

THE WOOD-FIRED CHOPHOUSE OF PALM CANYON
FIRE · SALT · LINEAGE

The Canyon Terrace Brunch

The Chophouse Brunch on the Canyon Terrace · Saturdays and Sundays, ten to three

WELCOME TO THE TERRACE

Good morning, or good afternoon — brunch runs from ten until three. Welcome. Take a table under the mountains and let us feed you the way this house has fed the valley since 1992, out of the same butcher shop and the same live-fire kitchen that serve our dinner room. 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.

— 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.

THE WATER STANDARD

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

THE KITCHEN STANDARD

One menu, one service — all the terrace serves at brunch is on this card · 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.

CHOPHOUSE BRUNCH SIGNATURES

Prime beef, wood fire, farm eggs — proper steakhouse comfort

Kaiser Steakhouse Breakfast 24

Two farm eggs any style · choice of steakhouse bacon, sage, Italian, or lamb merguez sausage — or ½ & ½ · roasted baby potatoes · grilled sourdough · preserves.

Wood-Fired Prime Steak & Eggs 42

8 oz USDA Prime Steak · butcher's choice · oak-grilled · two farm eggs · roasted baby white-rose potatoes · blistered tomatoes · grilled sourdough.
Brandt Beef, CA · USDA Prime

Shakshuka 24

Eggs poached in smoky tomato & pepper · feta · herbs · wood-oven flatbread · V.

TO BEGIN — THE MEZZE & BREADS

Baked fresh this morning, and Sito's table beside it

Lineage Biscuits for Two 14

Laminated by hand with cultured butter · whipped date butter · preserves.
served warm, for the table · the butcher's biscuit

Sito's Trio 19

House hummus · beet hummus · whipped feta · fresh flatbread from the 750° dome.

Sito's Mezze — Full Spread 29

Baba ghanoush · hummus · beet hummus · labneh · muhammara · olives · whipped feta · fresh flatbread from the 750° dome.

Charred Carrots & Labneh 23

Coal-roasted desert carrots over cold whipped labneh · salty feta crumbled at the pass · medjool date · pistachio dukkah · lavender honey · mint · V · GF · N.

FROM THE SWEET TABLE & THE GRIDDLE

From the wood oven and the copper · the pancakes, waffles and French toast with our own bourbon maple syrup

Giant Kaiser Grille Cinnamon Roll 13

Baked large for the table · raisin · walnut · mascarpone frosting · N.

Ricotta & Ashta Cream Pancakes 21

Ashta — orange-blossom and rose sweet cream · pistachio · V · N.

Lemon Ricotta Pancakes with Blueberries 27

Blueberries · Meyer lemon curd · whipped mascarpone · pistachio · V · N.

Labneh, Granola, Fruit, & Lavender Honey 19

Strained labneh · berries · stone fruit · local lavender honey · pistachio · mint · V · N

Date & Pistachio Belgian Waffle 22

Medjool dates · roasted pistachios · whipped mascarpone · V · N.

Cinnamon Roll French Toast 26

The Kaiser cinnamon roll with raisin and walnut, griddled thick in custard · mascarpone frosting · V · N.

Sourdough French Toast Brûlée 27

Thick-cut sourdough in orange-blossom custard · date caramel · pistachio · fresh fig · brûléed sugar · V · N.
add banana, blueberries, strawberries, or mixed seasonal berries + 7

THE BUTCHER'S BREAKFAST

The sides and the additions

Kaiser Thick-Cut Steakhouse Bacon 10

Sage Sausage Patties 10

Lamb Merguez Patties 10

Sweet Italian Sausage Patties 10

Olive-Oil Roasted Baby White-Rose Potatoes 7

Oak-Grilled Asparagus 9

Sautéed Spinach 17

Seasonal Fruit 9

Artisan Sourdough Bread 5

EGGS & THE FIRE

Three eggs · potatoes · fresh fruit · sourdough

Prime Steakhouse Omelette 28

Prime beef · mushrooms · caramelized onions · aged sharp cheddar.

Merguez & Feta Omelette 27

House-spiced lamb merguez · feta · charred red bell pepper · mint · a harissa touch.

Classic Denver Omelette 25

Diced ham · charred bell pepper · sweet onion · aged sharp cheddar.

Garden Omelette 24

Three eggs · farmers-market vegetables · fresh herbs · Gruyère, feta or goat cheese · avocado · V.

Spinach & Feta Omelette 24

Three eggs · sautéed spinach · feta · V.

Merguez, Spinach & Feta Omelette 29

Three eggs · house lamb merguez · sautéed spinach · feta.

EGGS BENEDICTS

Two poached eggs, with seasonal fruit & olive-oil roasted baby white-rose potatoes

Steakhouse Filet Mignon Benedict 39

Two 3 oz oak-grilled filet medallions · poached eggs · sautéed mushrooms or oak-grilled asparagus · traditional béarnaise · on sourdough.

Traditional Benedict 24

Smoked ham · poached eggs · classic hollandaise · English muffin.

