



SCAN TO LEARN MORE

# Summer Eats

KAISER GRILLE  
PALM SPRINGS



Proprietor Lee Morcus has created our Summer Menu from his Lebanese Grandparents recipes, and Lebanese roots. It doesn't get more authentic than this. Lee is also a fan of Italian cooking.

So in this spirit we bring a few authentic Italian pastas held true to the strict, and pure Italian standards. Thank you and welcome to a delightful culinary adventure. Enjoy and Bon Appetit!

## Lunch Menu

11:30AM – 3:30PM

### SOUPS AND SALADS

**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.

### ENTREE SALADS

**Shrimp Louie Salad** | 36.50  
Wild White Gulf Shrimp, chopped iceberg lettuce, hard boiled egg, asparagus, heirloom tomatoes, avocado, olives, cucumber. Tangy Louis Dressing.

**Chopped Mary's Chicken, Pear, Quinoa, Pancetta, Organic Greens Salad** | 32.50  
Pomegranate, white balsamic vinaigrette.

**Salmon, Strawberries, Spinach, Pistachios, Feta, Avocado, Spicy Miso Salad** | 34.50  
Grilled Faroe Salmon. Strawberries, baby spinach, pistachios, Lebanese feta, avocado, orange. Spicy orange miso dressing.

### 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 toum garlic, and mint yogurt sauce. Loubieh Bi Zett - Lebanese green beans - braised with tomatoes, onions, garlic, spices, pickled beets and turnips.

### THE DEAL - TOMAHAWK TUESDAYS (Tuesdays Only)

**The 38 oz. USDA PRIME Tomahawk Beef Rib Chop FOR TWO** | 179  
Choice of soup or salad.

The Tomahawk Chop with roasted shallot truffle butter. Perfect whipped potatoes.  
Grilled asparagus with sauce béarnaise.

## Bar Menu

### SIGNATURE DRINK

**KG Date Old Fashioned** | 19.50  
Local medjool date infused Woodford Reserve Distiller's Select bourbon, demerara raw sugar, Regans' orange bitters, Angostura bitters, fresh blood orange juice and luxardo cherries. The sweet creaminess of the date blends beautifully with the richness of bourbon.

### SUMMER COCKTAILS

**Italian Cherry Margarita** | 19  
Muddled fresh cherries, lime, agave nectar, amaretto, El Jimador blanco tequila.

**Pomegranate Grapefruit Cooler** | 18  
Local grapefruit, pomegranate, orange agave syrup, lime, New Amsterdam vodka. Crisp & refreshing.

**Spicy Frozen Grilled Peach Margarita** | 19  
Turbinado sugar glazed grilled peach, serrano chili, fresh lime, Cointreau, El Jimador blanco tequila, tajin rim.

**Blueberry Margarita** | 19  
Muddled blueberries, fresh lime, agave, El Jimador blanco tequila, Cointreau. Lime salt rim.

**BBR Explosion** | 18  
**Bourbon + Blackberry + Rosemary**  
Fresh blackberries and rosemary muddled with lemon juice, turbinado sugar syrup, and bourbon. On ice.

**Lavender Strawberry Martini** | 18  
Lavender syrup, puréed strawberries, lemon, New Amsterdam premium vodka.

**Fiery Pineapple Margarita** | 19.50  
Familia Camarena añejo tequila, muddled pineapple, serrano chili, fresh lime, tajin.

**Dragon Fruit Margarita** | 19  
Fresh Dragon Fruit, fresh lime, El Jimador Blanco tequila, Cointreau, black salt rim.



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

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

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.