

## THE DEAL | TWO COURSE TOMAHAWK TUESDAYS

**The 32 oz. USDA PRIME Tomahawk Beef Rib Chop FOR TWO** | 149

Oak grilled. With roasted shallot truffle butter, perfect whipped potatoes, grilled asparagus, sauce béarnaise and Madagascar green peppercorn sauce.

First Course: Choice of Cup of Soup or Petite Salad - Please select one for each guest.

- ▶ Classic Lobster Bisque
- ▶ Mushroom, Bacon, Sherry Bisque
- ▶ Kaiser Grille Signature Wedge

- ▶ Traditional Romaine Hearts Caesar Salad
- ▶ The Grille House Organic Greens, Dates and Manchego Salad

We respectfully refuse and decline all requests and attempts for shared and or split meals and carry-out / for our Happy Hour.