

The Block & Barrel

Sito's Table at Kaiser Grille · cut here, poured here, since 1992

All evening at the bar, Sito's Table, the Fireside, the Salt Side & the Sidewalk — no reservation to belong, but accepted

Every great meal in our family began at Sito's kitchen table — the door open, a place always set, no one ever a stranger. The Block & Barrel is that table, grown up: the butcher's block out front, the barrel behind the bar, and her welcome in every seat. This is the chophouse grazed rather than plated — the block by the ounce, the dome's flatbreads, the counter's plates.

Pull up. Stay a while.

The full dinner menu travels here on request — every dining-room dish, at the rail.

◆ made to pass · ● plated for one · ✦ a Morcus family signature



THE BLOCK

Every cut broken by hand in our own room · seared on the brass, carved at the counter, sliced with a spoon sauce

THE PRIME CUTS · Brandt Beef, Imperial Valley · Holstein · one ranch, one breed since 1945 · 100% vegetarian, 300 days · no hormones or beta-agonists · USDA Prime · broken by hand in our own room · the filet 28-day wet-aged, the strip and the ribeye 42-day dry-aged

● Bone-In Chop House Strip 22 oz · dry-age concentration · roasted bone-marrow butter · ember-roasted shallot jam.	89	● Ribeye 16 oz · marbled · juicy · roasted bone-marrow butter · ember-roasted shallot jam.	82	● Filet Mignon 8 oz · center-cut · the most tender of the block · classic sauce béarnaise.	67	● The Tenderloin Tail The limited 4 oz. cut off the barrel filet · seared over the coals · bone-marrow butter · grilled sourdough. limited nightly — when it's gone, it's gone	43
● Filet Mignon, the Grand Cut 12 oz · the full center-cut head of the barrel filet · classic sauce béarnaise.	87	● American Wagyu Coulotte Mishima Reserve Ultra Grade · top sirloin cap — bold, beefy, textured · togarashi salt.	78	● Bavette Steak Frites Sliced against the grain · merlot & roasted-shallot maitre d' butter · tallow frites.	62	● Butcher's Choice Steak Frites 8 oz · oak-grilled · bone-marrow butter · tallow frites.	42
● The Rib Cap, Rolled & Tied The spinalis — one of the best cuts on the steer, the cut Lee Morcus keeps for himself.	84	● New York Strip 14 oz · firm · mineral · the butcher's everyday favorite · ember-roasted shallot jam.	72	● Denver Cut Tender shoulder cut · merlot & roasted-shallot maitre d' butter.	57		

BY THE OUNCE & THE BAR CUTS · The butcher's block — cuts by the ounce, seared on the brass, sliced with a spoon sauce

◆ Dry-Aged Block Cuts, by the Ounce 7 / oz The day's trim and chops · carved to order · seared over lump charcoal · sumac mint chimichurri. three-ounce minimum · tonight's cut chalked at the bar	◆ Wagyu Sirloin Cap, by the Ounce 9 / oz American Wagyu top sirloin cap · seared & sliced · togarashi salt. three-ounce minimum · Mishima Reserve Ultra Grade · BMS 8–9	● The Chopped Steak 10 oz of hand-chopped dry-aged trim · grilled over the coals · black pepper & red onion jam · bone-marrow butter · tallow frites.	29	● Wagyu Carpaccio Shaved raw American Wagyu · black garlic · crisp capers · 24-month Parmigiano-Reggiano · lemon · olive oil. Mishima Reserve Ultra Grade · BMS 8–9	30
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THE CHOPS & THE SPIT · The block's heavier hand — chops, ribs & the rotisserie, plated with their sides

