THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

The Block & Barrel

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

WELCOME TO THE BLOCK & BARREL

Welcome to the bar. Every great meal in our family began at Sito's table, and this is ours — the butcher's block at one end and the barrel at the other, one house with two ways to enjoy it. The beef is broken by hand in our own room and seared on the copper a few feet from your stool. We are named for my father, Kaiser Morcus, who broke porterhouse for Gerald Ford across his Vail meat counter; the Lebanese recipes came down from Sito and from my mother. Pull up. Stay a while.

— Lee Morcus

THE RANCH STANDARD
pasture-raised beef, livestock and poultry, all natural — free of added hormones, antibiotics, or other growth promotants — ranch and breed-specific, source-verified, aged and broken by hand in our own room · Brandt Beef, Imperial Valley · one ranch since 1945 · USDA Prime.

THE WATER STANDARD
Fresh and pristine, wild or sustainably raised, to Monterey Bay Aquarium Seafood Watch guidance · the day's fish noted daily.

THE KITCHEN STANDARD
Boneless cuts wet-aged, bone-in dry-aged in our own case · the frites are Belgian, three times cooked in our own tallow · seasoned with salts, cracked peppercorns, spices and herbs — roasted, ground and blended in our own kitchen.

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THE COUNTER

The mezze, the basket and the garden · order three or four and let them go around

THE MEZZE, FROM THE EMBERS

Live coals and wood — the way Sito set the table

Sito's Mezze — Full Spread 29
Baba ghanoush · hummus · beet hummus · labneh · muhammara · olives · whipped feta · flatbread from the dome.

Sito's Trio 19
Hummus · beet hummus · whipped feta · flatbread from the dome.

Whipped Feta and Flatbread 15
Whipped feta · flatbread from the dome · V. ◈

Muhammara and Flatbread 16
Spicy red pepper and walnut dip · Aleppo · pomegranate molasses · N. ◈

Hummus and Flatbread 15
House hummus · olive oil · flatbread from the dome · V.

Charcuterie & Cheese Board ◈ 45
San Daniele riserva · Genoa salami · soppressata · capicola · spicy Calabrese · Mortadella di Bologna · Shaft's blue · cambozola · Manchego · taleggio · 24-month Parmigiano · bufala ciliegine · almonds · olives · grapes · melon · mostarda · grilled crostini · the whole shelf · N.

Ember Bread Service half 10 · full 15
Wood-fired sourdough · Tannour flatbread · labneh · roasted date butter · za'atar · olive oil · sea salt · the half, for two.

Wood-Roasted Medjool Dates three 18 · six 32
The jewel of the desert · walnut, gorgonzola and mascarpone stuffed · bacon-wrapped · arugula and fennel · aged balsamic · N.

Loaded Nachos Mary's chicken 26 · prime beef 31
Corn tortilla chips · refrito pinto beans · sharp cheddar, Jack & Cotija · tomatoes · pico de gallo · jalapeños · guacamole · sour cream · tomatillo & serrano salsa verde · chili de árbol salsa roja.

FROM THE OCEAN & THE BASKET

Off the ice and out of the fryer basket

Fritto Misto 32
Calamari · bay shrimp · shredded carrots · zucchini · artichoke hearts · green beans — dusted and flash-fried · Rémoulade · horseradish, roasted-tomato cocktail sauces.

Shrimp Cocktail three 24 · six 45 · nine 66
Jumbo Gulf shrimp · charred-tomato horseradish cocktail sauce · charred lemon. ◈

Calamari Steak Strips 24
Flash-fried · red pepper & cocktail sauces.

Dungeness Crab Cakes two 28 · four 49 · six 73
Rémoulade · spinach and wood-roasted tomato salad · sumac, Meyer lemon vinaigrette. ◈

Wood Grilled Octopus 29
Spanish octopus over the coals · red and green lentils · white beans · merguez sausage · sumac preserved lemon vinaigrette · Calabrian chili rouille · grilled sourdough.

Bluefin Tuna Tartare 34
Sashimi grade · wasabi · tobiko · Japanese cucumber · avocado · edamame · wakame seaweed salad · mango · green onion · sake, soy and ginger reduction · pickled ginger.

Wood Oven-Roasted Wings 15
4 wings · spicy shatta · the Chophouse Zip — habanero & prickly pear · bleu dressing · carrots · celery.