Lobster Benedict 39

Butter-poached Maine lobster · poached eggs · preserved-lemon hollandaise · English muffin.

Smoked Salmon & Caviar Benedict 38

Norwegian smoked salmon · salmon caviar · Meyer lemon–dill hollandaise · sourdough.

Crab Cake & Sautéed Spinach Benedict 38

Jumbo lump Dungeness crab cakes · sautéed spinach · poached eggs · Meyer lemon hollandaise · English muffin.

THE RANCHEROS & THE CAZUELAS

Run through our own fire — corn, chili and the coals, the way the desert cooks them

Traditional Huevos Rancheros

Corn tortillas griddled in beef tallow · pinto refritos · two eggs, sunny · cheddar & cotija · crema · avocado.

Wood-grilled prime steak · fire-roasted salsa ranchera 34

Mary's rotisserie chicken · salsa verde of roasted tomatillo, Hatch chili & cilantro 28

Coals & the Cazuela — Chilaquiles

House tortilla chips · two eggs any style.

Rojos · charred-tomato & morita salsa · oak-grilled Brandt prime steak 32

Verdes · roasted tomatillo & Hatch chili · almond-wood rotisserie chicken chile verde 29

THE AVOCADO TOAST

Embered Haas avocados — a signature from every lane · all served with egg

Chophouse — Embered Avocado, Marrow & Aged Beef 34

Grilled sourdough · avocado · sliced aged beef · roasted bone marrow · tahini & toum · chopped mint · za'atar.

California Avocado & Smoked Salmon 28

Grilled sourdough · smashed avocado · Norwegian smoked salmon · citrus crème fraîche · cucumber · radish · dill · red onion · capers · soft egg.

Hummus, Harissa & Fire-Egg Toast 22

A cast-iron fire egg with lace-crisp edges over house hummus and Haas avocado on grilled flatbread · rose harissa · whipped feta · mint · cumin.

Palm Springs & the Levant

*add to any toast — sliced steak + 16 · chopped scallops + 22 · prawns + 18 · lamb merguez + 9 · Italian sausage + 9
soft fire egg + 4*



FROM THE BLOCK — TO THE FIRE

Every cut broken in-house · all beef Brandt Beef, California · USDA Prime · lump charcoal and oak

CHOPS & STEAKS

Tallow frites · Belgian method, triple cooked · Himalayan pink salt

Butcher's Choice Steak Frites 39

Oak-grilled · bone-marrow butter · tallow frites · 8 oz Brandt Beef, USDA Prime, Aged 35 days.
8 oz · 35-day minimum

Filet Mignon 69

Center-cut · the most tender of the block · classic sauce béarnaise.
8 oz · 28-day wet-aged · lump charcoal & oak

Filet Mignon, the Grand Cut 89

Center-cut · classic sauce béarnaise.
12 oz

New York Strip 79

Boneless · firm and mineral, the butcher's everyday favorite · roasted bone-marrow butter · marinated ember-roasted shallots.
14 oz · 42-day wet-aged · lump charcoal & oak

Boneless Ribeye 84

Marbled · juicy · the house favorite · roasted bone-marrow butter · marinated ember-roasted shallots.
16 oz · boneless, 42-day wet-aged · lump charcoal & oak

THE TWO CHOPS — THE BEST OF WHAT WE DO

Bone-In Chophouse Strip 94

Bone-in NY strip with dry-age concentration · roasted bone-marrow butter · marinated ember-roasted shallots.
22 oz · 42-day dry-aged · lump charcoal & oak

Cowboy Bone-In Rib Chop 97

Bone-in rib chop · cherry & oak coals · bone-marrow butter · marinated ember-roasted shallots.
22 oz · 42-day dry-aged · lump charcoal & oak

BURGERS — THE BUTCHER’S GRIND

*Hand-cut Kennebec chips · Himalayan pink salt
The Chuck eye and dry-aged grind through our own grinder. Fresh daily.
grilled house-made cheddar and pasilla focaccia bun*

The Butcher’s Burger 27

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

Smoke Burger 28

Thick-cut bacon · aged sharp cheddar · house steak sauce.

Simple Burger 24

Lettuce · tomato · red onion · house pickles · toum —
or wrapped in crisp iceberg lettuce, without the bun.

Kaiser Patty Melt 26

Grilled marbled sourdough rye · sharp cheddar · Emmental ·
balsamic grilled onions.

*with the burgers & the sandwiches — tallow fries + 5 · sweet potato fries + 4 · parmesan & truffle fries + 6
Caesar or house greens + 5*

*additional toppings — grilled onions, mushrooms or fire-roasted jalapeño + 3 · slab bacon + 5
sharp cheddar, Swiss, provolone or pepper jack + 3*

THE CATCH & THE COALS

The open coals, the almond-wood oven and the fryer basket

Fish & Chips 34

Lager-battered market fish · tallow fries · lemon-caper rémoulade ·
slaw · charred lemon.

Mary’s Airline Chicken Piccata 42

Almond-wood finished · lemon · capers · chardonnay butter ·
rice pilaf · charred broccolini.

