



SCAN TO LEARN MORE

Summer Eats

KAISER GRILLE
PALM SPRINGS



Dinner Menu

Seating From 4:00PM

FIRST COURSE

Tomato + Roasted Bell Pepper Gazpacho Duet | 14
Almond wood oven roasted heirloom tomatoes, aged white balsamic vinegar + almond wood oven roasted yellow and red bell pepper gazpacho.

Pineapple + Watermelon Gazpacho Duet | 14
Grilled pineapple, coconut milk, panang curry + watermelon, serrano chile, cucumber and mint.

Tabbouleh Salad | 15
Finely chopped romaine, parsley, tomatoes, mint, onion, bulgur wheat, olive oil, lemon juice, salt.

Fattoush Salad | 15
Chopped romaine, tomato, cucumber, radish, parsley, green onion, broken toasted za'atar pita. Lemon, sumac, garlic, pomegranate molasses, vinaigrette.

ENTRÉES / MAIN COURSE

ITALIAN PASTA FAVORITES

Bucatini All'Amatriciana | 29.50
Guanciale, Pecorino Romano, garlic, tomato, red chili flakes, black pepper.

Linguine Alla Puttanesca | 29.50
Tomatoes, garlic, olives, anchovies, red chili flakes, capers, Pecorino Romano.

Classic Fettuccine Carbonara | 29.50
Guanciale, Pecorino Romano, with fresh egg.

KEBAB MEZZE FEAST DINNER – Kebab Mezze Feast

Mezze Feast - Mezze is a style of dining popular in Lebanon, with a bountiful platter featuring a tantalizing collection of exquisite specialties that stimulates the palate and satisfies the appetite.

Mezze typically makes up an entire meal of healthy vegetable and meat items - both hot and cold. Served with fresh baked Lebanese bread, dipping sauces. spreads, olives, cheese, bright produce, all bursting with flavor. Light, vibrant, fresh, and healthy.

Beef Filet Mignon Kebab | Single Kebab 42 Two Kebabs 54
Red wine vinegar + garlic + shallot + oregano + lemon.

Colorado Leg of Lamb Kafta Kebab | Single Kebab 41 Two Kebabs 53
Sabaa Baharat spice + garlic + lime + onion + marjoram + thyme.

Mary's Chicken Shish Tawook Kebab | Single Kebab 39 Two Kebabs 51
Yogurt + lemon + garlic + olive oil + za'atar.

Oak wood broiled kebabs with wood grilled tomato, onion, and bell pepper. Served with: wood oven baked lebanese bread, rice pilaf, tabbouleh, hummus, beet hummus, labneh, olives, falafel, feta, whipped feta, mujadara makbousa - slow cooked lentils, muhammara - roasted red pepper, walnut and aleppo pepper dip, labneh bi tounm garlic, and mint yogurt sauce. Loubieh Bi Zett - Lebanese green beans - braised with tomatoes, onions, garlic, spices, pickled beets and turnips.

THE DEAL | TWO COURSE TOMAHAWK TUESDAYS

The 38 oz. USDA PRIME Tomahawk Beef Rib Chop FOR TWO | 179
Oak grilled. With roasted shallot truffle butter, perfect whipped potatoes, grilled asparagus, sauce béarnaise. First Course: Choice of Cup of Soup or Petite Salad – Please select one for each guest.

- **Red and Yellow Bell Pepper Gazpacho**

► **Roasted Pineapple and Panang Curry Gazpacho**

► **Cream of Mushroom, Bacon and Sherry Soup**

► **Tabbouleh Salad**
- **Fattoush Salad**

► **Traditional Romaine Hearts Caesar Salad**

► **The Grille House Organic Greens, Dates and Manchego Salad**

DESSERTS

Yogurt Lemon Butter Cake | 12
Soft and fluffy. With Greek Yogurt, Meyer lemon juice and zest. Simple, sweet and tart.

