

- LUNCH & DRINKS MENU -

Available for Room Service

11AM - 4PM

23% Gratuity Added to All Room Service Orders

**We add a 2% Kitchen Appreciation Fee of which
100% goes to kitchen employees.**

NO CASH PLEASE



VILLA ROYALE

PALM SPRINGS, CA



COCKTAILS

BAJO LA LUNA 19

Sipsmith Gin, Honey Hibiscus Syrup, Tonic

GREEK HIGHBALL 19

Kástra Elión Vodka, Pineapple, Sage, Soda Water

THE PARTY GOES ON 19

Real Del Valle Blanco, La Luna Mezcal, Licor De Elote, Watermelon, Lime, Mint

FLORIN.....19

Roku Gin, Basil Eau De Vie, Strawberry, Lime, Soda

EL TIGRE BLANCO19

Copalli White & Dark Rum Blend, Amaro Angeleno, Coconut Syrup, Lime, Tiki Bitters

BLOODY MARIA.....19

Real Del Valle Blanco, House Bloody Mix, Blue Cheese Olive,
Chorizo, Celery, Lime

VILLA ROYALE SANGRÍA..... 19/glass 74/pitcher

ROJA

Grenache, Alma Finca, Spanish Brandy, Grapefruit, Cardamom, Lemon.
Pitcher Served with Marcona Almonds.

BLANCA

Housemade & Seasonally Inspired. White wine, Cava, Spanish Style Rum,
Licor 43, Strawberry, Clarified Citrus. Pitcher Served With Marcona Almonds.

SLUSHY 19

Rotating Flavor

LUNCH

GUACAMOLE & CHIPS 15

Tomato, Onion, Lime, House Chips (v, gf)

HUMMUS 18

Roasted Garlic, Paprika, Crudités, Olive Oil, Flatbread (v)

VEGGIE BUCKET 22

Tzatziki, Ranch, Za’atar Spice Mix (v, gf)

ENSALADA DE TEMPORADA 23

Jamón, Summer Berries, Queso De Vaca, Pistachios, Arugula,
Pimentón Vinaigrette (gf) **Add Chicken +10 | Add Shrimp +14**

GRILLED CALIFORNIA ARTICHOKEs 25

Del Rey Aioli, Mojo Verde, Lemon (v, gf)

CLUB SANDWICH 28

Roasted Turkey, Bacon, Heirloom Tomato, Bibb Lettuce,
Del Rey Aioli, Potato Chips

COBB SALAD 26

Grilled Chicken, Cabrales, Bacon, Egg, Tomato, Pickled Onion,
Avocado, Ranch (gf)

ROYALE BURGER & FRIES 30

6 oz Patty, Mahón, Roasted Peppers, Crispy Onion, Heirloom Tomato, Lettuce,
Del Rey Aioli (v) **Sub Impossible +4 | Sub Grilled Chicken +2**

Paradise Sundae.....17

Mcconell’s Vanilla Ice Cream, Chocolate Sauce, Strawberries,
Pistachios, Whipped Cream (gf)

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

*Food prepared in a kitchen that uses nuts.

(v) happy to make vegan (gf) happy to make gluten free



N/A DRINKS

- Sparkling Water..... 8
- Sur Coffee Cold Brew 8
- Coconut Water 8

MOCKTAILS

SIESTA16

Ritual Apertif, Strawberry, Lemon, Soda

FOOL’S GOLD16

Ritual Zero Proof Tequila, Pineapple, Sage, Lime, Salt

FLAMENCO16

Lyre’s Pink London Spirit, Raspberry, Lime, Soda

WINE

WHITE

Roca Altxerri – Txakoli	18/G	72/B
Weingut Frank – Grüner Veltliner	19/G	76/B
La Trugaa Rías Baixas, Albariño	20/G	80/B
Jean Pierre Grossot, Chablis	20/G	80/B

ROSE

Balea Txakoli, Rosé	18/G	72/B
Lieu Dit, Rosé	19/G	76/B

RED

Rosario Vera, Rioja / Tempranillo	18/G	72/B
La Atalaya Del Camino, Grenache	19/G	76/B
Beaujolais-Villages – Gamay	19/G	76/B
Dandelion Vineyards, Cabernet Sauvignon	19/G	76/B

SPARKLING

Conquilla – Cava	18/G	72/B
Conca del Riu Anoia Brut Rosé	20/G	80/B
Coquillettte Brut Cuvée Inflorescence, Champagne	25/G	100/B

BEER

DRAFT

Chankla Mexican Lager	8
Estrella Galicia	10

BOTTLE/CAN

High Noon Seltzer	7
Modelo Especial	8
North Coast Tart Cherry	10
Stiegl Radler	10
Ballast Point Sculpin IPA	10
Estrella Galicia	10
Barrika Basque Country Cider	11
Las Palmas Pilsner	11
Estrella Galicia 1906 Black Coupage	10