● Lamb Porterhouse a single chop 34 · two chops 58 Colorado lamb loin porterhouse · za'atar & herb marinade · date-pomegranate reduction · mint chimichurri · whipped potatoes. Colorado lamb · oak & lump charcoal	● Kurobuta Pork Porterhouse a single chop 32 · two chops 55 Bone-in loin and tenderloin · stone fruit reduction · yam purée. Kurobuta · 24-hour brine · oak & lump charcoal	● or ◆ Oak-Fired Baby Back Ribs, 4-Bone 29 Kurobuta · The Chophouse Zip — prickly pear & habanero · apple-jicama slaw · tallow frites.	● Mary's Chicken al Tawook a quarter, leg & thigh 25 · the half bird 37 Almond-wood rotisserie · yogurt, citrus & seven-spice marinade · toum · sumac onion · pan jus.
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THE RAW BAR & THE GRIND · The raw bar at the counter · The raw craft & the cooked half of the kibbeh — the full plates pour at dinner

● Tuna Crudo Spoons (3) Blood orange · sumac · chili oil — three to an order.	18	● Steak Tartare — the Bar Cut Hand ground · cured yolk · caper · shallot · pink salt · grilled sourdough.	19	● Blue Fin Toro Tuna Tartare Sashimi grade · wasabi · tobiko · Japanese cucumber · avocado · wakame · mango.	49	● Scallop, Apple & Citrus Tartare Diver scallop · green apple · celery leaf · Meyer lemon · first-press olive oil · trout roe.	32
◆ The Jumbo Gulf Shrimp Cocktail · (3) 24 · (6) 45 · (9) 66 Poached jumbo Gulf shrimp · horseradish cocktail sauce · lemon.							

FROM THE OVEN — THE 750° DOME & THE PIZZAS · Almond-wood fired · flatbreads blistered on the 750° stone · the bar pull — smaller than the lunch pie, built to pass · Blistered at 750° over almond wood, pulled at the bar rail — the bar pull, a smaller pie, blistered to pass

◆ Manakish Za'atar Za'atar · olive oil · sumac onion · labneh · V.	13	◆ Diavolo & Gorgonzola San Marzano · spicy Calabrian salami · creamy gorgonzola · olives · basil · oregano · olive oil · honey.	19	◆ Rustica Sweet sausage · peppers · mushrooms · caramelized onions.	19	◆ BBQ Chicken The Chophouse Zip — prickly pear & habanero · Mary's chicken · red onion · micro cilantro.	19
◆ Lahm Bi Ajeen — Lamb & Pine Nut Spiced lamb · pine nuts · yogurt · mint · Aleppo · N.	19	◆ The Simple Margherita Fior di latte · San Marzano · basil.	17	◆ Capricciosa Fior di latte · oyster mushrooms · marinated baby artichokes · olives.	19	◆ Vesuviana Sauce · bufala mozzarella · broccoletti rapini · sausage · mozzarella · asiago · aged Parmigiano-Reggiano · red chili flakes.	19
◆ Merguez, Hot Honey & Stracciatella Spicy merguez · hot honey · torn stracciatella.	18	◆ Margherita Bufala mozzarella · aged Parmigiano-Reggiano · fresh basil · San Marzano · heirloom tomatoes · sauce.	19	◆ Parmigiana di Melanzane Sauce · eggplant · mozzarella · aged Parmigiano-Reggiano · fresh basil · V.	19	◆ Via Bologna Bufala mozzarella · mortadella di Bologna · centered burrata · hot honey drizzle · crushed black pepper · pistachios · N.	19
◆ Fig & Prosciutto Black fig · prosciutto · cambozola · fennel arugula salad.	23	◆ Ultimo Italiano — The Meat Pepperoni · Italian sausage · roasted garlic.	19	◆ Funghi Roasted seasonal mushrooms · sauce · taleggio · thyme · mozzarella · aged Parmigiano-Reggiano.	19		

THE EMBER MEZZE · Live coals & wood — small plates and mezze, the way Sito set the table

