

**- 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..... 20**

Sipsmith Gin, Honey Hibiscus Syrup, Tonic

**GREEK HIGHBALL ..... 20**

Kástra Elión Vodka, Pineapple, Sage, Soda Water

**THE PARTY GOES ON ..... 20**

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

**FLORIN ..... 20**

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

**EL TIGRE BLANCO ..... 20**

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

**BLOODY MARIA ..... 20**

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

**VILLA ROYALE SANGRÍA..... 20/glass 74/pitcher**

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

**SLUSHY ..... 20**

Rotating Flavor



# LUNCH

**GUACAMOLE & CHIPS ..... 15**

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

**HUMMUS ..... 18**

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

**GAZPACHO VERDE ..... 18**

Honeydew, Tomatillo, Cucumber, Crispy Jalapeño Pieces,  
Hard Boiled Egg, Chili Oil (v)

**VEGGIE BUCKET ..... 22**

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

**ENSALADA DE TEMPORADA ..... 25**

Jamón, Blood Orange, 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)

**ENSALADA DEL REY ..... 26**

Little Gem, Olives, Red Onion, Bouquerones, Crouton, Feta, Hard Boiled Egg,  
Tomato, Red Wine Vinaigrette (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 Beyond Patty +4 | Sub Grilled Chicken +2**

**LOBSTER BOCADILLO ..... 40**

Maine Lobster, Celery, Kewpie Mayo, Crispy Shallot, Lemon, Chives,  
Brioche Bun, House-Made Chips

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

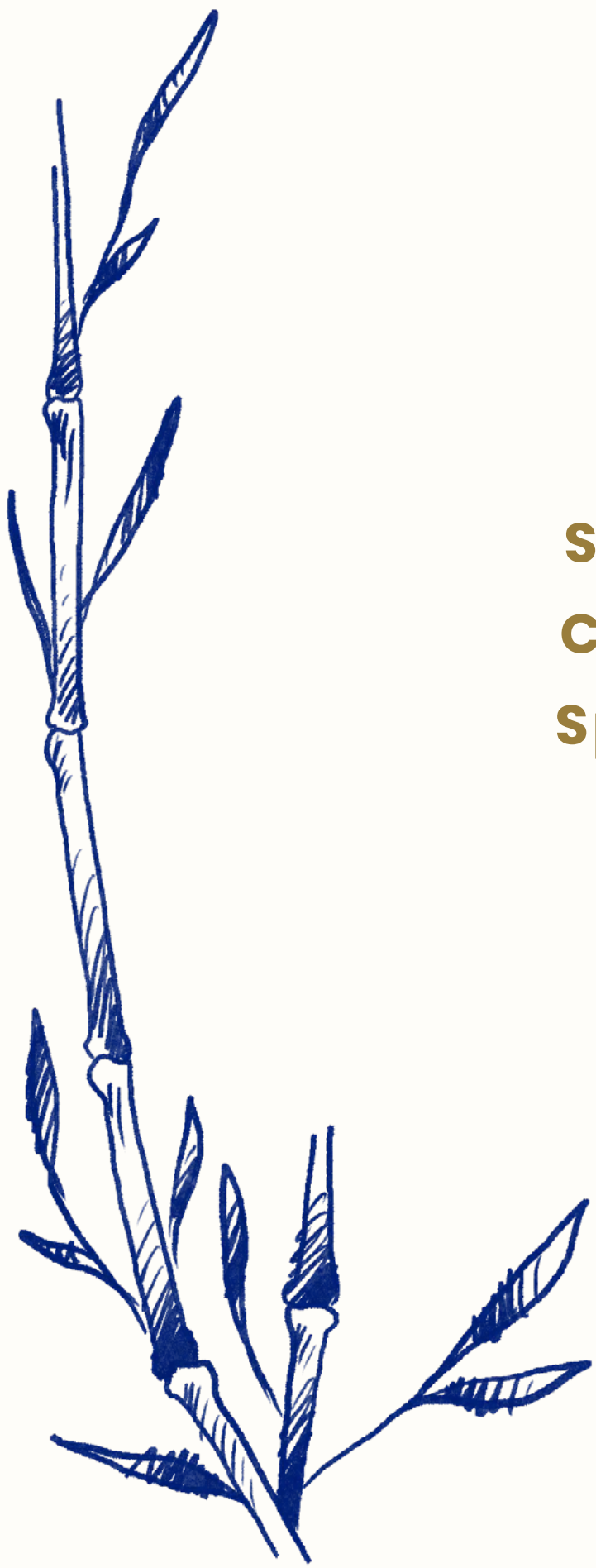
\*Food prepared in a kitchen that uses nuts.

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

## DESSERT

**Paradise Sundae ..... 17**

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



## N/A DRINKS

**Sur Coffee Cold Brew ..... 8**

**Coconut Water ..... 8**

**Sparkling Water ..... 12**

## MOCKTAILS

**SIESTA .....16**

Ritual Apertif, Strawberry, Lemon, Soda

**FOOL'S GOLD .....16**

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

**FLAMENCO .....16**

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
No Fine Print, 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

