

DINING



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Tyler's landmark burgers rule!

by Dale McKinney
for Desert Entertainer

You haven't been to Palm Springs if you haven't lined up for a burger at Tyler's Burgers in downtown's La Plaza. First of all, the very building is a bit of Southern California history. The 1936 round little Spanish Colonial structure was originally a gas station and later a Greyhound bus stop. In March, 1996, Diana DiAmico transformed it into Tyler's Burgers. Diana's been flipping burgers since grammar school - her mother ran a bustling little hamburger stand in Venice Beach and taught her how to keep it simple and simply treat people right.



Tyler's burger

All in all, you're basically offered six burger varieties at Tyler's, hot dogs, BETs, salads, soup, lemonade, root beer floats, beer, malts and milkshakes, potato salad, fries and slaw. 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 snag 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 cozy bar seating in the clean modern interior, a quaint little umbrella patio out front, and a long alley of canopied tables that stretch into the center of La Plaza out back. Best of all, the wait staff is every bit as down home and friendly as Diana herself (who's working there daily, too) and most have them have been working with her for about as long as the joint's been cooking.

"No matter how far along we go technologically," she said in a "Desert Sun" interview only two years after Tyler's opened, "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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Tyler's Burgers

11 a.m. - 4 p.m. Mon. - Sat.
(closed Sunday)
149 S. Indian Canyon
Palm Springs
(760) 325-2990

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'hot-off-the-backyard-grill taste'

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Freshness gives Tyler's a homemade, hot-off-the-backyard-grill taste that you just can't find anywhere. Even the buns taste like they were just pulled out of the baker's oven. 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. Order the great fries if you must



The combo at Tyler's

but don't miss Diana's fresh potato salad - it's simple, homestyle yum.

Look, forget the cool "historical Palm Springs" factor, forget the great service, ignore the super convenient location - what's going to bring you back to Tyler's again and again is the great food. Try it.