◆ Sito's Spread Eggplant baba ghanoush from the embers · hummus crowned with brown-butter pine nuts · beet hummus · muhammara · labneh · olives · whipped feta · house pickles · saj flatbread · V · N. the way the family begins	38	◆ Sito's Mezze — the Trio House hummus · beet hummus · whipped feta · flatbread from the dome · V. Fritto Misto Calamari · bay shrimp · shredded carrots · zucchini · artichoke hearts · green beans — dusted and flash-fried · rémoulade · horseradish, roasted-tomato cocktail sauces. ◆ for the table Parmesan-Breaded Zucchini Sticks Labneh bi toum (garlic, mint, lemon, yogurt) · V.	19	◆ Dungeness Crab Cakes two 28 · four 49 Jumbo lump · rémoulade · spinach and wood-roasted tomato salad.	49	✦ The Saj Chips & Whipped Feta Wood-oven flatbread crisped · za'atar · whipped feta · V · N.	15
◆ Wood Oven-Roasted Wings 4 wings · spicy shatta · the Chophouse Zip — prickly pear & habanero · bleu dressing · carrots · celery.	15	◆ Wood Dome Medjool Dates three 18 · six 32 Slab bacon-wrapped · Gorgonzola and mascarpone · walnuts · arugula & fennel salad · old balsamic · N.	32	◆ Artichoke Spinach Dip Castroville artichokes · spinach · sourdough crostini	14	● Tallow Frites Belgian method, three times cooked · rosemary · sea salt.	13
◆ Coconut Shrimp three 24 · six 45 · nine 66 Pineapple, mango & roasted corn salsa · coleslaw · hot honey drizzle.	66			● Octopus, Lentils & White Beans Spanish octopus over the coals · red and green lentils · gigante beans · merguez sausage · sumac preserved lemon vinaigrette · Calabrian chili rouille.	29	● Onion Rings The Chophouse Zip — prickly pear & habanero.	15
Calamari Steak Strips — Flash-Fried Roasted red pepper & cocktail sauces.	24			◆ Ember Bread Service Wood-fired sourdough · warm markouk · labneh · roasted date butter · za'atar.	15	● Chips & Whipped Feta Hand-cut Kennebec chips · Himalayan pink salt.	12
				● Tomato & Burrata Seasonal tomatoes · basil · first-press olive oil · aged balsamic · Himalayan pink salt.	26	● Guacamole & Pita Chips Fresh house-made · lime · sea salt.	15

ROTISSERIE & COALS

Mary's Airline Chicken Piccata Airline breast · almond-wood oven finished · lemon · capers · chardonnay butter sauce · charred broccolini.	39	Mary's Airline Chicken Marsala Airline breast · almond-wood oven finished · oyster and maitake mushrooms · Marsala, Medjool date sauce · brown-butter whipped potato.	39	✦ Fish & Chips Lager-battered market fish · tallow frites · lemon-caper tartar · slaw · charred lemon.	32	Ora King Salmon Oak-grilled · charred lemon · fennel and arugula salad · available piccata style.	38
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Three generations of butchers · Live fire since 1992

The Wood-Fired Chophouse in the heart of Palm Springs, on Palm Canyon Drive

Kaiser Grille Chophouse · 205 South Palm Canyon Drive · Palm Springs, CA 92262 · (760) 323-1003 · kaisergrille.com

The Counter & the Barrel

Served all evening throughout the Block & Barrel — and onto the Canyon Terrace when we are full

THE GARDEN, THE COALS & THE STOCKPOT · THE SOUPS · From the stockpot that never quite goes out · Salads from the garden and the fire

