

Lunch Menu

KAISER GRILLE
PALM SPRINGS

APPETIZERS

Wood Oven Roasted Buffalo Wings | Six 18
House buffalo sauce, prickly pear and habanero BBQ.

Colossal Wild White Gulf Shrimp Cocktail
Four 28 | Six 39.50 | Eight 49.50
Spirited horseradish cocktail sauce and grilled lemon.

Desert Jewels - Stuffed Medjool Dates | 19.50
Walnut, Gorgonzola and Mascarpone stuffed. Bacon wrapped.

Flash Fried Calamari Steak Strips | 22
Roasted red pepper and horseradish cocktail sauces.

Parmesan Breaded Zucchini Sticks | 18
Labne bi Toum: garlic, mint, lemon, and yogurt sauce.

Sito's Trio - Hummus, Beet Hummus, Whipped Feta | 27.50
Fresh wood oven Lebanese flat bread, pickled vegetables, olives, carrots, celery.

Sashimi Grade Wild Ahi Tartare | 24.50
Mango, avocado, Japanese cucumber, wasabi, tobiko, edamame, wakame seaweed salad, sake, soy, ginger reduction.
Furikake garnish.

APPETIZER SALADS

Heirloom Tomato & Goia Burrata | 24
Heirloom Tomato Mélange - raw, roasted, marinated, black sea salt, balsamic reduction, first press olive oil.

Almond-Wood Oven Roasted Beets, Chèvre Goat Cheese, Citrus Salad | 19.50
Mixed greens, pignolia nuts, champagne vinaigrette.

The Classic Hearts of Romaine Caesar | 17.50
Parmigiano Reggiano DOC, spiced focaccia croutons, white Spanish anchovies.

ENTRÉE SALADS

MEDITERRANEAN CHOPPED SALAD

Organic greens, radicchio, baby artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette.

- **Mary's Chicken - Chopped** | 28.50
- **Wild White Shrimp - Chopped** | 29.50
- **Faroe Islands Salmon - Oak Grilled** | 32.50
- **Crab Cake Bites** | 32.50
- **USDA Prime Aged Steak** | 34.50

KAISER GRILLE DATES AND GREENS SALAD

Organic greens, baby spinach, Medjool Dates, Spanish Manchego, green apple, walnuts, olives, white balsamic vinaigrette.

- **Mary's Chicken - Chopped** | 28.50
- **Wild White Shrimp - Chopped** | 29.50
- **Faroe Islands Salmon - Oak Grilled** | 32.50
- **Crab Cake Bites** | 32.50
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CLASSIC ROMAINE CAESAR

Spirited Caesar dressing, focaccia croutons, Parmigiano Reggiano, Spanish anchovies.

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USDA PRIME STEAKS

From our in-house Butcher Shop. All Natural USDA Prime Aged Beef. Aged, Butchered and Trimmed in House

Grilled over Lump Charcoal and Oak Wood. Served with Parmesan Truffle fries.

Filet Mignon - Barrel Cut
8 oz. 59.50 | 12 oz. 77.50
Cognac and Madagascar green peppercorn sauce.

Boneless Rib Eye Steak | 14 oz. 59.50
Merlot wine Maître D' butter

Definitive NY Strip - Center Cut
14 oz. | 59.50
USDA Prime aged NY. Roasted shallot truffle butter.

Cowboy Bone-In Rib Chop
22 oz. | 76.50
The king of chops. Frenched bone. Merlot wine Maître D' butter.

Kansas City Strip Bone-In New York
22 oz. | 78.50
USDA Prime Aged Beef. Roasted shallot truffle butter.

The Porterhouse - 24 oz. | 82.50
King of Steaks. Bone-In USDA Prime Aged Beef. Filet Mignon tenderness. NY Strip flavor. Bone-in richness. Merlot Maître D' Butter.

The Grille Greens, Medjool Dates, Manchego Salad | 18.50
Green apple, olives, walnuts, white balsamic vinaigrette.

The Signature Wedge | 17.50
Thick bacon, heirloom tomatoes, red onion, Kaiser Grille citrus Shaft's bleu cheese dressing.

Add Grilled or Sautéed Shrimp | Four 19.50 - Six 28

The Best Traditional Tossed Cobb Salad

Cobb Salad | 27.50
Mary's turkey breast, romaine, applewood smoked bacon, egg, Shaft's bleu cheese, heirloom tomatoes, avocado. Choice of red balsamic vinaigrette or Kaiser Grille citrus Shaft's blue cheese dressing.

