

KAISER GRILLE PALM SPRINGS

DESERT FIRE

The Kaiser Grille Lunch · Restaurant Week 2026

Lunch daily · 11:30 AM – 3 PM · May 29 – June 7

Everything on this card meets fire. One almond-wood oven at 750°, one oak-wood grill, one rotisserie — built over 34 years on this corner, cooking Sito's recipes with what the desert grows this week.

• THE NOON • \$25

the fast lunch · one flatbread · one side · one drink · under 30 minutes

Choose one flatbread from the 750° oven

Za'atar & Tomato

heirloom tomato · za'atar · labneh · cucumber · sumac · red onion · torn mint

Vegetarian · the Lebanese classic

— or —

Medjool Dates & Whipped Feta

late-harvest Coachella Medjool dates · whipped feta · Aleppo pepper-honey drizzle

walnut-coriander dukkah (chopped nuts and herbs) · arugula fennel salad

Vegetarian · the desert on a flatbread · dates from 15 miles away

— or —

Shawarma-Spiced Lamb

Lamb merguez · caramelized onion · preserved Meyer lemon · garlic-mint labneh · pomegranate

Signature · Sito's spice

— always, with every flatbread —

Desert Tabbouleh (chopped romaine · organic greens · radicchio o· heirloom tomatoes · bulgar wheat local lemon, Ruby Red grapefruit vinaigrette)

— and a drink, bottomless —

Hibiscus-date iced tea · Vista del Mar Meyer lemonade · or pomegranate-mint cooler

• **THE LONG LUNCH** • **\$35**

the sweet spot · a small start · a fire-kissed main · dates and coffee

TO START · small and cool

choose one

Sito's Hummus, Two Ways

classic lemon-tahini and beetroot hummus · wood oven Lebanese flatbread with za'atar · feta olives

Vegetarian

— or —

Valley Gazpacho

chilled Coachella cucumber · heirloom tomato · fire-charred pepper · Marcona almonds
sherry vinegar

Vegan · the hot-day pick

— or —

The Desert Jewels

two bacon-wrapped almond wood roasted Medjool dates · walnut, gorgonzola · mascarpone
arugula-fennel salad

Kaiser classic since day one

THE MAIN · from the fire

choose one

Oak Grilled Chicken, Lemon & Garlic

Oak-grilled Mary's chicken thighs marinated with olive oil, garlic lemon,
Sito's 7 spice, yogurt · labneh bi toum · charred broccolini

the honest lunch

— or —

Oak-Grilled Salmon, Stone Fruit & Harissa

Faroe salmon · white peach and nectarine relish · harissa-honey glaze · charred broccolini

seasonal · while the stone fruit lasts

— or —

The Kaiser Flatbread

house-made fennel sausage · lamb merguez · wild mushroom · caramelized onion · labneh
Aleppo pepper-local honey

Signature

— or —

Wood-Roasted Cauliflower Steak

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

Vegetarian · the lightest main

TO FINISH · dates and coffee

for everyone, on the house

A small warm date-and-tahini cookie with flaked sea salt · arabica coffee or mint tea.

• THE PATIO • \$45 each

the long patio lunch · a mezze board and two shared plates · 60 minutes · minimum two guests

A lunch built for the patio and the heat. A mezze board arrives first, then two plates chosen by the table — meant to linger over under the floating roofline E. Stewart Williams drew in 1956.

first — always, for every table

Sito's Mezze Board

warm Lebanese za'atar flatbread fresh from the oven · classic and beet hummus · whipped feta · labneh bi toum · muhammara (fire-roasted red pepper and walnut) · olives · watermelon-mint-feta salad

always included · built for two · scales to four

and two more plates — the table picks any two

from our 750° almond wood fired oven

Date & Duck Flatbread

almond-wood-seared duck confit, Medjool dates, Cambozola, arugula, pomegranate molasses

the signature plate

Wood-Roasted Coachella Vegetables

heirloom tomato, zucchini, yellow squash, red, yellow, bell peppers, red onion, asparagus, portabella mushroom, cauliflower, charred broccolini, preserved lemon, feta, labneh, torn herbs, toasted and crushed pistachio

Vegetarian

Blistered Shrimp, Harissa & Lemon

wild Gulf shrimp blistered in the wood oven, harissa butter, Meyer lemon, mint, almond wood oven Lebanese za'atar flatbread for the sauce

pescatarian

from the oak-wood grill

Prime Skirt Steak, Sumac & Chimichurri

in-house dry-aged USDA Prime, sliced · sumac-chimichurri · charred broccolini · sea salt dusted Kennebec potato chips

Signature · from our butcher shop

Prickly Pear Salmon Tacos

oak-grilled Faroe salmon · charred pineapple, prickly-pear habanero, cabbage slaw, yellow corn tortillas

three tacos per order · a Kaiser tradition

Oak Grilled Chicken, Lemon & Garlic

Oak-grilled Mary's chicken thighs marinated with olive oil, garlic lemon, Sito's 7 spice, yogurt, charred broccolini, pomegranate

the heartiest plate · built to share

to finish, for the table

A shared bowl of grilled stone fruit with lavender-honey labneh, crushed pistachio, mint, and a drizzle of date syrup · arabica coffee or mint tea, included.

LUNCH COCKTAILS

The Valley Spritz — Fresh grapefruit juice , Aperol, prosecco, fire-charred rosemary · \$18

Roasted Date Old Fashioned — almond-wood roasted, blood orange, bourbon · \$20

Sito's Arak Cooler — arak, cucumber, mint, lime, sparkling water · \$18

Hibiscus-Date Iced Tea — house brew, bottomless · \$7

Vista del Mar Meyer lemonade · \$7

Pomegranate-mint cooler · \$7

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

THE FINE PRINT

Available daily 11 AM to 3 PM, May 29 through June 7 · Prices exclude beverage (except where noted), tax, and gratuity · The Patio requires a two-guest minimum and runs as a Restaurant Week Special Offer · Dietary accommodations gladly prepared — please flag on arrival · Reservations via kaisergrille.com or 760.323.1003.