Welcome to
at the World-Famous Magic Castle®

Specialty Cocktails

**NPH OLD FASHIONED** - 15
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** - 14
Henrick’s Gin, St. Germain Liqueur, Monin Passion Fruit Purée, JP Chenet Sparkling Dry Rosé

**DANTE’S SPICY MARGARITA** - 15
Cazadores Silver Tequila, Tanteo Jalapeño Spirit
Fresh Mango Purée, Fresh Lime, Tajin Salted Rim, Fresh Jalapeño

**MISDICTION** - 14
Ketel One Vodka, Dorda Double Chocolate Liqueur
Kahlúa, Espresso

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

**Bubbles**

<table>
<thead>
<tr>
<th>Bubbles</th>
<th>Prosecco</th>
<th>La Marca</th>
<th>Trieste, Italy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Magic Castle</td>
<td>12</td>
<td>California, USA</td>
</tr>
<tr>
<td>Sparkling Dry Rosé</td>
<td>J.P. Chenet</td>
<td>15</td>
<td>France</td>
</tr>
<tr>
<td>Champagne</td>
<td>Taittinger Brut</td>
<td>22</td>
<td>Reims, France</td>
</tr>
</tbody>
</table>

**Whites**

<table>
<thead>
<tr>
<th>Whites</th>
<th>Pinot Grigio</th>
<th>Attems</th>
<th>Friuli DOC, Italy</th>
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</thead>
<tbody>
<tr>
<td>Riesling</td>
<td>Firestone</td>
<td>12</td>
<td>Santa Barbara County, USA</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Emmolo</td>
<td>12</td>
<td>Napa Valley, USA</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Rodney Strong</td>
<td>12</td>
<td>Sonoma, Monterey &amp; Santa Barbara Counties, USA</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Peake Ranch</td>
<td>16</td>
<td>Santa Barbara County, USA</td>
</tr>
<tr>
<td>Moscato</td>
<td>Canyon Road</td>
<td>12</td>
<td>California, USA</td>
</tr>
</tbody>
</table>

**Rosé**

| Rosé | Le P’tit Paysan | 12 | Central Coast, USA |

**Reds**

<table>
<thead>
<tr>
<th>Reds</th>
<th>Pinot Noir</th>
<th>Magic Castle Cuvée</th>
<th>15</th>
<th>Library Vineyard, Monterey County USA</th>
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</thead>
<tbody>
<tr>
<td>Merlot</td>
<td>Hayes Valley</td>
<td>12</td>
<td>Central Coast, USA</td>
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<tr>
<td>Red Blend</td>
<td>Upshot</td>
<td>15</td>
<td>Sonoma County, USA</td>
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<tr>
<td>Malbec</td>
<td>Ilaria</td>
<td>15</td>
<td>Napa Valley, USA</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Louis Martini</td>
<td>14</td>
<td>Sonoma, USA</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Peju</td>
<td>20</td>
<td>Napa Valley, USA</td>
<td></td>
</tr>
</tbody>
</table>

*Beverages are welcome in the showroom. Please drink responsibly. Please do not drink and drive.*
AMA WEDGE SALAD GF - 14
Iceberg Lettuce, Roquefort 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

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-Marianted 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 Fern, Lime

GF - Gluten Free | V - Vegan
**Featured Performers**

*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, Garlic 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

**FRIED CHICKEN SANDWICH - 18**
Smoked Paprika Aioli, Napa Cabbage Slaw, Honey Truffle Glaze, Bread & Butter Pickles, Toasted Ciabatta, House Fries

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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**

GF - Gluten Free | V - Vegan