



KAISER GRILLE
PALM SPRINGS

S O F R A

Shared Feast, Kaiser Style · Ten Nights Only

Sofra — the Lebanese word for deeply connecting over a shared feast with family, friends, and loved ones

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 · 9:00 pm Sunday – Thursday

\$ 7 9 P E R G U E S T

Kaiser Grille · The Morcus Family, Since 1992

205 South Palm Canyon Drive · Palm Springs, CA 92262 · (760) 323-1003 · kaisergrille.com
Greater Palm Springs Restaurant Week · May 29 – June 7, 2026

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, z'a'atar, torn mint
from our 750° almond-wood-fired oven
set with a glass of Lebanese Château Musar Jeune 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 · muhammara · mujaddara ·
four bacon-wrapped Shields Medjool dates with walnuts and Gorgonzola · Castelvetrano olives
Desert Tabbouleh — chopped romaine, organic greens, radicchio, heirloom tomatoes, bulgar
wheat, local lemon, Ruby Red grapefruit vinaigrette*

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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

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T H E M A I N

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 oak 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 oak coals 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

tabini, pistachio, sumac-chimichurri, pomegranate (vegetarian)

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SEA & FIRE

per-guest protein choice

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)



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 — *apple mint-cheremoula (vegetarian)*

— or —

Wood-Roasted Cauliflower Steak — *tabini, pistachio, sumac-chimichurri, pomegranate (vegetarian)*

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— CHOP HOUSE UPGRADE —

*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 coal 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-cheremoula

+\$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

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

Lavender – Date – Honey – Labneh

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

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W I N E A D D I T I O N S

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 (Syrah, Grenache, Mourvèdre, Petite Sirah)

The Sea and Fire Wine Flight

Daou Sauvignon Blanc, Walter Hansel Chardonnay, Tablas Creek Patelin de Tablas Blanc Rhône 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

L E B A N E S E W I N E S

200 ml pour · \$20 | Bottle (750 ml) · \$69

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.

Château Musar Jeune Blanc 2023

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

Château Musar Jeune Rosé 2021

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

Château Musar Jeune Rouge 2022

Cinsault, Cabernet Sauvignon, Syrah — inky, silky, black and red fruits — best for grilled meats

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

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C O C K T A I L A D D I T I O N S

Kaiser Grille Roasted Date Old Fashioned · \$20

almond-wood-roasted local Medjool date-infused Woodford Reserve, turbinado sugar, Regans' orange bitters, blood orange, brandied cherry

A R A K

The Official Spirit of Lebanon · "Milk of the Lions"

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

Arak · \$15

served Beirut-style with ice and cold water

Saz-Arak · \$24

arak, rye whiskey, St. Germain, Medjool date syrup, Regans' orange bitters · straight up

Pink Grapefruit Arak · \$19

pink grapefruit juice, arak, chamomile syrup, muddled mint leaves, splash sparkling · over ice

Arak Madu (Honey Arak) · \$17.50

arak, lemon juice, lavender honey · over ice

Pomme-Arak-Tini · \$20

arak, lemon, clementine, turbinado syrup, pomegranate nectar · straight up

Thank You For Joining Us