Parmesan Zucchini Sticks 19
Labneh bi toum (garlic, mint, lemon, yogurt sauce) · V.

Artichoke Spinach Dip 16
Castroville artichoke · spinach · crostini.
add butter-poached Maine lobster + 24.

Onion Rings 16
The Chophouse Zip — habanero & prickly pear.

Guacamole & Flatbread Chips 15
House-made · lime · sea salt.

Coconut Shrimp three 24 · six 45 · nine 66
Pineapple, mango & roasted corn salsa · jicama, green apple & cabbage coleslaw · hot honey drizzle. ◈

SOUPS

From the stockpot that never quite goes out

French Onion Soup Gratinée 17
Bone & oxtail stock · Gruyère · Emmental.

Split Pea Soup 13
Our traditional favorite · merguez sausage.

Lobster Bisque 21
Sherry · crème fraîche · sweet lobster meat.

THE GARDEN, THE COALS & THE STOCKPOT

From the garden and off the coals · where two prices are shown, the first is plated for one and the second the bowl to share

APPETIZER SALADS

Chophouse Caesar 18 / 32
Romaine hearts · white anchovy · 24-month Parmigiano-Reggiano · sourdough croutons · the dressing.

Chopped Bar Wedge 18 / 32
Iceberg · Shaft's blue · applewood bacon lardons · heirloom tomato · red onion · sumac, citrus, Shaft's blue cheese dressing.

Grille Greens, Dates & Manchego 18 / 32
Organic greens · Granny Smith apple · Medjool dates · walnuts · Manchego · torn za'atar flatbread · pomegranate · white balsamic vinaigrette · V · N.

Sito's Minced Tabbouleh 18 / 32
Romaine · mint · parsley · green onion · heirloom tomatoes · cracked bulgur · lemon · Ruby Red grapefruit vinaigrette · Vg.

Mediterranean Chopped 19 / 36
Greens · spinach · radicchio · artichoke · hearts of palm · cucumber · tomato · chickpea · feta · olive · avocado · sumac citrus vinaigrette · V.

Za'atar-Roasted Beets, Grapefruit & Feta 23
Warm beets · greens · radicchio · Ruby Red grapefruit · Lebanese feta · pistachio · herbs · lemon sumac vinaigrette · V · GF · N.

any salad or bowl — Mary's chicken + 10 · Gulf shrimp + 15 · Ora King Chinook salmon + 15 · butcher's choice steak, 8 oz Prime + 18

ENTRÉE SALADS

The garden, made the meal

Fresh Bay Shrimp Louie 32
Iceberg · charred long beans · asparagus · heirloom tomatoes · fingerling potatoes · egg · avocado · Louie dressing.

Crab Cake Louie 36

Traditional Tossed Cobb 28
Mary's turkey breast · romaine · applewood-smoked bacon lardons · egg · Shaft's blue cheese and Shaft's blue cheese dressing · heirloom tomatoes · avocado · olives · grilled sourdough.

Steak Cobb 39

Salmon Niçoise 38
Oak-grilled Ora King, the Block cut · long beans · heirloom tomato · baby carrots · watermelon radish · fingerling potatoes · olive · egg.

Chicken Chopped Mediterranean 29
Mary's chicken · greens · spinach · radicchio · artichoke · hearts of palm · cucumber · tomato · chickpea · feta · olive · avocado · sumac citrus vinaigrette.

Ora King Chinook Salmon Mediterranean Chopped 38

PASTA BOARD

Fresh pasta · nine off the board

Beef Stroganoff with Pappardelle 45
Beef tenderloin tips · seasonal mushrooms · pearl onions · sour cream · touch of cognac and cabernet sauvignon.

Cavatelli Pomodoro 26
Cavatelli · San Marzano and fresh tomatoes, slow-simmered · garlic · torn basil · hint of marinara · first-press olive oil · V.

Fettuccine Alfredo 29
Egg fettuccine · 24-month Parmigiano-Reggiano and sweet butter · V.

Fettuccine Cacio e Pepe 29
Pecorino Romano · cracked Tellicherry pepper — the silky emulsion · V.

Lobster Bucatini 64
Butter-poached Maine lobster tail · San Marzano tomato · garlic · chili flake · white wine · bucatini · preserved lemon.