Ora King Chinook Salmon 39

Oak-grilled · charred lemon · rice pilaf · charred broccolini · the brunch cut.

THE PASTA BOARD

Fresh pasta · four off the board · one portion, one price

Cavatelli Pomodoro 26

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

Lamb Merguez Cavatelli 33

Colorado lamb merguez sausage · harissa & warm spice ·
San Marzano tomato · torn mint · fresh cavatelli · pecorino.

*add shredded Mary’s rotisserie chicken + 10 · Gulf shrimp + 15
gluten-free pasta + 4*

Cacio e Pepe 29

Pecorino Romano · cracked Tellicherry pepper — the silky emulsion · V.

Pappardelle Bolognese al Forno 37

Baked in the dome · beef & pork ragù · mozzarella.



THE GARDEN — THE SALADS & THE BOWLS

From the desert garden and the fire — the single price is the plate · the second price is the shared bowl

SALADS

Where two prices are shown, the first is the plate and the second the bowl to share

Chophouse Caesar 18 / 32

Romaine hearts · white anchovy · 24-month Parmigiano-Reggiano ·
sourdough croutons · the dressing.

Chopped House Wedge 18 / 32

Iceberg · Shaft’s blue · applewood bacon lardons · heirloom tomato · red onion ·
sumac, citrus, Shaft’s blue cheese dressing.

*for any salad or shared bowl — Mary’s chicken + 10 · jumbo Gulf shrimp (3) + 15 · Ora King Chinook salmon + 15
butcher’s choice steak, 8 oz Prime + 18*

Grille Greens, Dates & Manchego 18 / 32

Organic greens · Granny Smith apple · Medjool dates · walnuts · Manchego ·
torn za’atar flatbread from the dome · 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.

ENTRÉE SALADS & BOWLS

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

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

Fresh Bay Shrimp Louie 32

Fresh bay shrimp · iceberg · charred long beans · asparagus ·
heirloom tomatoes · fingerling potatoes · egg · avocado · Louie dressing.

Crab Cake Louie 36

Salmon Niçoise 38

Oak-grilled Ora King salmon, the brunch cut · charred long beans ·
heirloom tomato · baby carrots · watermelon radish · asparagus ·
fingerling potatoes · olive · egg · citrus Dijon vinaigrette · grilled sourdough.

Block & the Garden — Steak Salad 39

The Chophouse Steak Salad — oak-grilled Prime butcher’s daily choice, 8 oz over chopped romaine, fennel & arugula · charred corn · wood-roasted tomato ·
cucumber · avocado · shaved radish · crispy shallot · blue cheese · sumac black pepper vinaigrette · grilled sourdough.

THE DOME — PIZZA AND FLATBREAD, SINCE 1992

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

Manakish, Merguez & the Fire Egg 28

Za'atar & olive oil on the dome bread · house lamb merguez · a crispy-edged fire egg · labneh · sumac onion · mint.

Simple Margherita 22

Fior di latte · San Marzano · basil, sauceless · V.

Margherita 23

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

Funghi 24

Roasted seasonal mushrooms · taleggio · thyme · aged Parmigiano-Reggiano · V.

Capricciosa Pizza — add marinated artichoke hearts + 5

Ultimo Italiano — The Meat 25

Pepperoni · Italian sausage · roasted garlic.

Merguez & Stracciatella Cheese 24

Spicy merguez · hot honey · torn stracciatella.

Lahm Bi Ajeen — the Lebanese Lamb Flatbread ♦ 24

Spiced Colorado lamb from our own grind · pine nuts · yogurt · mint · Aleppo · N.

Rustica 25

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

Diavolo & Gorgonzola 26

Spicy Calabrese · gorgonzola · honey.

Bianca — Quattro Formaggi 25

The four cheese white, no sauce · stracciatella · taleggio · 24-month Parmigiano · fior di latte · black pepper · V.

Vesuviana 26

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

Via Bologna 26

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

Parma — Fig & Cambozola ♦ 27

Prosciutto di Parma · sweet figs · cambozola · fennel & arugula salad · aged balsamic drizzle.

The Butcher's Pizza ♦ 28

The shop's own 42-day dry-aged trim, hand-chopped and seared on the plancha · caramelized red onion · taleggio · horseradish crema.

sauceless at no charge · gluten-free crust + 5



TO FINISH

The sweet close at brunch — the gelato and the sorbet made for us alone by an Italian chef at his own gelateria

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

Fresh fig conserve · crushed pistachio · dark chocolate, Mediterranean sea salt · kataifi · V · N.

Lebanese Coffee & Cardamom

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

Blood Orange Pomegranate Sorbet

Blood orange · pomegranate · naturally dairy-free · V · Vg.



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 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, open to the stars

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

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 CANYON TERRACE

205 South Palm Canyon Drive, Palm Springs, California 92262 · 760.323.1003 · kaisergrille.com

Brunch Saturday and Sunday, ten to three · private events and receptions · groups@kaisercorp.com

SAHTEIN — To Your Health

KAISER GRILLE CHOPHOUSE · The Canyon Terrace, the opening card · Live fire since 1992