



#### WITHIN THE WALLS OF THE ROYAL, EVERYONE HOLDS THE STATUS OF A MONARCH.

This decree is binding and irrevocable. Every drop and morsel produced here is done with unyielding attentiveness so as to provide you, our fellow royalty, with drinks and delicacies of the most superior quality. Our noble offerings are designed to present your senses a renaissance of sorts, or reawakening, if you will, as we aim to elevate the craft cocktail culture of our beloved Amarillo. Purists fear not, as the drinks and spirits you historically abide by shall assuredly remain ever at your disposal. However, we humbly beseech you to allow our honorable tenders of bar an opportunity to

broaden your proverbial horizons with provocative and intoxicating (literally) combinations of flavor. Kindly inform our staff of your taste preferences and maintain an open and receptive mind, thereby allowing our artistry to leave a lasting impression.

> The Royal Bar received its aristocratic birthright from the owners of Palace Coffee Company, and the heartbeat continues without ceasing. We understand that our aim to be kind, considerate, and intentional with our every endeavor appears juxtaposed with the historical reputation of royalty, yet we carry on, undeterred. Please inform your server of any and all time constraints so that we may accommodate your schedule.

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ASCARA

375ml Bottle

# Introducing BARONESS

She rubs elbows with high society but looks forward to fraternizing amongst the commoners. Her affinity for intellectual banter is proportionate to her love of a dirty joke. She enjoys her coffee as the sun rises and her bourbon as it sets. As likely to toast champagne as she is to crack open a cold beer. The Baroness embodies an idyllic coalescence of sophistication and humility – an exquisite exemplar of sublime juxtaposition. Yet Baroness is merely her title, for her identity lies woven between a myriad of enchanting and enigmatic layers.

Perhaps the duality of her personality piques your interest enough to want to know more. If so, let this be your invitation to purchase a bottle for

> private consumption. But know this: should you take her home, maintain a low profile. Discretion is essential when in the company of a Royal.

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## **BARONESS COCKTAILS**

#### The Monarch

12

A highbred espresso martini suitable for any blue-blooded coffee lover. But this deceptively classic cocktail has a unique Royal twist: an appearance by Baroness, our Coffee + Cascara Liqueur in collaboration with Palace Coffee. Vodka, Baroness, Espresso, Simple Syrup

#### The Duke

12

Ranked highest in title among the five echelons of the nobility, The Duke makes his grand entrance as sovereign ruler of Baroness Cocktails. Our riff on the White Russian, The Duke exerts his powerful influence to deftly combine rich, bold flavors while enchanting you with creamy, chocolatey sweetness. Quite the charmer. Baroness, Palace Coffee Infused Still Austin, Heavy Cream. Chocolate Bitters

#### **Crown Heights**

12

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A tall order in a tiny vessel. Served in a Nick & Nora glass and garnished with an orange peel, simply holding this drink will instantly transport you directly back to the height of 1930s cocktail culture.

Rye Whiskey, Baroness, Angostura Bitters

#### Holy Trinity

For our purposes, a decadent triumvirate of coffee flavor. The Royal Irish Coffee served warm with Fresh Shaken Cream, combining three levels of coffee. In this case, three's not a crowd, it's a party.

Irish Whiskey, Baroness, and Palace Coffee Batch Brew with Cascara Simple Syrup, Cascara Shaken Cream, Chocolate Bitters

# TRY ONE OF OUR NEW SIGNATURE COCKTAILS *Teaturing* BARONESS COFFEE AND CASCARA LIQUEUR

## SIGNATURE COCKTAILS

#### The Queen Bee

10

Not even the shackles of Prohibition could prevent this spirited sovereign from ascending to her rightful throne. This Royal amalgamation proves truly worthy of her HRH status.

Vodka or Gin, Creek House Honey, Grand Marnier, Fresh Lemon Juice

#### La Mariposa

12

A craft cocktail interpretation of nature's splendor. In its metamorphosis from bland to bewitching, the butterfly has come to represent both rebirth and transformation triumph over what was, and renewed focus on what will be. This stunning concoction is sure to dazzle you with its delicate taste and exquisite beauty

Tequila, Kiwi Syrup, Pomegranate Liquor, Fresh Lime Juice

#### London Bridge

12

This one is so good you'll want more than one, but don't worry, we'll make sure you won't fall down.

Earl Grey Infused Still Austin Gin, Orange Brown Sugar Simple Syrup, Amaro Montenegro, Almond Milk, Orange Bitters



# **Royal Fashioned**

12

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The old fashioned aesthetic with a Texas twist. Featuring our very own Palace Coffee infused Still Austin Whiskey, this Lone Star libation is for the loyalists, baby.