For any salad or shared bowl add Mary's chicken + 10 · jumbo Gulf shrimp (3) + 18 · Ora King salmon + 15 · butcher's choice steak, 8 oz Prime + 18			
French Onion Soup Gratinée 17	● The Chophouse Caesar 18	● Mediterranean Chopped 19 / 36	◆ Charred Carrots & Labneh 23
Roasted bone & oxtail stock · Gruyère · Emmental · grilled sourdough crouton · baked under the crust. ● plated for one.	Romaine hearts · white anchovy · 24-month Parmigiano-Reggiano · spiced sourdough croutons · the dressing · add the block, by the ounce.	Greens · spinach · radicchio · artichoke · hearts of palm · cucumber · tomato · chickpea · feta · olive · avocado · sumac citrus vinaigrette · V · GF.	Coal-roasted desert carrots over cold whipped labneh · salty feta crumbled at the pass · medjool date · pistachio dukkah · lavender honey · mint — for the table · V · GF · N.
Split Pea Soup 13	● Fattoush of the Desert 18 / 32	● Za'atar-Roasted Beets 23	● The Chopped Bar Wedge 18
Our traditional favorite · merguez sausage. ● plated for one.	Heirloom tomato · cucumber · radish · pomegranate · shattered saj · za'atar · lemon vinaigrette · Vg.	Warm beets · greens · radicchio · Ruby Red grapefruit · Lebanese feta · pistachio · herbs · lemon sumac vinaigrette · V · GF · N.	Iceberg · bacon lardons · heirloom tomato · red onion · Shaft's blue cheese · dressing · chopped and tossed.
Lobster Bisque 21	● Sito's Minced Tabbouleh 18 / 32	● Salmon Niçoise 34	
Sherry · crème fraîche · sweet lobster meat. ● plated for one.	Romaine · mint · parsley · heirloom tomatoes · cracked bulgur · lemon · Ruby Red grapefruit vinaigrette · Vg.	Oak-grilled Ora King salmon · long beans · asparagus · fingerling · baby carrot · olive · egg · citrus Dijon · grilled sourdough.	

THE PASTA BOARD · The whole-animal economy, nothing wasted · prices read small / full

● Pappardelle al Forno 24 / 36	● Fettuccine Alfredo 19 / 29	● Lobster Bucatini 39 / 62
Prime beef & pork ragù bolognese · mozzarella & aged Parmigiano-Reggiano · blistered in the dome.	aged Parmigiano-Reggiano · butter · cracked pepper · V.	Maine lobster · tomato · garlic · chile · white wine.
● Cavatelli Pomodoro 18 / 26	● Fettuccine Cacio e Pepe 19 / 29	● Short Rib Bronze-Die Rigatoni 24 / 36
San Marzano · basil · first-press olive oil · V.	Pecorino · toasted black pepper · the silken emulsion · V.	Braised short rib · tomato · pecorino.

IN THE HAND · The counter's mains — with hand-cut chips

substitutions — tallow frites + 5 · sweet potato fries + 4 · parmesan & truffle frites + 6 · Caesar and house greens + 5 additional toppings — grilled onions, mushrooms, or fire-roasted jalapeño + 3 · sharp cheddar, Swiss, provolone, or pepper jack + 3 · slab bacon + 5			
● The Butcher's Burger 27	● The Beirut Hot Chicken 27	● The Butcher's Sourdough 39	● The Kaiser Turkey Club 26
Comté & aged sharp cheddar · black-salt butter · toum · Tellicherry pepper & red onion jam · pickles & turnips · brioche. the dry-aged grind, from our own aging room	Mary's chicken breast · buttermilk-sumac marinade · za'atar & seven-spice sourdough crumb crust, shatter-fried · hot harissa honey · black garlic toum · fattoush slaw · pickled pink turnips · grilled brioche. Mary's Organic · fried to order · spicy shatta on the side	The Steak Sandwich, Chophouse-style — 8 oz Butcher's Choice, oak-grilled, with garlic & bone-marrow butter · Tellicherry pepper & red onion jam · arugula · oven-blistered tomato · grilled sourdough · open-faced.	House-roasted Mary's turkey · applewood bacon · avocado · lettuce & tomato · Emmental · cranberry mayo · cranberry & walnut sourdough · N.
● The Block Smash 23		● Prime Rib French Dip 34	● The Catch Sliders (3) 27
Two patties off the plancha · sharp cheddar · grilled onions · house steak sauce · Kennebec chips.		Shaved rotisserie prime rib · Gruyère · horseradish cream · jus · baguette.	Cornmeal-crustéd · lemon tartar · house slaw · buttered and grilled brioche · pickled turnips.
		● The Butcher's Beef Sliders (3) 27	● The Cambozola Bacon Burger 29
		Fire-grilled · sharp cheddar · onion pepper jam · house steak sauce.	Cambozola · thick-cut bacon · Tellicherry pepper & red onion jam.