Frutti di Mare, Paccheri 54
Mussels · clams · calamari · shrimp · the day's fish trim · garlic · chili flake · white wine · shaved bottarga · preserved lemon · fresh paccheri · toasted sourdough crumb.

Short Rib Bronze-Die Rigatoni 37
Slow-braised beef short rib · Château Musar red & madeira · warm spice · tomato · bronze-die rigatoni, cut rough so the sauce holds · pecorino.

Lamb Merguez Cavatelli 33
Colorado lamb merguez · harissa & warm spice · San Marzano tomato · torn mint · fresh cavatelli · pecorino.

Pappardelle Bolognese al Forno 37
Slow-cooked ragù of prime beef, veal and pork trim with fennel sausage · mozzarella & aged Parmigiano-Reggiano · blistered in the wood-fired oven — arrives bubbling.

add shredded Mary's rotisserie chicken + 10 · Gulf shrimp + 15 · Ora King Chinook salmon + 15 · gluten-free pasta + 4

IN THE HAND

The Chuck eye and dry-aged grind through our own grinder. Fresh daily. · Hand-cut Kennebec chips · Himalayan pink salt
The counter's mainsevery burger on the grilled house-made cheddar and pasilla focaccia bun

Butcher's Beef Sliders (3) 27
Fire-grilled · sharp cheddar · onion pepper jam · house steak sauce.

Butcher's Burger 27
Comté & aged sharp cheddar · black-salt butter · toum · Tellicherry pepper & red onion jam · Lebanese pickled vegetables.

Cambozola Bacon Burger 29
Cambozola · thick-cut bacon · Tellicherry pepper & red onion jam.

Kaiser Turkey Club 26
Roasted Mary's turkey breast · bacon · lettuce · heirloom tomato · avocado · Emmental · cranberry mayo · cranberry walnut sourdough · N.

Beirut Hot Chicken Sandwich 27
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 house-made focaccia bun.

Prime Rib French Dip 34
Shaved off the rotisserie · grilled baguette · Gruyère · horseradish cream · served with au jus.

substitutions — tallow frites + 4 · sweet potato fries + 4 · parmesan & truffle frites + 5 · Caesar or house greens + 5
toppings — grilled onions, mushrooms, fire-roasted jalapeño + 3 · slab bacon + 5 · sharp cheddar, Swiss, provolone or pepper jack + 3

THE DOME — PIZZA AND FLATBREAD, SINCE 1992

The Best in the desert — reputation earned · 750° almond-wood oven, blistered on the stone. ◈

Merguez & Stracciatella Cheese 24
Spicy merguez · hot honey · torn stracciatella.

Spicy Hawaiian 25
Grilled pineapple · ham · jalapeño.

Diavolo & Gorgonzola 26
Spicy Calabrese · gorgonzola · honey.

Ultimo Italiano — The Meat 25
Pepperoni · Italian sausage · roasted garlic.

Simple Margherita 22
Fior di latte · San Marzano · basil, sauceless · V.

Chophouse Zip BBQ Chicken 24
habanero & prickly pear · Mary's chicken · cilantro.

Vesuviana 26
Bufala mozzarella · broccoletti rapini · fennel sausage · asiago · red chili flakes.

Via Bologna 26
Fior di latte · mortadella di Bologna · hot honey · black pepper · pistachios · N.

Margherita 23
Bufala Mozzarella · Parmigiano Reggiano · fresh basil · heirloom tomatoes · San Marzano sauce · V.

Bianca — Quattro Formaggi 25
Four cheese white, no sauce · stracciatella · taleggio · 24-month Parmigiano · fior di latte · black pepper · V.

Funghi 24
Roasted seasonal mushrooms · taleggio · thyme · aged Parmigiano · V.
Capricciosa Pizza — add marinated artichoke hearts + 5

Parma — Fig & Cambozola ✦ 27
Prosciutto di Parma · sweet figs · cambozola · fennel & arugula · aged balsamic.

