Tyler’s landmark burgers rule!

Tyler’s Burgers
11 a.m. - 4 p.m. Mon. - Sat.
(760) 325-2990

All in all, you’re basically offered six burger varieties at Tyler’s, hot dogs, BLTs, salads, soup, lemonade, root beer Floats, beer, milkshakes, potato salad, fries and slow. But to read off the menu to you would miss the point. The point is: locals stand in line in August’s 115-degree heat to wag a Tyler’s Burger — they’re that good. That being said, I’ve never waited more than 20 minutes even on its most crowded days.

But Tyler’s ice cold drinks and shaded patios will help you beat the heat. There’s a cozy bar seating in the clean modern interior, a quaint little umbrella patio out front, and a long alley of canopyed tables that stretch into the center of La Plaza out back. Best of all, the wait staff is always more than happy to bring you a drink or a menu for your friend. Theirs is the perfect blend of taste and service.

“No matter how far along we go technologically,” she said in a “Desert Sun” interview, “people will always want the basics. People want simple — people still want a great burger. People still want to be recognized when they go some place. They want to be called by name. That’s what I work at.”

When I sat down to my traditional cheeseburger, fries and Coke last week, I asked her what’s made Tyler’s such a phenomenal success.

“Who can really say what makes a place a success?” she modestly wonders. “You get a good idea, a great location, and you work hard every day. You hope people like what you do. But I think what we’ve done right is that everything we make is fresh. We grind the burgers daily, we order our bread specially made and it’s delivered fresh daily.”

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‘hot-off-the-backyard-grill taste’

Freshness gives Tyler’s a homemade, hot-off-the-backyard-grill taste that you just can’t find anywhere. Even the buns have that just-pulled-out-of-the-baker’s-oven aroma. Honestly, Tyler’s burgers are so thick, juicy, so sloppy good with everything on it that you need the tight paper wrapping to keep all that tenderness together. Oh for the good ol’ days of when we didn’t have to wrap our food to keep it from falling out.