

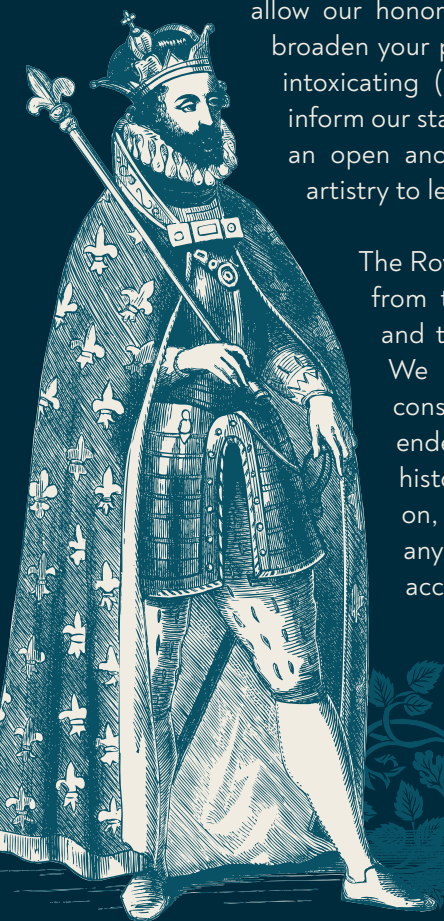




**WITHIN THE WALLS OF  
THE ROYAL, EVERYONE  
HOLDS THE STATUS  
OF A MONARCH.**

*T*his 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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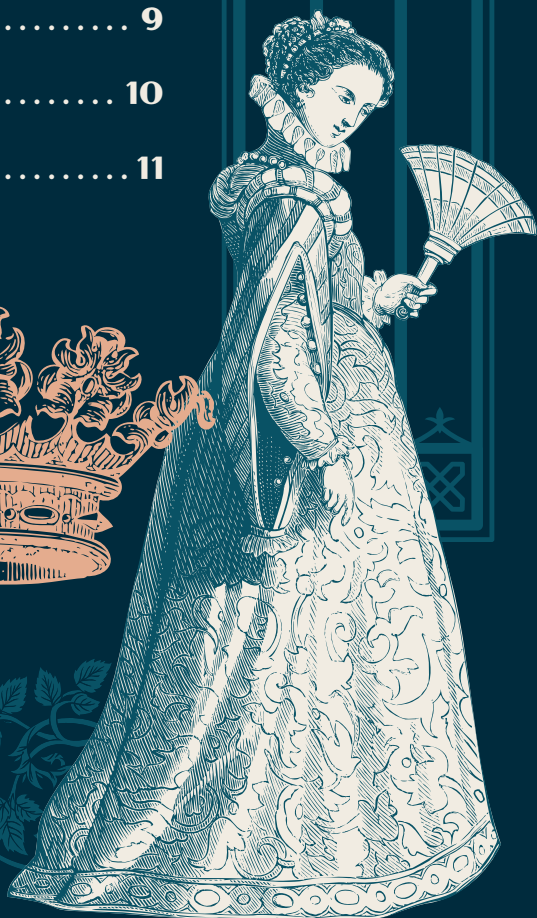
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# Introducing BARONESS

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.



## BARONESS COCKTAILS



### Holé Mole

14

Hold onto your rosary beads, because there aren't enough Hail Marys in the world to protect you from the levels of traditional Latin spice in "este coctel". Served up in a coupe glass and garnished (appropriately) with a dried chile. ¡Que delicioso!

Baroness, Espresso, Chile Infused Tequila, Ancho Reyes, Cascara Syrup

### Crown Heights

12

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

### The Czar

14

We figured if we're going to name a drink for an emperor, it had better be extra. Behold if you will: the garnish alone for this pièce de résistance includes Shaken Cream, Crushed Heath Bar and Cocoa Powder. But for the highest monarchic honor, we had to go all in.

Toffee-Infused OFTD, Baroness, Frangelico, Half & Half, Chocolate Bitters

### Holy Trinity

12

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

*Featuring*

**BARONESS**  
COFFEE AND CASCARA LIQUEUR

## SEASONAL COCKTAILS



### Apple Pie Pisco Sour 12

Remember the old cartoons with apple pies cooling in the window sill? We've recreated that comforting childhood nostalgia but since we're adults now, kicked it up a notch. That's all, folks!

