

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 Fruffle 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 36 oz. USDA PRIME Tomahawk Beef Rib Chop FOR TWO | 179

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.