Coffee Infused Still Austin Whiskey, Liber & Co Fig Syrup, Aztec Chocolate Bitters, Orange Bitters

#### Snowbird

12

For a summer soul desperate to escape the icy clutches of winter. This princely potable celebrates the bright, citrus flavors of a warmer season while resolutely acknowledging that winter is coming.

Tequila, Fresh Lime and Orange Juice, Benedictine, Liber & Co Orgeat Syrup, Aquafaba



# **CAUSE DRINK**

#### Persephone

As divine and multifaceted as her namesake, Persephone manages to interfuse luscious, ambrosial flavors while deftly executing her role as Queen of the Underworld and simultaneously championing a beloved local art entity. And we love a woman who can multitask.

The Royal Bar proudly supports the Amarillo Little Theatre, and as such, shall bequeath a portion of Persephone's sales to assist in producing astounding live theatre in the Texas Panhandle.

Still Austin Whiskey, Pomegranate Liquor, Pomegranate Juice, Fresh Lemon Juice, Liber & Co Fiery Ginger Syrup, Simple Syrup, Burlesque Bitters

# FEATURED CLASSICS

GIN Aviation 12 Gin, Maraschino, Creme de Violette, Fresh Lemon luice

RUM Daiguiri White Rum, Fresh Lime Juice, Simple Syrup

10

# TEOUILA

Paloma

Tequila or Mezcal, Fresh Grapefruit and Lime juice, Liber & Co Grapefruit Syrup, Simple Syrup, Topo Chico

WHISKEY **Black Manhattan** Bourbon, Amaro, Orange Bitters

12

12

# **SCAN HERE FOR OUR FULL** MENU OF CLASSIC COCKTAILS.



# MOCKTAILS

#### No Colada

For the Jimmy Buffet fan in all of us. Fresh Pineapple and Orange Juice, Liber & Co Coconut Syrup, Liber & Co Passionfruit, **Topo Chico** 

# The French One



A non French 75 made with zero alcohol sparkling wine.

Freixent Zero Proof Sparkling Brut, Fresh Lemon Juice. Creek House Honey



8



# **SMALL BITES**

#### Hummus

House-made roasted garlic hummus with assorted vegetables, lavash, and grissini.

#### **Gourmet Popcorn**

Enjoy a sweet and salty treat (caramel and cheese); the perfect compliment to a handcrafted cocktail or beer.

#### **Pretzel Bites**

8

8

10

8

Bavarian-style, soft baked pretzel bites served with house-made pimento cheese and mustard.

# **Caprese Tart**

10

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10

Enjoy two house-made tarts with a basil pesto, fresh tomatoes and mozzarella cheese on a flaky crust.

## Charcuterie

The board comes with rotating gourmet meats and cheeses, house-made sourdough points, lavash, pimento cheese, house-made jam, pickled okra, kalamata olives, and rotating fruit.

# **HOUSEMADE DESSERTS**

#### Cranberry White Chocolate Crème Brulee

This decadent take on a classic dessert is made in-house with the complementary flavors of white chocolate and cranberry

### Honey Fig Bread Pudding

Enjoy the flavors of honey and fig in our house-made bread pudding which is topped with Blue Bell vanilla bean ice cream.





#### **UPON ORDERING**

Kindly alert our bar staff as to the location by which your party will be availing yourselves and they will inform you how they can best tend to your whims for the evening.

### **EVERY ROYAL KNOWS THEIR LIMIT**

From our specialty sips to our canonical classics, imbibing at The Royal is both a rousing and potent experience. We merely ask that you be cognizant of how many potables you should consume. We wholeheartedly support a raucous night of revelry, but let's keep our wits about us so as to not put our Royal staff in an uncomfortable state of affairs.

# **HIDE YOUR FIRES**

Within our festive walls and likewise on our patio, all smoke is prohibited (whether real or vapor) unless it is emitting dramatically off of your cocktail.

# **KINDNESS OVER CONFLICT**

We believe Palace Coffee broke the mold with their worthy mission championing kindness over conflict. While we remain a separate entity, we ascribe to this virtue and carry the torch forward in solidarity. Please treat our staff and each other with respect, lest you be rebuked.

#### **PATIENCE, PLEASE**

We aim to serve your drink to you post haste, however our cocktails are crafted to order and worth abandoning your need for instant gratification.



We hope your experience at The Royal Bar has been exceptional. If there is anything we can do to serve you better, please let us know. Thank you for sharing your time with us.

## **INTERESTED IN HAVING YOUR EVENT AT ROYAL?** Scan here for more details.



# LET'S STAY IN TOUCH!

Join our mailing list to stay up-to-date on special events, new cocktails, and more!





ROYALBAR.CO