Beverages are welcome in the showroom.
Please drink responsibly.
Please do not drink and drive.
Menu Printed 02.17.2022

Welcome to
at the World-Famous Magic Castle™

COCKTAILS

NPH OLD FASHIONED - 19
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 - 17
Hendrick’s Gin, St. Germain Liqueur, Passion Fruit Purée, JP Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA - 17
Casamigos Reposado, P & M Blood Orange, Fresh Lime Juice, Agave
Make it a Cadillac Margarita - Add 3

SORCERER’S SANGRIA - 17
Dry Red Wine, Fresh Pomegranate Juice, Brandy, Triple Sec, Fresh Orange Juice

SMOKE & MIRRORS - 17
El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim

THE CONJURER - 17
Tito’s Vodka, Hangar 1 Mandarin Vodka, Fresh Orange Juice, Grand Marnier, Fresh Lemon Juice, Fizzy Water

MISDIRECTION - 17
Ketel One Vodka, Dorda Double Chocolate Liqueur, Kahlúa, Espresso

Beverages are welcome in the showroom.
**Bubbles**

<table>
<thead>
<tr>
<th>Category</th>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
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</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td><strong>MAGIC CASTLE</strong></td>
<td>12</td>
<td>48</td>
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<tr>
<td></td>
<td><strong>PROSECCO</strong></td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Sparkling Dry Rose</td>
<td><strong>JP. CHENET</strong></td>
<td>14</td>
<td>56</td>
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<tr>
<td>Champagne</td>
<td><strong>TAITTINGER BRUT</strong></td>
<td>24</td>
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<td>Champagne</td>
<td><strong>NICOLAS FEUILLATTE BRUT</strong></td>
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**Whites**

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<tr>
<td>Pinot Grigio</td>
<td><strong>SANTA MARGHERITA</strong></td>
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<td>Riesling</td>
<td><strong>FIRESTONE</strong></td>
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<td>Sauvignon Blanc</td>
<td><strong>HONIG</strong></td>
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<td>Pouilly Fume</td>
<td><strong>DOMAINE DE FONTENILLE</strong></td>
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<td>56</td>
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<tr>
<td>Chardonnay</td>
<td><strong>SONOMA CUTRER</strong></td>
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**Rosé**

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**Reds**

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<td>Pinot Noir</td>
<td><strong>MAGIC CASTLE CUVÉE</strong></td>
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<tr>
<td>Pinot Noir</td>
<td><strong>SAINTSBURY</strong></td>
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<td>Merlot</td>
<td><strong>DUCKHORN DECOY</strong></td>
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<td>Malbec Blend</td>
<td><strong>DRAGON'S TOOTH</strong></td>
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<td>Red Blend</td>
<td><strong>PARADUXX</strong></td>
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<td>Cabernet</td>
<td><strong>DAOU DISCOVERY</strong></td>
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<td>Cabernet</td>
<td><strong>AUSTIN HOPE</strong></td>
<td>21</td>
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*Beverages are welcome in the showroom.  
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Menu Printed 2.17.2022*
COBB SALAD - 18
Crisp Romaine Lettuce, Herb Marinated Grilled Chicken Breast, Avocado, Boiled Organic Egg, Applewood Smoked Bacon, Toy Box Tomato, Blue Cheese Crumble, Ranch Dressing

CRISPY LEMON PEPPER CALAMARI - 19
Tito’s® Atomic Cocktail Sauce, Gribiche Sauce

NEW! PARMESAN TRUFFLE FRIES - 15
Truffle Essence, Shaved Parmesan Cheese

NEW! PULLED PORK POUTINE - 18
Pulled Pork Shoulder, French Fries, Gravy, Cheese Curds

NEW! CAESAR SALAD WITH CHICKEN - 18
Chopped Crisp Romaine Lettuce, Shaved Parmesan Cheese, Herb Marinated Grilled Chicken Breast, Croutons, Caesar Dressing

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

MAGIC CASTLE® FAMOUS CHILI - 14
Ground Beef Tenderloin, Castle Secret Spice Blend, Kidney Beans, Cheddar Cheese, Sour Cream, Jalapeños

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

MARYLAND CRAB CAKES - 18
Gribiche Sauce, Papaya Slaw, Cherry Tomato, Truffle Lemon Vinaigrette

SPICY AHI POKE - 19
Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoke Salmon Roe, Pickle Cucumber, Crispy Wonton

SHRIMP COCKTAIL - 19
Four Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

NEW! BUFFALO CAULIFLOWER FLORETS - 14
Vegan Ranch Dressing

- AMA favorite  - Vegan  - Gluten Free

Menu printed 12.15.2021
Add Truffle Fries to any burger or sandwich for an additional $2

**NEW! PULLED PORK SLIDERS** - 18
Pulled Pork Shoulder, Barbecue Sauce, Napa Cabbage Slaw, Bread & Butter Pickles, Mini Brioche Bun

**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 CASTLE 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

**NEW! LA STREET TACO TRIO** - 16
Choice of Carne Asada, Marinated Chicken or Vegan Mushroom, Magic Castle® Salsa, Corn Tortillas

**GRANDE FINALE**

**BANANA CREAM PIE** - 16

**OLD FASHIONED CHOCOLATE CAKE** - 16

**SEASONAL CHEESECAKE** - 14

**VERY BERRY MIXED TART** - 12

**LEMON SORBET** - 11