Crunchy Asian Chicken Bowl | 28.50
Chopped Mary's chicken with carrots, red bell peppers, mushrooms, broccoli, asparagus, red and napa cabbage, edamame, snow peas, spinach, almonds, organic greens. Sake, soy, garlic, ginger, sweet chili dressing. Fried wonton garnish.

Crunchy Asian Ahi Bowl | 32.50
Furikake, peppercorn, sesame seed crust, seared rare.

KG USDA Prime Aged Steak Salad | 34.50
Sliced, over arugula and fennel salad with wood oven roasted tomatoes, Shaft's bleu cheese, red balsamic vinaigrette, onion rings.

Oak Grilled Spanish Octopus Salad | 29.50
Celery, fennel, shallots, rosemary potatoes, olives, artichokes, tomatoes, lemon vinaigrette. Calabrian Chili Rouille.

KG FAVORITES

Fish & Chips | 29.50
Tempura Alaskan Black Cod / Sablefish. Kale, jicama, green apple, cabbage coleslaw, remoulade, Kennebec potato chips.

The Fish Sandwich | 26
Alaskan Black Cod, Shiro (white miso), sake, mirin, orange, brown sugar marinade. Brioche with celery root, carrot, cabbage, wasabi slaw, mizuna greens, shaved cucumber.

Also available with grilled salmon.

SPECIALTY ENTRÉES

Wood Oven Baked Penne Bolognese | 29.50
Rich sauce of beef, Kurobuta pork, and fennel sausage, fresh bufala mozzarella, Parmigiano Reggiano.

Chicken Piccata | 34.50
Lemon, French capers, chardonnay wine butter sauce, rice pilaf, asparagus.

Oak Grilled Faroe Islands Salmon Mango Roasted Pineapple Salsa | 49
Ancient grain rice pilaf, grilled asparagus.

Wood Grilled Faroe Islands Salmon with Yogurt Dill Sauce | 49
Ancient grain pilaf, grilled asparagus, basil oil, garlic, yogurt, dill sauce.

Pasta Pomodoro | 22.50
Roma tomatoes, white wine, basil, roasted garlic, Rustichella d'Abruzzo penne.

Eggplant Parmigiano | 29.50
Thinly sliced, lightly fried, and layered, with roasted tomatoes in a rich tomato sauce, fresh Bufala and Italian mozzarella, Parmigiano Reggiano, penne.

SOUPS

Split Pea Soup | 10
A traditional favorite with Andouille sausage.

Mushroom and Bacon Bisque | 14
Sherry, white truffle oil, focaccia croutons.

Classic French Onion Soup Gratinée | 15
Almond wood oven baked. Gruyère and Emmental cheese.

PIZZAS

750-degree almond wood-fired oven. Italian Style - Double Zero Flour, House made sauce. Authentic ingredients. Hot Honey on the side.

Rustica Pizza | 23.50
Italian fennel sausage, red bell peppers, mushrooms, red onion, zesty pizza sauce, Italian mozzarella, Parmesan cheese. Our most popular pizza!

Spicy Hawaiian | 23
Grilled pineapple, shaved ham and jalapeño, zesty sauce, mozzarella.

Margherita Pizza | 21.50
Roma tomatoes, basil, true Bufala mozzarella and Parmigiano Reggiano. A simple classic!

The Spicy Italian Pizza | 24
Genoa Hard Salami, Capicola ham, Calabrese sausage zesty sauce, Italian mozzarella, Parmesan cheeses. One great and a little spicy pizza!

Ultimo Meat Pizza | 23.50
Pepperoni, sweet Italian sausage, zesty sauce, roasted garlic, Italian mozzarella, Parmesan cheese. Add spicy calabrese 3

BBQ Chicken Pizza | 23
Roasted Mary's chicken, specialty sweet and spicy prickly pear and habanero BBQ sauce, caramelized red onion, mozzarella, micro cilantro.

The Parma Pizza | 24.50
Prosciutto de San Daniele black label riserva, sweet figs, cambozola cheese, fennel and arugula salad, with aged balsamic drizzle.

Frenchy's Pancetta Tarte | 24
Classic tarte flambée with sweet, caramelized onions, pancetta, and French gruyère cheese.

Manakish - Lebanese Pizza | 16
Olive oil and Za'atar.

Manakish with Feta and Tomato | 19.50

Pizza Your Way | 25
Select any three toppings. Each additional topping - add 3
Salami, soppressata, calabrese sausage, pancetta, shaved ham, Italian sausage, prosciutto, pepperoni, caramelized red onion, pineapple, jalapeño, mushrooms, Roma tomatoes, asparagus, marinated artichoke hearts, olives, bell peppers, gorgonzola, cambozola, Bufala mozzarella.

