Welcome to

at the World-Famous Magic Castle®

Specialty 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, Monin Passion Fruit Purée, JP Chenet Sparkling Dry Rosé

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

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

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, P & M Blood Orange, Grand Marnier, Fresh Lime Juice, Fizzy Water

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

- **Bubbles**
  - SPARKLING | **MAGIC CASTLE** - 12 | 45, California, USA
  - PROSECCO | **LA MARCA** - 15 | 52, Trieste, Italy
  - SPARKLING DRY ROSÉ | **JP. CHENET** - 14 | 50, France
  - CHAMPAGNE | **TAITTINGER BRUT** - 24 | 86, Reims, France

- **Whites**
  - PINOT GRIGIO | **SANTA MARGHERITA** - 14 | 50, Alto Adige, Italy
  - RIESLING | **FIRESTONE** - 12 | 40, Santa Barbara County, USA
  - SAUVIGNON BLANC | **HONIG** - 13 | 42, Napa Valley, USA
  - SAUVIGNON BLANC | **DUCKHORN DECOY** - 15 | 51, Sonoma County, USA
  - CHARDONNAY | **SONOMA CUTRER** - 14 | 48, Sonoma County, USA
  - CHARDONNAY | **GRGICH HILLS** - 17 | 57, Napa Valley, USA

- **Rosé**
  - ROSÉ | **LE P’TIT PAYSAN** - 12 | 40, Napa Valley, USA

- **Reds**
  - PINOT NOIR | **MAGIC CASTLE CUVÉE** - 15 | 50, Library Vineyard, Monterey County USA
  - MERLOT | **DUCKHORN DECOY** - 12 | 40, Sonoma County, USA
  - MALBEC | **ILARIA** - 16 | 52, Napa Valley, USA
  - RED BLEND | **PARADUXX** - 20 | 72, Napa Valley, USA
  - CABERNET | **DAOU DISCOVERY** - 15 | 52, Paso Robles, USA
  - CABERNET | **AUSTIN HOPE** - 19 | 65, Paso Robles, USA

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>AMA WEDGE SALAD</strong> <strong>GF</strong></td>
<td>14</td>
</tr>
<tr>
<td>Iceberg Lettuce, Roquefort Dressing, Applewood Smoked Bacon, Blue Cheese Crumble, Cherry Tomato, Chives</td>
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<tr>
<td><strong>CRISPY LEMON PEPPER CALAMARI</strong></td>
<td>18</td>
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<tr>
<td>Tito’s® Atomic Cocktail Sauce, Gribiche Sauce</td>
<td></td>
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<tr>
<td><strong>FURIKAKE TRUFFLE FRIES</strong></td>
<td>12</td>
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<tr>
<td>Furikake Seasoning, Truffle Essence, Shaved Parmesan Cheese</td>
<td></td>
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<tr>
<td><strong>ROASTED YELLOW PEACH &amp; BURRATA</strong> <strong>GF</strong></td>
<td>16</td>
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<tr>
<td>Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette</td>
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<tr>
<td><strong>FOUR-CHEESE GARLIC BREAD</strong></td>
<td>15</td>
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<tr>
<td>Jack, Parmesan, Aged Cheddar, Cream</td>
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<tr>
<td><strong>MAGIC CASTLE® FAMOUS CHILI</strong> <strong>GF</strong></td>
<td>14</td>
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<tr>
<td>Ground Tenderloin, Castle Spices, Kidney Beans, Cheddar Cheese, Sour Cream, Jalapeños</td>
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<tr>
<td><strong>MARYLAND CRAB CAKE</strong></td>
<td>18</td>
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<tr>
<td>Gribiche Sauce, Baby Watercress, Cherry Tomato, Truffle Lemon Vinaigrette</td>
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<tr>
<td><strong>SPICY AHI POKE</strong></td>
<td>18</td>
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<tr>
<td>Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoke Salmon Roe, Pickle Cucumber, Crispy Wonton</td>
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<tr>
<td><strong>SHRIMP COCKTAIL</strong> <strong>GF</strong></td>
<td>18</td>
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<tr>
<td>Gulf Shrimp, Tito’s® Atomic Cocktail Sauce</td>
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<tr>
<td><strong>THAI CURRY MISO TOFU</strong> <strong>GF, V</strong></td>
<td>38</td>
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<tr>
<td>Coconut &amp; Red Thai Curry, Miso-Marianted Tofu, Soba Noodles, Pickled Shiitake Mushrooms, Okinawan Sweet Potatoes, Glazed Bok Choy, Cilantro, Organic Sous Vide Egg - Add 3</td>
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<tr>
<td><strong>ROASTED HEIRLOOM CARROTS</strong> <strong>GF</strong></td>
<td>14</td>
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<tr>
<td>Ras el Hanout, Fava Bean Hummus, Yogurt Espuma, Carrot Ferns, Lime</td>
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</tbody>
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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, 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

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

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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