

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

GRILLED CALIFORNIA ARTICHOKE 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

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
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