Chocolate Spongecake | 15
Dark and White Chocolate Dome with, Peanut and Caramel Brittle.



JOIN US! 3:30 PM - 6 PM, DAILY

► **1/2 OFF WINE DOWN WEDNESDAYS** (1/2 Off All bottled wine priced below \$200)

The Wines

Daou Sauvignon Blanc – 2022 | 65
Lovely, bright, crisp, refreshing. grapefruit, pineapple, gooseberry, lemongrass, and apricot, Structured and elegant palate - crisp, juicy fruit flavors of lemon chiffon, key lime pie, and kiwi, with green apple, white nectarine, and pineapple.

Daou Chardonnay – 2022 | 60
Tones of honeysuckle, star jasmine, sweet ginger, and lemon zest, Bartlett pear, Crenshaw melon, kiwi, and fresh pineapple. Undertones of apple, papaya, lemon cream pie, white peach, citrus peel, cinnamon linger on a long, graceful finish.

Daou Reserve Chardonnay – 2021 | 99
Blended from exemplary lots with aromas of lemon chiffon, pineapple, hibiscus, and white peach. Succulent and lively, displaying generous flavors of Crenshaw melon, pina colada, nectarine, and vanilla bean. Soft Lingering finish.

Daou Rosé – 2021 | 60
Made from Grenache in the classic Provençale style. Peach, apricot, mango, hibiscus, hyacinth, nectarine, white cherry, and orange zest. Hints of honeysuckle, orange blossom, crushed rose petal, and pineapple round out the enticing bouquet. The palate is exceptionally clean and refreshing.

Daou Cabernet Sauvignon – 2022 | 79
Intense cherry and blackberry jam, dark chocolate, and plum combine with black raspberry, pomegranate, cherry preserve, figs, and cranberry. An impeccably balanced finish flows effortlessly from the juicy mid palate. 93 Points by Robert Parker Wine Advocate.

Daou Reserve Cabernet Sauvignon – 2019 | 139
Emblematic of Paso Robles as a world-class region for Bordeaux-style wines. Intense purple-red hues. Black fruit, pomegranate, mocha, vanilla emerge as the wine opens up in the glass. Expanding with red fruit, blueberry, and chocolate-covered raspberry. 96 Points by Robert Parker's Wine Advocate.

Daou 1740 - Cabernet Franc – 2019 | 176
Inspired by the classics of Saint-Émilion. Cabernet Franc driven wine with a harmonious complement of Merlot. Beguiling with blackberry cobbler, raspberry, cherry, black plum, dark chocolate, and blueberry. Lengthy finish, of plum, boysenberry, cocoa, and black truffle. 95 Points by Jeb Dunnuck.

Daou Sequentis Reserve Merlot – 2020 | 154
Boysenberry, black raspberry, and plum, with notes of espresso, cocoa, and dark chocolate. Subtle cherry, cedar, and lavender leading into black currant, blueberry, blackberry, cherry, fig, cassis, and pomegranate. Elegant complexity with superb harmony. 94 Points by Wine Enthusiast.

Daou Pessimist Red Blend – 2022 | 79
Powerful and aromatic. Slowly reveals with blueberry, boysenberry, black plum. It finishes smoothly with leisure and length, on notes of blackberry, espresso bean, and pomegranate. 93 Points by Wine Enthusiast.

Daou Bodyguard Red Blend – 2020 | 99
Dark chocolate-covered blueberry, black raspberry, currant, kirsch, black plum, dried cherry, and blackberry. Firm structure polished tannins. 93 points by Jeb Dunnuck; 94 points by Wine Enthusiast. 65% Petit Verdot | 35% Petite Sirah.

Our Summer Eats meal packages are great values. It is in this spirit that we respectfully refuse and decline any and all requests and attempts at sharing or splitting our Summer Eats Menu items, unless every guest in the party orders a full entree. Please do not put either of us in the unpleasant situation of needing to assess a \$25.00 charge for failure to honor our request.