THE SIDES · From the coals and the pass — every cut above takes one

● Macaroni Gratin, Four Cheese 18	● Sautééd Spinach 17	● Creamed Spinach 16	● Brown-Butter Whipped Potato 14
add butter-poached Maine lobster + 24.	Garlic · lemon · pine nuts · first-press olive oil · V · GF · N.	● Purééd Orange & Garnet Yams 15	Yukon Gold · cream · butter — the house purée · V · GF.
● Tallow Frites, Parmesan & Truffle 16			

TO FINISH · The sweet close, the coffee & the barrel's last pour

Warm Fig & Crisped Kataifi 18	✦ Sito's Baklaweh 16	✦ Knafeh 15	Olive Oil & Citrus Cake 14
Black Mission figs, split and warmed · kataifi crisped in brown butter · our fig, pistachio, dark chocolate & kataifi gelato, churned in house. ● plated for one · V · N.	Fifty sheets of filo, salted butter never clarified · walnuts, ground coarse · baked until it shatters · rose water syrup · N.	Sweet cheese · crisp kataifi · orange-blossom syrup · pistachio · V · N.	Desert citrus · pistachio · mascarpone · V · N.
		Date & Toffee Pudding 14	Affogato 15
		Coachella Valley dates · brown-butter toffee · crème fraîche ice cream.	Espresso poured over the fig or the Lebanese coffee gelato · almond biscotti · V · N.

THE GELATO & THE SORBET · Churned and spun in our own kitchen · single 13 · double 19 · one of each 24

Fig, Pistachio, Dark Chocolate & Kataifi	Lebanese Coffee, Cardamom	Pomegranate, Blood Orange & Orange Blossom Sorbet
Churned in house · fig · crushed pistachio · dark chocolate with Mediterranean sea salt · kataifi · V · N.	A smooth coffee gelato · aromatic cardamom — simple, sophisticated · V.	Pomegranate · blood orange · fresh lemon · a delicate touch of orange blossom water · naturally dairy-free · Vg.

COFFEE & TEA

the rakweh — cardamom coffee in the long-handled pot, poured unfiltered · with a date ma'amoul 8 Peerless Organic Coffee 5 · Espresso 5 · Cappuccino 7 · Latte 7 · Smith Teamaker by Steven Smith 7
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THE HOUSE · Our rooms, our hours and our standards — and the family behind them

The full dinner menu travels to the bar on request · one menu, one standard — reviewed each spring and fall against sales and guest data.			
FROM THE FAMILY	CELEBRATE LIFE, PALM SPRINGS-STYLE	THE ROOMS & THE HOURS	OUR STANDARDS
Named for my father, Kaiser Morcus, who broke porterhouse for Gerald Ford across his Vail meat counter — we opened this house together in 1992. The Lebanese recipes came down from Sito and from my mother — the most prized possession our family owns. — Lee Morcus	intimate dinners to receptions of six hundred · three of the finest terraces in the valley, misted and fire-warmed · live fire and our own butcher room · at the corner we have held since 1992 groups@kaisercorp.com	THE HOUSE · lunch Monday to Friday 11:30–3 · brunch Saturday & Sunday 10–3 · the First Fire from the lighting at three · the First Seating 4–6 · dinner nightly · after nine, Thursday to Saturday THE CHOPHOUSE · the dining room · the Vail Boardroom · the Canyon, Mesa & Mountainview Terraces, open to the stars THE BLOCK & BARREL · the bar · Sito's Table · the Fireside · the Salt Side · the Sidewalk	The Ranch Standard — pasture-raised beef and livestock, all natural, free of added hormones, antibiotics and growth promotants · ranch-specific, one source, aged and broken by hand in our own room. The Water Standard — fresh and pristine, wild or sustainably raised, sourced to Monterey Bay Aquarium Seafood Watch guidance · the day's fish noted nightly.

◆ made to pass · ● plated for one · ✦ a Morcus family signature · V vegetarian · Vg vegan · GF gluten-free · N contains nuts

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase the risk of foodborne illness, especially if certain medical conditions are present.

An 18% taxable service charge is added for parties of six or more — it is shared with the full house team.

SAHTEIN — To Your Health

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