Tyler’s Burgers Rule
By Dale McKinney
For Desert Entertainer

Smack in the center of old downtown Palm Springs, Tyler’s Hamburgers in the La Plaza center is simply a must for any visitor. But if you’re a local who’s just passed it by as just another burger joint, think again! These be the tastiest burgers in town.

The quaint little shop actually used to be Palm Spring’s first bus station. Built in the 1930s in traditional Spanish Colonial style, the casita offers a small patio out at the front facing Indian Canyon, a very tiny counter inside and a large, cheerfully canopied back patio that seems to be the patrons’ favorite because it sits at the center of the charming La Plaza shops, fountains and walkways.

As cute as the place is, however, Tyler’s is all about the food. No argument, they make absolutely terrific home-made burgers, sandwiches, excellent home-made cole slaw, potato salad and fries. You’ll pay a bit more than McDonald’s, but the experience will make you avoid the arches forever.

Tyler’s makes its famous burgers using fresh, high-grade beef. The thick and gloriously juicy patties can be topped with fresh bacon, white cheese or homemade chili, then gently set between two impossibly light, freshly baked buns. Did I say freshly baked? Yep, the buns are baked every morning and brought to the restaurant right before they open at 11 a.m.

Nothing beats their soft yumminess. Burgers start at $5.50 (which, of course, comes with a thick slice of tomato, generous leaves of iceberg lettuce, pickle, mayo, ketchup and mustard — or not, as you prefer). Add 50 cents for a slice of real cheese, and a $1.50 for two hefty slices of bacon. Sliders, tiny mini-burgers, are also very popular at only $2.50 each.

Order your burger like Suzanne Somers, a big fan of the joint, who comes in expressly for the vegetarian burger without the bun. Thus, the Somerized burger is one without the added carbs of the bread. But, in my humble opinion, you’ll miss out on the second best part: the fresh bread!

Enjoy old fashioned burger in old Palm Springs

Burgers aren’t the only delicacy here. The cole slaw — crisp cabbage in a light sweet cream sauce that pows with black pepper — has quite a fan base as well and lots of folks return just for a $2.25 bowl of the homemade delight. Or try the potato salad, very creamy ($3.25). The soups change daily and you can’t go wrong. The day I went, Asparagus Soup graced the menu — light, fresh and with that mellow green taste of just cut asparagus and pepper ($2.25 a cup and $4.25 a bowl). There’s also chili ($3.50 a cup and $4.75 a bowl), clam chowder (Fridays only at $3.75 a cup and $5 a bowl).

A fine array of traditional sandwiches are served with generous flair. Grilled cheese, turkey, tuna, egg salad, chicken salad and BLT are there for your delight.

Beer is served on tap ($3 draft, $11 pitcher) and some suitable wines are also available. But this is burger time, so order a fresh lemonade or their fresh raspberry ice tea if you want a real traditional treat. And if you have the room, shell out the $4 or $5 for a malted milk shake — a sin in seven different religions.