

— Kaiser Grille · Palm Springs —

SOFRA

Shared Feast, Kaiser Style · Ten Nights Only

THE FIRES | THE NIGHT | THE PATIOS

*A Lebanese-Californian Chophouse Feast on Palm Springs' oldest designer patio.
Wood-oven flatbreads. Fresh pasta daily. Three rooms. Three fires. One butcher. One bar.*

minimum two guests · nightly from 4:30 pm · last reservation 9:30 pm Friday + Saturday; last reservation 9:00 pm Sunday - Thursday
\$79 per guest

THE SUNSET SOFRA

for guests seated between 4:30 and 6 pm, on the house

Welcome.

The first Lebanese flatbread of the night – tomato, labneh, onion, sumac, za'atar, torn mint

From our 750° almond wood fired oven

set with a glass of Provençal rosé over ice with a wedge of Coachella grapefruit, or hibiscus iced tea.

THE KAISER TABLE

mezze and salad · for the whole table the Lebanese-Californian opener

Sito's classic hummus and beet hummus · whipped feta · labneh bi toum · muhammara · mujaddara

four bacon-wrapped Shields Medjool #1 dates with walnut and Gorgonzola · Castelvetro olives

Desert Tabbouleh (chopped romaine, organic greens, radicchio, heirloom tomatoes, bulgar wheat,

local lemon, Ruby Red grapefruit vinaigrette)

The FLATBREAD

one flatbread per two guests · 48 hour dough fermentation · straight from the 750° almond wood fired oven

Tonight's flatbread will be one of

Shields Date & 7 spice Duck · Lamb Merguez & Pickled Onion · Muhammara & House Fennel Sausage ·

750° almond-wood oven · best-pizza-in-town-reputation, earned

THE PASTA COURSE

plated per-guest · fresh daily

Each guest receives their own plate — a small portion of whichever pasta the chef selected this morning.

Tonight's pasta will be one of

Tagliatelle · tagine short-rib ragù from the Kaiser butcher, braised 6 hours

— or —

Pappardelle with roasted seasonal mushrooms (vegetarian)

— or —

Cavatelli · house merguez, rainbow chard, pecorino, chili flakes

pasta station · 00 flour and California durum semolina · rolled fresh

THE MAIN

One butcher · three fires · three planks · the table picks one · every plank feeds every guest

THE BUTCHER'S CHOPHOUSE PLANK

— from the Kaiser butcher, on the fire —

For the whole table: wood-roasted summer vegetables · saffron-Meyer-lemon bulgur ·
Batata Harra (Lebanese spicy potatoes) with rosemary-garlic butter · charred oak-grilled broccolini with harissa
butter, Loubieh Bi Zeit (Lebanese Green Beans with garlic, tomato, and shallots)

Per guest, choose one chop

35-day aged Prime New York strip (8 oz), seared over lump charcoal with sumac-chimichurri

— or —

Berkshire bone-in pork porterhouse chop (10 oz), apple-cider-brined, oak-grilled.
pomegranate molasses glaze

— or —

Colorado lamb porterhouse chop (Lebanese seven-spice), oak-grilled with mint, garlic-yogurt. pomegranate

— or —

Wood-roasted cauliflower steak with tahini, pistachio, sumac-chimichurri, pomegranate (vegetarian)

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SEA & FIRE

— per-guest protein choice, allergy-safe by design —

For the whole table: wood-roasted Coachella summer vegetables · saffron-Meyer-lemon bulgur ·
chilled watermelon-mint-feta salad

Per guest, choose one

Whole Mediterranean branzino from the oak grill with fresh thyme, preserved lemon, and fennel

— or —

Four day-boat scallops seared on lump charcoal (shellfish), lemon beurre blanc,
almond wood oven roasted red and yellow bell pepper purée

— or —

Four oak-grilled jumbo wild Gulf shrimp with harissa butter (shellfish)

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THE LEBANESE PLANK

— Sito's heritage plate —

For the whole table: 18-hour lamb shank braised in Lebanese seven-spice and pomegranate · house-made
labneh with pickled onions · Batata Harra (Lebanese spicy potatoes) with rosemary-garlic butter
charred oak-grilled broccolini with harissa butter, Loubieh Bi Zeit (Lebanese Green Beans with garlic, tomato,
and shallots)

Per guest, select one

house merguez sausage from the oak grill

— or —

Colorado lamb porterhouse chop (Lebanese seven-spice), oak-grilled with mint, garlic-yogurt. pomegranate

— or —

Oak-grilled Mary's chicken thigh marinated with olive oil, garlic lemon, Sito's 7 spice, yogurt

