KAISER GRILLE
CHOPHOUSE
FIRE · SALT · LINEAGE

✦

THE THIRD ACT

THE SAHRA — *the lingering* —

the sweets, the rakweh & the digestifs

The table is not cleared yet. This is the part of the evening the house is named for — the house my father, Kaiser Morcus, and I opened together in 1992: the sweet, the pot of cardamom coffee poured at the table, and whatever you would like to sit behind while the room empties. Ask, or just say yes.

THE SWEETS

The sweet close the dinner card has been pointing at all night, and what the prix-fixe finishes on.

Warm Fig & Crisped Kataifi 18
Black Mission figs, split and warmed · kataifi crisped in brown butter · our fig, pistachio, dark chocolate & kataifi gelato, churned in house.

Date & Toffee Pudding 14
Coachella Valley dates · brown-butter toffee · crème fraîche ice cream.

Olive Oil & Citrus Cake 14
Desert citrus · pistachio · mascarpone · V · N.

Affogato 15
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
Churned in house · fig · crushed pistachio · dark chocolate with Mediterranean sea salt · kataifi · V · N.

Lebanese Coffee, Cardamom
A smooth coffee gelato · aromatic cardamom — simple, sophisticated · V.

Pomegranate, Blood Orange & Orange Blossom Sorbet
Pomegranate · blood orange · fresh lemon · a delicate touch of orange blossom water · naturally dairy-free · Vg.

THE PASTRY BENCH

Plated to order, and none of it counted against the set menu. The knafeh comes in its own pan, for the middle of the table.

Sito's Baklaweh 16
Fifty sheets of filo brushed with whole salted butter — never clarified, the way she made it · walnuts, ground coarse · baked in the almond-wood dome until the top shatters · rose water syrup, poured cold over hot · N.

Knafeh, Cut at the Table ◈ 22
Shredded kataifi baked over warm akkawi · the orange blossom syrup goes on at the table, hot, and you will hear it · ashta ice cream on top, melting · crushed pistachio · N.

Cappuccino Mousse Cake 15
Praline crust, ground nuts and caramel · Callebaut dark chocolate mousse · cardamom coffee from the rakweh · fresh berries · N.

Chocolate Lava Cake, à la Mode 18
Molten Callebaut truffle center · french vanilla ice cream · berries · tahitian vanilla bean cream.

Lemon & Mastic Cheesecake ◆ 14
Meyer lemon · mascarpone · mastic · arak-macerated raspberry · orange blossom · almond crust · N.

Crème Brûlée 14
The pastry chef's flavor of the week · burnt sugar · Callebaut chocolate · coconut macaroon.

◈ *to share at the center of the table* · *N contains nuts* · ◆ *arak*

THE RAKWEH

The long-handled pot, brought to the rise three times and poured unfiltered at the table.

Levantine Cardamom Coffee, from the Rakweh — 8 · for two 14 · for the table 24
Cardamom coffee brought to the rise in the long-handled pot, poured unfiltered · with a date ma'amoul.

COFFEE & TEA

Peerless Organic Coffee — 5
Fair trade · 100% arabica beans · small-batch roasted.

Espresso 5 · Caffè Americano 5 · Double Espresso 7
Cappuccino 7 · Double Cappuccino 9 · Latte 7

Moroccan Mint Tea — 6

Lebanese iced coffee — 7

Smith Teamaker by Steven Smith — 7
Varietals change.

COFFEE, WITH SOMETHING IN IT

Arak & Cardamom Coffee ◆ — 18
arak alongside cardamom coffee — the levantine close

Irish Coffee — 15
irish whiskey, hot coffee, demerara, softly whipped cream · warm

Kaiser Coffee — 15
bourbon, hot coffee, date syrup, whipped cream, date caramel · warm

DESSERT IN A GLASS

The pastry section's own pantry — pistachio, chocolate, baklaweh, fig leaf — poured instead of plated.

Chocolate Espresso Martini — 20
vodka, coffee liqueur, crème de cacao, espresso · straight up

Baklaweh in a Glass — 18
bourbon, walnut liqueur, honey, orange blossom, pistachio · straight up

Fig-Leaf Martini — 20
fig-leaf-infused gin, dry vermouth, saline · straight up

Be Naughty ◆ — 20
arak, dark chocolate, coffee, date, cardamom cream · straight up

Pistachio Espresso Martini — 20
pistachio orgeat, vodka, coffee liqueur, fresh espresso · straight up

◆ *arak*

SWEET & FORTIFIED — THREE OUNCES

By the glass, and a flight for the table that cannot choose.

Pedro Ximénez Sherry — 15
jerez, spain

Tawny Port, 20-year — 18
douro, portugal

Sauternes — 19
bordeaux, france

Dessert Wine Flight — 26
three pours, chosen by the somm

THE AFTER-DINNER SHELF

Twenty-four bottles kept for the end of a night — aged, poured neat, and worth the time they take.