SANDWICHES

With hand cut Kennebec potato chips dusted with Himalayan Pink salt.

Potato chip substitutions:
Fries +2.50. Sweet potato fries +3
Parmesan truffle fries +3.50
Caesar or house greens salad +4

The Kaiser Grille Turkey, Avocado, BLT Club | 24.50
House roasted Mary's turkey, applewood bacon, Emmental cheese, cranberry mayo, cranberry and pumpkin seed bread.

The Rubeen - Kaiser Style | 24.50
12 Day House Brined Kosher Brisket. Grilled rye, French Gruyère, Swiss Emmental cheese, sauerkraut, apple jicama slaw, Russian dressing.

USDA Prime Steak Sandwich | 34.50
Baguette, organic arugula, balsamic caramelized onions, provolone cheese, chipotle adobo aioli, onion rings.

Prime Beef French Dip | 32.50
Grilled onions, Gruyere cheese. Baguette, horseradish, au jus.

Tuna Melt | 21
Chef's tuna salad, grilled ciabatta bread, romaine, heirloom tomato, mozzarella.

Buffalo Chicken Sandwich with Hot Honey | 24
Mary's chicken breast, house buffalo sauce; apple, jicama, and cabbage slaw, Shaft's blue cheese, grilled ciabatta.

Roasted Mary's Chicken Salad Sandwich | 21
Cranberries, walnuts, celery, poppy seeds, mayonnaise, apple cider vinegar, toasted cranberry bread.

Marinated Grilled Mary's Chicken Focaccia Sandwich | 23
Spinach, tomato, blistered red pepper, sun-dried tomato pesto mayo, pepper jack cheese, poblano cheddar focaccia.

CHARCOAL FIRED BURGERS

A full 1/2-pound of fresh 100% grass-fed beef chuck, hormone and antibiotic free. With l,t,o,p. Kennebec potato chips fried in rice oil and dusted with Himalayan Pink salt.

Potato chip substitutions
Fries +2.50 | Sweet potato fries +3 | Parmesan truffle fries +3.50
Caesar or House Greens Salad +4

Additional Toppings
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

Signature Burger | 24.50
Thick cut applewood smoked bacon, cambozola cheese, balsamic glazed red onion and black pepper marmalade.

The Simple Chop House Burger | 21
Wood broiled, bun, l,t,o,p, chips

Palm Springs Patty Melt | 23.50
Grilled rye, sharp cheddar, Swiss Emmental cheese, balsamic grilled onions.

A-5 Japanese Wagyu Chuck Bacon Cheddar Burger | 35
True 100% Japanese A-5 Wagyu. Oak wood grilled. Thick-cut apple-wood smoked bacon, sharp cheddar, balsamic glazed red onion black pepper marmalade, habanero prickly pear BBQ.

3:30 PM - 6 PM

Happy Hour



4 PM - 5:30 PM

Sunset Dinner

16 Oz Draft Beer - 8 | House Wine - 8 | Well Drinks from 8
Over 30 Happy Hour Food Items starting at 7
Two Course Sunset Dinners (15 Entrées) - from 21.50

DESSERTS

Lemon Mascarpone Cheesecake | 13 **Fresh Fruit Cobbler à la Mode** | 15 **Tiramisu** | 13 **Crème Brûlée Tasting Trio** | 13.50 **Callebaut Chocolate Cappuccino Mousse Cake** | 13.50



Drink Menu



KAISER CLASSIC DOUBLES

The James Bond Vesper Martini | 18
Hendrick's Gin, Tito's Vodka,
Lillet Blanc, lemon twist.

Moonlight Manhattan Project | 18
Jack Daniel's 1938 Bonded Bourbon, Vya
sweet vermouth, balsamic grenadine,
Regan's orange bitters, blood orange,
Luxardo cherry.

Pomegranate Lemon Drop | 18
New Amsterdam Lemon Vodka,
pomegranate, lemon, Pallini Limoncello,
turbinado sugar rim.

Blueberry Acai Lemon Drop | 18
Stoli Bluberi, crushed blueberries,
acai nectar, lemon, Pallini
Limoncello, turbinado sugar rim.

Pomegranate Grapefruit Cooler | 18
Local grapefruit, pomegranate, orange
agave syrup, lime, New Amsterdam vodka.
Crisp & refreshing.