— or —

Oak-grilled halloumi and summer squash (vegetarian), apple mint-cheremoula

— or —

Wood-roasted cauliflower steak with tahini, pistachio, sumac-chimichurri, pomegranate (vegetarian)

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— T H E C H O P S U P G R A D E —

For the guest who came for the butcher

upgrade any plank's protein course · per-guest · \$79 base preserved

Prime Ribeye · bone-in (22 oz)

42-day aged USDA Prime, hand-cut by the Kaiser butcher, seared over oak + lump charcoal, finished with garlic-rosemary butter

+\$28 · *the steakhouse classic*

Double Cut Berkshire Pork Chop (14 oz, bone-in)

Heritage Kurobuta Pork, apple-cider-brined, oak + lump charcoal broiled - finished in the 750° oven, pomegranate-molasses reduction

+\$17 *oak grill · the pork-forward chop*

Full Rack of Lamb

New Zealand-raised rack, frenched by the Kaiser butcher, oak fire grilled, pistachio and sourdough crusted Dijonaise roasted whole in the almond-wood oven, local medjool date, pomegranate, port wine lamb reduction, apple mint-hermoula

+\$24 *oak rotisserie, almond wood oven · the hero chop*

USDA Prime Tomahawk Rib Chop (38 oz, bone-in)

42 to 49-day aged USDA Prime, hand-cut by the Kaiser butcher, seared over oak + lump charcoal, finished with garlic-rosemary butter

+\$99 for two · *the Kaiser steakhouse classic*

T O F I N I S H

two desserts for the table · plus one for the road

Chocolate – Tahini – Pot de Crème

warm 70% Valrhona dark chocolate, Seed + Mill tahini, fig jam, flaked Maldon sea salt, Marcona almonds

Lavender – Date – Honey – Labneh

strained yogurt labneh, Wildflower Meadows Desert Hot Springs honey, Shields Medjool date jam, crushed pistachio

Cardamom Shortbread · for the road

house-baked cardamom-rose shortbread, three cookies per guest, wrapped in a paper sleeve to take home

served with Arabica coffee, or Moroccan mint tea

WINE ADDITIONS

The Long Table Wine Flights

three 100 ml. wine pours to take the table from mezze to main, \$34 per guest

The Chop House Wine Flight

Daou Rosé, Belle Glos Ballade Pinot Noir, Fundamental Red Blend (Syrah, Grenache, Mourvèdre, Petite Sirah)

The Sea and Fire Wine Flight

Daou Sauvignon Blanc, Walter Hansel Chardonnay, Tablas Creek Patelin de Tablas Blanc Rhone Style White Blend (Grenache Blanc, Viognier, Roussanne, Marsanne, Vermentino)

The House Bottle

any bottle under \$200 from our list, one-third off with any plank

LEBANESE WINES

200 ml pour · \$20

Bottle (750 ml) · \$69

Chateau Musar

Château Musar — Bekaa Valley, Lebanon. Founded 1930 by Gaston Hochar. Wines from century-old vineyards at 1,000 meters. Native-yeast fermentation, French oak, no filtration. One of the most distinctive wineries in the world, and a deeply personal selection for our family.

Chateau Musar Jeune Blanc 2023

Viognier, Vermentino, Chardonnay – crisp, aromatic, passionfruit, apples, elderflowers –dry, refreshing

Chateau Musar Jeune Rosé 2021

Cinsault, Mourvèdre — cold, dry, and built for this heat

Chateau Musar Jeune Rouge 2022

Cinsault, Cabernet Sauvignon, Syrah – Inky, silky, black and red fruits – best for grilled meats

100 ml pour of each Chateau Musar Wine · \$30

COCKTAIL ADDITIONS

Kaiser Grille Roasted Date Old Fashioned \$20

Almond wood roasted local medjool date-infused Woodford Reserve Distiller's Select, turbinado sugar, regans' orange bitters, blood orange, brandied cherry

ARAK

The Official Spirit of Lebanon

"Milk of the Lions"

Made from distilled grape alcohol and anise seeds, known for its strong licorice flavor

Arak

served Beirut-style with ice and cold water, \$15

Saz-Arak

Arak, rye whiskey, St. Germaine, medjool date syrup, Regans' Orange Bitters. Straight up. \$24

Pink Grapefruit Arak

pink grapefruit juice, arak, chamomile syrup, muddled mint leaves, splash sparkling – over ice \$19

Arak Madu (Honey Arak)

arak, lemon juice, lavender honey - over ice \$17.50

Pomme-Arak-Tini

Arak, lemon, clementine, turbinado syrup, pomegranate nectar. Straight up \$20