Welcome to
at the World-Famous Magic Castle*

Specialty Cocktails

ASK ABOUT OUR SPECIAL HALLOWEEN COCKTAIL!

NPH OLD FASHIONED - 17
Old Grandad Bourbon infused with Fresh Cherries and Oranges, then “baked” in an Oak Barrel with Angostura Bitters
A Castle favorite named after Past President, Neil Patrick Harris

MAGICAL MOMENT - 16
Hendrick’s Gin, St. Germain Liqueur, Passion Fruit Puree, JP Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA - 16
Casamigos Reposado, P & M Blood Orange, Fresh Lime Juice, Agave
Make it a Cadillac Margarita - Add 3

SORCERER’S SANGRIA - 16
Dry Red Wine, Fresh Pomegranate Juice, Brandy, Triple Sec, Fresh Orange Juice

SMOKE & MIRRORS - 16
El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim

THE CONJURER - 16
Tito’s Vodka, Hangar 1 Mandarin Vodka, Fresh Orange Juice, Grand Marnier, Fresh Lemon Juice, Fizzy Water

MISDIRECTION - 16
Ketel One Vodka, Dorda Double Chocolate Liqueur, Kahlúa, Espresso

Beverages are welcome in the showroom.
Please drink responsibly.
Please do not drink and drive.

09.20.2021
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AMA WEDGE SALAD GF - 14
Iceberg Lettuce, Bleu Cheese Dressing, Applewood Smoked Bacon, Blue Cheese Crumble, Cherry Tomato, Chives

CRISPY LEMON PEPPER CALAMARI - 18
Tito’s® Atomic Cocktail Sauce, Gribiche Sauce

FURIKAKE TRUFFLE FRIES - 12
Furikake Seasoning, Truffle Essence, Shaved Parmesan Cheese

ROASTED YELLOW PEACH & BURRATA GF - 16
Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette

FOUR-CHEESE GARLIC BREAD - 15
Jack, Parmesan, Aged Cheddar, Cream

MAGIC CASTLE® FAMOUS CHILI GF - 14
Ground Tenderloin, Castle Spices, Kidney Beans, Cheddar Cheese, Sour Cream, Jalapeños

NEW! THAI CURRY CRAB BISQUE - 18
Spicy Red Curry, Coconut Milk Bisque, Crab, Citrus

MARYLAND CRAB CAKE - 18
Gribiche Sauce, Baby Watercress, Cherry Tomato, Truffle Lemon Vinaigrette

SPICY AHI POKE - 18
Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoke Salmon Roe, Pickle Cucumber, Crispy Wonton

SHRIMP COCKTAIL GF - 18
Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

THAI CURRY MISO TOFU GF, V - 38
Coconut & Red Thai Curry, Miso-Marinated Tofu, Soba Noodles, Pickled Shiitake Mushrooms, Okinawan Sweet Potatoes, Glazed Bok Choy, Cilantro, Organic Sous Vide Egg - Add $3

ROASTED HEIRLOOM CARROTS GF - 14
Ras el Hanout, Fava Bean Hummus, Yogurt Espuma, Carrot Ferns, Lime

GF - Gluten Free  |  V - Vegan
Add Truffle Fries to any burger or sandwich for an additional $2

**PUB BURGER** - $18
Ground Chuck & Filet, Cheddar Cheese, Bib Lettuce, Sliced Tomato, Onion Jam, Bread & Butter Pickles Garlick Aioli, Toasted Brioche Bun, House Fries

**IMPOSSIBLE BURGER** - $18
Impossible Patty, Wild Arugula, Sliced Tomato, Fava Bean Hummus, Vegan Toasted Bun, House Fries

**OWL BURGER** - $19
Ground Chuck & Filet, Applewood Smoked Bacon, Gorgonzola Cream, Onion Jam, Sliced Tomato, Big Lettuce, Garlic Confit Aioli, Toasted Brioche Bun, House Fries

**NEW! BUFFALO STYLE CHICKEN SANDWICH** - $18
Hot Blue Cheese Remoulade, Napa Cabbage Slaw, Bread & Butter Pickles, Toasted Brioche Bun

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**Grande Finale**

**BITTERSWEET CHOCOLATE POT DE CRÈME** GF - $16

**SEASONAL CHEESECAKE** - $14

**VERY BERRY MIXED TART** - $12

**LEMON SORBET** V - $11

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**Featured Performers**

10.06.2021