Chai Infused Pisco, Apple Brown Sugar Reduction, Fresh Lemon & Lime Juice, Egg White

### Hot Buttered Rum 12

The OG Butter Beer. With roots dating before the American Revolution, at a time when it was believed that hot drinks ("toddies") quickly restored a person's body heat after a day spent in the elements, this classic concoction does just that. This one delivers comfort in full.

Washed Rum, Fall Magic Spiced Syrup, Averna Amaro, Giffard Vanilla Liqueur, Cider

### P.S. I Love You 12

We crafted up a few autumnal flavors to knock the knee-high boots and wide brimmed hats off their pumpkin spice throne. You love to see it.

Tequila, Pumpkin Puree, Fall Magic Spiced Syrup, Allspice Dram, Frangelico

### Highland Campfire 12

Cloud cover, steep gray cliffs, and the distant sound of bagpipes inspired this brooding Scottish cocktail. Haste ye back!

Chorizo Washed Monkey Shoulder, Peat Monster, China China, Maple Walnut Syrup, Angostura Bitters, smoked with Pecan Wood

## MOCKTAILS



### No Colada 7

For the little Jimmy Buffet fan in all of us.

Fresh Pineapple and Orange Juice, Coconut Cream, Liber & Co Passionfruit, Topo Chico

### The French One 7

A non French 75 made w/ zero alcohol sparkling wine.

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





## 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

### Royal Fashioned

12

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

### Fawkes' Folley

14

This punchy potable packs enough mood boosting inebriants to keep you from assassinating the King of England, but not so many that you shave someone's head.

Fresh Lime and Grapefruit Juice, Dark Rum, Pineapple Rum, OFTD Rum, Velvet Falernum, Absinthe, Liber & Co. Grenadine, Cinnamon Demerara Simple Syrup, Bitters

### London Bridge

12

Fancy a spot of tea? No, really, get your pinkies out. This tasty tippie will \*ahem\* enhance your teatime without, hopefully, all the falling down.

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

SCAN HERE FOR  
OUR FULL MENU OF  
CLASSIC COCKTAILS.



## SMALL BITES



### **Hummus** 10

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

### **Gourmet Popcorn** 8

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

### **Pretzel Bites** 8

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

### **Charcuterie** 22

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



### **Caramel Apple Crème Brulee** 10

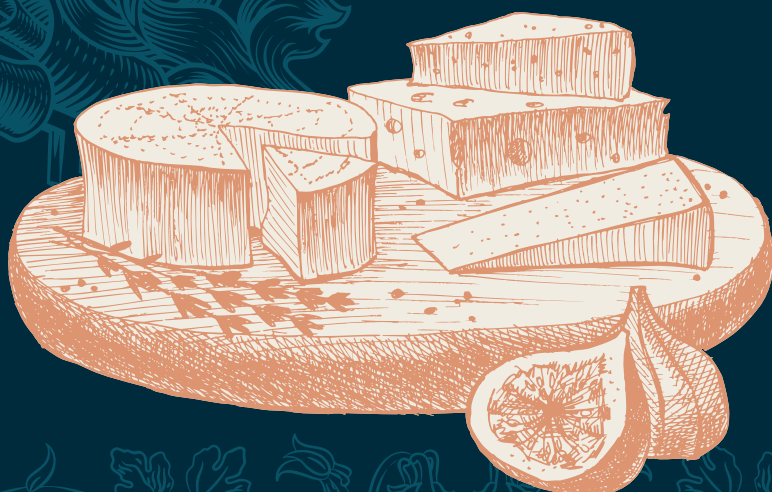
Have the feeling of childhood in an upscale way.

### **Chocolate Cheesecake** 10

Allow yourself to enjoy something rich and decadent, at least for one night.

### **Pumpkin Bread Pudding with Bourbon Sauce and Ice Cream** 12

Why not have two amazing desserts in one? Vanilla bean ice cream with a bourbon sauce alone is worth the price of admission, put that over our pumpkin bread pudding and you have something truly extravagant.





SCAN BELOW FOR OUR FULL LISTS  
OF BEER, WINE, AND SPIRITS.





# *The* **ROYAL ETIQUETTE GOVERNANCE**

## **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.

# *Thank you*

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**