Rustica 25
Sweet fennel sausage · roasted mushrooms & red peppers · caramelized onions · mozzarella.

sauceless at no charge · gluten-free crust + 5

Build Your Own 27
San Marzano sauce and mozzarella from the 750° dome · any three toppings included · each further topping at the price shown
the meats + 7 — bacon lardons · bone marrow · capicola · 42-day dry-aged trim · Genoa salami · ham · Italian sausage · lamb merguez · Mary's chicken · Mortadella di Bologna · pepperoni · Prosciutto di Parma · San Daniele riserva · slab bacon · soppressata · spiced Colorado lamb · spicy Calabrese · sweet fennel sausage · N
the cheese + 6 — asiago · bufala mozzarella · burrata · cambozola · fior di latte · gorgonzola · Manchego · mozzarella · 24-month Parmigiano · Shaft's blue · stracciatella · taleggio
the garden + 5 — artichoke hearts · asparagus · caramelized onions · date · fennel · fig · jalapeño · olives · pineapple · rapini · red onion · roasted garlic · roasted peppers · seasonal mushrooms · tomatoes

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FROM THE BLOCK — TO THE FIRE

Brandt Beef, Imperial Valley · one ranch since 1945 · USDA Prime
boneless cuts wet-aged, bone-in dry-aged in our own case

THE BLOCK

Every cut broken by hand in our own room · seared on the copper, carved at the counter

Butcher's Choice Steak Frites 39
Oak-grilled · roasted-shallot bone-marrow butter · sourdough · tallow frites · 8 oz, 35-day aged.

Chopped Steak 32
10 oz dry-aged trim · red onion jam · bone-marrow butter · tallow frites.

Wagyu Carpaccio 32
Shaved raw · black garlic · crisp capers · Parmigiano · lemon.

Block & the Garden — Steak Salad 39
Oak-grilled Prime, 8 oz · romaine & arugula · corn · avocado · blue cheese.

Butcher's Sourdough — Steak Sandwich 39
8 oz Butcher's Choice, oak-grilled · garlic & bone-marrow butter · red onion jam · arugula · oven-blistered tomato · grilled sourdough.

Tenderloin Tail 39
The 4 oz cut off the barrel filet — two to a steer · over the coals · bone-marrow butter · sourdough garlic bread · tallow frites.
Limited nightly. When it is gone, it is gone.

BONE-IN BEEF

The two the house is built on — 42-day dry-aged on the bone in our own case, 22 ounces apiece

Bone-In Chophouse Strip 94
22 oz · 42-day dry-aged · bone-in NY strip · bone-marrow butter · marinated ember-roasted shallots.

Cowboy Bone-In Rib Chop 97
22 oz · 42-day dry-aged · cherry & oak coals · bone-marrow butter · marinated ember-roasted shallots.

CHOPS & RIBS

The lamb, the pork and the ribs, off the coals

Lamb Porterhouse single 34 · two 49
Colorado lamb loin · za'atar & herb marinade · date, pomegranate & port wine reduction · brown butter potato.

Kurobuta Pork Porterhouse 39
A single bone-in chop — loin and tenderloin · grilled stone fruit reduction · puréed orange and garnet yams.

Oak-Fired Baby Back Ribs four bone 29 · eight bone 52
Kurobuta · the Chophouse Zip — habanero & prickly pear · apple-jicama slaw · tallow frites.

Beef Short Rib with Lebanese Spice, "off the bone" 54
Slow-braised · Château Musar red & madeira · dried plum & apricot · olives · almonds · root vegetables · over whipped potatoes · N.

STEAKS

Wet-aged and boneless — the butcher's choice, cut to order

Filet Mignon 69
8 oz · boneless, 28-day wet-aged · center-cut · classic béarnaise.

Filet Mignon, the Grand Cut 89
12 oz · boneless, 28-day wet-aged · the full center-cut head of the barrel filet · classic béarnaise.

New York Strip 79
14 oz · boneless, 42-day wet-aged · firm · mineral · roasted bone-marrow butter · marinated ember-roasted shallots.

Denver Steak Frites 67
12 oz · Mishima Reserve Ultra Grade · tender shoulder cut · merlot & roasted-shallot maître d' butter · marinated ember-roasted shallots.

Boneless Ribeye 84
16 oz · boneless, 42-day wet-aged · marbled · juicy · roasted bone-marrow butter · marinated ember-roasted shallots.

CHICKEN

Mary's chicken — the airline breast off the coals, the half bird off the almond-wood spit

Mary's Airline Chicken Piccata 42
Lemon · capers · chardonnay butter · broccolini · whipped potatoes.