BBR Explosion | 18
Bourbon + Blackberry + Rosemary Fresh
blackberries and rosemary muddled with
lemon juice, turbinado sugar syrup, and
bourbon. On ice.

TOP PICKS

KG Date Old Fashioned | 19.50
Local Medjool Date infused Woodford
Reserve Distiller's Select, raw sugar,
Regan's Orange Bitters, blood orange,
brandied cherry.

Chocolate Espresso Martini | 20
Tito's Handmade Vodka,
Kahlua, white & dark chocolate liqueurs,
espresso, touch of cream Callebaut
chocolate swirl.

Espresso Martini | 20



CRAFTED PREMIUM MARGARITAS

Traditional – handcrafted, fresh lime juice, 100% pure blue agave tequilas,
Organic agave nectar, Baja gold sea salt rim.

The Definitive Classic | 17
Herradura Silver. Premium, Fresh,
Handcrafted. Enough said.

The Paloma | 18
El Jimador Silver, lime, local grapefruit,
Cointreau, rosemary, Combier pink
grapefruit liqueur.

Fiery Watermelon | 18
Maestro Dobel Blanco Tequila,
muddled watermelon,
jalapeño, lime, Cointreau,
watermelon liqueur, tajin.

24 Carat Skinny Margarita | 17.50
Familia Camarena Silver Tequila,
organic agave, fresh lime.

BARTENDER'S PICKS

The Elvis - Pink Cadillac Margarita | 18.50
Milagro Silver. Local prickly pear cactus nectar adds bright, subtle smoothness.

Fiery Pineapple | 19
Familia Camarena Silver Tequila, muddled pineapple, serrano chili, fresh lime, tajin.

FAVORITES

Italian Cherry Margarita | 19
Muddled fresh cherries, lime,
agave nectar, amaretto,
El Jimador Blanco Tequila.

**Spicy Frozen
Grilled Peach Margarita** | 18
Turbinado sugar glazed grilled
peach, serrano chili, fresh lime,
Cointreau, El Jimador Blanco Tequila,
tajin rim.

Blueberry Margarita | 19
Muddled blueberries, fresh lime,
agave, El Jimador Blanco Tequila,
Cointreau. Lime salt rim.



WINES BY THE GLASS & BOTTLE 6 oz | 9 oz | Bottle

SPARKLING

Chandon Brut Rosé, Napa | split 20
Chandon Brut, Napa | split 19
LaMarca Prosecco, IT
Split (187ml) 17 | (750ml) 59

CHARDONNAY

KG Private Label, Napa 12 | 17 | 45
Daou, Paso Robles 17 | 24 | 65
Walter Hansel, Russian River 21 | 30 | 79
Rombauer, Carneros 26 | 37 | 89

SAUVIGNON BLANC

Daou, Paso Robles 17 | 24 | 65
Cakebread, Napa 20 | 29 | 77

PINOT GRIGIO

KG Private Label, Napa 12 | 17 | 45
Maso Canali, IT 15 | 22 | 58

RIESLING

Noble House, Germany 13 | 18 | 49

RHONE STYLE WHITE BLEND

Tablas Creek Patelin de Tablas Blanc 19 | 28 | 74

WHITE ZINFANDEL

KG Private Label, Napa 12 | 17 | 45

ROSÉ

Domaine De La Solitude, Côtes du Rhône 15 | 22 | 58
Daou, Paso Robles 17 | 24 | 65
Fleur de Mer, Provence, FR 20 | 29 | 77

CABERNET SAUVIGNON

KG Private Label, Napa 12 | 17 | 45
Treana by Austin Hope, Paso Robles 17 | 25 | 66
Daou, Paso Robles 20 | 29 | 77
Hill Family Estate, Napa 24 | 33 | 89

CHIANTI

Pierazuoli, Montalbano, IT 15 | 22 | 58

MERLOT

KG Private Label, Napa 12 | 17 | 45
Trefethen Oak Knoll, Napa 19 | 28 | 74

PINOT NOIR

Böen, CA 15 | 22 | 58
Belle Glos Balade, Santa Rita Hills 19 | 28 | 74
Maison Ambroise, Bourgogne Rouge 24 | 33 | 89
Dutton, Russian River Valley 26 | 38 | 99

CHATEAUNEUF-DU-PAPE

Domaine De Cristia, Cuvée Tradition 24 | 33 | 89

RED BLEND

Daou Pessimist, Napa 19 | 28 | 74
Fundamental, Los Olivos 20 | 29 | 77
Chateau du Retout, Haut Medoc 24 | 33 | 89

MALBEC

Corazon Del Sol, Mendoza 20 | 29 | 77