Cocktails

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 Purée, 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 Conjuror - 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.
Menu Printed 12.06.2021
**Bubbles**

<table>
<thead>
<tr>
<th>Type</th>
<th>Brand</th>
<th>Price</th>
<th>Origin</th>
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</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Magic Castle</td>
<td>12</td>
<td>45</td>
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<tr>
<td>Prosecco</td>
<td>La Marca</td>
<td>15</td>
<td>52</td>
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<tr>
<td>Sparkling Dry Rosé</td>
<td>J. P. Chenet</td>
<td>14</td>
<td>50</td>
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<tr>
<td>Champagne</td>
<td>Taittinger Brut</td>
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**Whites**

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<td>Pinot Grigio</td>
<td>SANTA MARGHERITA</td>
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<tr>
<td>Riesling</td>
<td>Firestone</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Honig</td>
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<tr>
<td>Pouilly Fume</td>
<td>Domaine de Fontenille</td>
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<tr>
<td>Chardonnay</td>
<td>Sonoma Cutrer</td>
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<tr>
<td>Chardonnay</td>
<td>Grgich Hills</td>
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**Rosé**

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<tr>
<td>Rosé</td>
<td>Domaine de la Verriere</td>
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**Reds**

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<td>Pinot Noir</td>
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<tr>
<td>Pinot Noir</td>
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<td>Merlot</td>
<td>Duckhorn Decoy</td>
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<tr>
<td>Malbec Blend</td>
<td>Dragon's Tooth</td>
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<td>Red Blend</td>
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<td>Cabernet</td>
<td>Daou Discovery</td>
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<tr>
<td>Cabernet</td>
<td>Austin Hope</td>
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**OPENING ACT**

**NEW! COBB SALAD**  -  18  
Crisp Romaine Lettuce, Herb Marinated Grilled Chicken, Avocado, Boiled Organic Egg, Applewood Smoked Bacon, Toy Box Tomato, Blue Cheese Crumble, Ranch Dressing

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

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

**BOSC PEAR & BURRATA**  -  14  
Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette

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

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

**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**  -  18  
Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

**HARISSA CAULIFLOWER STEAK**  -  38  
Cauliflower, Harissa Powder, Lemon  
erved with Roasted Vegetables

**MUSHROOM BOLOGNESE SPAGHETTI SQUASH**  -  43  
Spaghetti Squash, Tomatoes, Basil, Garlic, Carrot, Zucchini, Red Wine served with Roasted Vegetables

- **AMA favorite**  
- **Vegan**  
- **Gluten Free**

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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

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

GRANDE FINALE

BANANA CREAM PIE - 16
OLD FASHIONED CHOCOLATE CAKE - 16
SEASONAL CHEESECAKE - 14
VERY BERRY MIXED TART - 12
LEMON SORBET - 11

❤️ - AMA favorite  🍃 - Vegan  🍦 - Gluten Free
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