Mary's Airline Chicken Marsala 42
Seasonal mushrooms · Marsala & Medjool date · broccolini · whipped potatoes.

Mary's Chicken, al Tawook 37
Half bird · almond-wood rotisserie · yogurt, citrus & seven-spice marinade · roasted garlic toum · sumac onion · tallow frites.

FROM THE SEA

The open coals, the copper and the fryer basket

THE DAY'S WHOLE FISH — BROKEN IN THE HOUSE

The fish come in counted, not stocked. We break them here: the fillet to the plate, the frame to the stock. Nothing crosses an ocean to be wasted.

Ora King Chinook Salmon 49
Oak-grilled · charred lemon · mango, mint & pomegranate salsa · broccolini · whipped potatoes.

Ora King Chinook Salmon Piccata 49
Sautéed · sweet butter · lemon · capers · chardonnay butter sauce · broccolini · whipped potatoes.

Fish & Chips 34
Lager-battered · tallow frites · lemon-caper rémoulade · slaw.

Branzino Fillet Piccata 57
Sautéed · sweet butter · lemon · French capers · chardonnay butter sauce · roasted fingerlings · charred broccolini · charred lemon.

Turbot, Brown Butter & Beurre Blanc 64
Fillet · seared on the copper · brown butter baste · lemon beurre blanc · Parmesan risotto, or crushed and crisped fingerling potatoes · blistered long beans almondine · fried caper. N

SIDES

From the coals and the pass — to pass around the table

Tallow Frites 13
Triple cooked · Himalayan pink salt · Vg.

Truffle Parmesan Frites 16
Triple cooked · Parmesan · truffle · Himalayan pink salt.

Whipped Potatoes 14
Yukon Gold · cream · sweet butter · V · GF.

Broccolini & Calabrian Chili 16
Olive oil · chili flake · Vg · GF.

Sautéed Spinach 17
Garlic · lemon · pine nut · olive oil · GF · N.

Creamed Spinach 16
Parmigiano-Reggiano · V · GF.

Blistered Long Beans 16
Sumac & almond chermoula · Vg · GF · N.

Puréed Orange & Garnet Yams 15
Pomegranate · dates · Vg · GF.

Four-Cheese Cavatelli 18
The house mac & cheese.
add butter-poached Maine lobster + 24.

TO FINISH

Date & Toffee Pudding 15
Coachella Medjool dates · toffee.
add French vanilla ice cream + 7

Olive Oil & Citrus Cake 15
Desert citrus · semolina · pistachio · mascarpone · N.

Affogato 14
Espresso poured over the Lebanese Coffee & Cardamom Gelato · date ma'amoul · V · N.

Gelato & the Sorbet 12 / 18 / 23
Made for us alone by an Italian chef at his own gelateria.
One generous scoop 12 · two 18 · all three 23.

Fig, Pistachio, Dark Chocolate & Kataifi
Fig conserve · pistachio · dark chocolate, sea salt · kataifi · V · N.

Lebanese Coffee & Cardamom
A smooth coffee gelato · aromatic cardamom · V.

Blood Orange Pomegranate Sorbet
Blood orange · pomegranate · naturally dairy-free · V · Vg.

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CELEBRATE LIFE, PALM SPRINGS-STYLE

Intimate dinners to receptions of six hundred · three of the finest terraces in the valley, misted and fire-warmed · 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 from four · after nine, Thursday to Saturday

ONE HOUSE, TWO ROOMS
cut from the same room, on the same morning · one kitchen, one cellar, one standard

THE CHOPHOUSE
the dining room · the Vail Boardroom · the Canyon, Mesa & Mountainview Terraces

THE BLOCK & BARREL
the bar · Sito's Table · the Fireside · the Salt Side · the Sidewalk

V vegetarian · Vg vegan · GF gluten-free · N contains nuts

One menu, one standard — reviewed each spring and fall against sales and guest data.

Raw and chilled items are prepared to order. 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% gratuity is added for parties of six or more — it is shared with the full house team.

KAISER GRILLE CHOPHOUSE · THE BLOCK & BARREL
205 South Palm Canyon Drive, Palm Springs, California 92262 · 760.323.1003 · kaisergrille.com
The bar · Sito's Table · the Fireside · the Salt Side · the Sidewalk · groups@kaisercorp.com

SAHTEIN — To Your Health