COGNAC, ARMAGNAC & CALVADOS — TWO OUNCES

Hennessy V.S.O.P. *France* 22
Pierre Ferrand Réserve *France* 28
Rémy Martin X.O. *France* 48
Hennessy X.O. *France* 52
Castarède Armagnac XO *Bas-Armagnac, France* 26
Delord 25-Year Armagnac *Bas-Armagnac, France* 42
Louis XIII *France · one ounce* 285

AMARI, FERNET & ARAK — TWO OUNCES

Aperol *Italy* 10
Campari *Italy* 11
Amaro Nonino Quintessentia Friuli, Italy 28
Fernet-Branca Milan, Italy 15
Bénédictine *Fécamp, France* 13
Chartreuse Green *Voiron, France* 16
Razzouk Arak 100 Lebanon 14
El Massaya Arak Bekaa Valley, Lebanon 18

SINGLE MALT SCOTCH — TWO OUNCES

Glenlivet 18-Year *Speyside* 28
Glenmorangie 18-Year *Highland* 32
Macallan 18-Year Sherry Oak *Speyside* 58
Macallan 25-Year *Speyside* 185
Lagavulin 16-Year *Islay* 38
Ardbeg Uigeadail *Islay* 28
Highland Park 18-Year *Orkney* 30

JAPANESE WHISKY — TWO OUNCES

Hibiki Japanese Harmony *Suntory* 24
Nikka From the Barrel *blended* 22

THE SPIRIT LIST, IN FULL

And the other one hundred and three bottles the house pours, carried here whole so that the end of a night never has to send anybody back to the bar.

PORT — THREE OUNCES
Graham's 6 Grapes 14 · Graham's 20-Year 24

COGNAC — TWO OUNCES
Rémy Martin V.S.O.P. 27 · Courvoisier V.S. 19
Hennessy V.S. 19 · Frapin V.S.O.P. 28

CORDIAL & SPIRIT — TWO OUNCES
St. George Absinthe Verte 18 · Amaretto Disaronno 18
Baileys 18 · B&B 18 · Drambuie 18
Dry Sack Sherry 18 · Frangelico 18 · Galliano 18
Grand Marnier 18 · Piave Grappa 24 · Kahlúa 16
Metaxa Ouzo 17 · Pallini Limoncello 18
Tia Maria 18 · Tuaca 18

GIN *two ounces · the well to The Botanist — the Gin & Fire is built on the Mare*
Beefeater 15 · Bombay Sapphire 16 · Gin Mare 18
Hendrick's 18 · Plymouth 17 · St. George Terroir 18
Tanqueray 16 · The Botanist 19

VODKA *two ounces · the well to Chopin — the Desert Martini is built on the Potato*
Absolut 15 · Chopin Potato 18 · Grey Goose 18
Hangar 1 17 · Ketel One 16 · Tito's Handmade 15

RUM *two ounces · white for the daiquiri, dark for the highball, three worth drinking neat*
Appleton Estate 12-Year 22 · Bacardí Superior 15
Diplomático Reserva Exclusiva 22
Flor de Caña 12-Year 19 · Goslings Black Seal 16
Mount Gay Black Barrel 17 · Plantation 3 Stars 16
Ron Zacapa 23 Solera 26

SINGLE MALT SCOTCH — TWO OUNCES
Glenlivet 12-Year 29 · Glenfiddich 12-Year 29
Glenfiddich 15-Year 49 · Macallan 12-Year 29
Lagavulin 16-Year 38

BLENDED SCOTCH — TWO OUNCES
Chivas Regal 18 · Dewar's White Label 16
Dewar's 12-Year Double Aged 22 · Johnnie Walker Red 17
Johnnie Walker Black 22 · Johnnie Walker Blue 50

IRISH WHISKEY — TWO OUNCES
Jameson 15 · Bushmills 17 · Paddy's 17

BOURBON — TWO OUNCES
Buffalo Trace 18 · Bulleit 18 · Jim Beam 15
Knob Creek 18 · Maker's Mark 18 · Wild Turkey 17
Woodford Reserve 18 · Old Forester 17
Four Roses Single Barrel 25
WhistlePig PiggyBack Snout to Tail Bourbon 6 Year 25
Elijah Craig Barrel Proof 31 · Weller Antique 107 33

AMERICAN WHISKEY — TWO OUNCES
Bulleit Rye 18 · Fireball Cinnamon 15 · Jack Daniel's 16
Jack Daniel's Bonded 18 · Gentleman Jack 20
Jack Daniel's Single Barrel 25 · Seagram's 7 Crown 15
Skrewball 17 · Southern Comfort 15
WhistlePig PiggyBack Rye 6 Year 25
WhistlePig 10-Year Rye 29 · Sazerac Rye 25

CANADIAN WHISKY — TWO OUNCES
Crown Royal 18 · Canadian Club 15 · Seagram's VO 15

TEQUILA — BLANCO *two ounces · aged less than 2 months in oak*
Casamigos 16 · Cazadores 16 · Don Julio 16
Herradura 16 · Milagro Silver 16 · Patrón Silver 16
Lalo 18 · Tequila Ocho Plata 20

TEQUILA — REPOSADO *two ounces · aged in oak 2 months to 1 year*
Cazadores 18 · Don Julio 18 · Herradura 18 · Patrón 18

TEQUILA — AÑEJO *two ounces · aged 1-3 years in small oak barrels*
Camarena 20 · Don Julio 20 · Don Julio 1942 60
Herradura Añejo 22 · Patrón Añejo 22
Tres Generaciones 29 · Elemental Mezcal 22

CELEBRATE LIFE, PALM SPRINGS-STYLE

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 Lebanese recipes came down from Sito and from my mother — the most prized possession our family owns. — Lee Morcus

SAHTEIN — TO YOUR HEALTH

and stay as long as you like