Cocktails

NPH OLD FASHIONED - 24
Redemption bourbon, orchard cherry liqueur, angostura bitters, oak barrel aged with fresh cherries and oranges
A Castle favorite named after Past President, Neil Patrick Harris

MAGICAL MOMENT - 19
Empress botanical gin, St. German liqueur, lavender syrup, JP. Chenet sparkling dry rosé

MYSTICAL MARGARITA - 19
Teremana reposado tequila, liquid alchemist blood orange, fresh lime juice, agave
Make it a Cadillac Margarita - Add 5

SORCERER’S SANGRIA - 19
dry red wine, fresh pomegranate juice, St Remy brandy, Triple Sec, fresh orange juice

SMOKE & MIRRORS - 19
El Silencio mezcal, ancho reyes, prickly pear syrup, fresh lime, agave, salted rim

TROPICAL TRICKSTER - 19
Captain Morgan white rum, Cutwater Bali Hai dark rum, Aperol, Giffard rhubarb liqueur, passionfruit puree, lime juice

MISDIRECTION - 19
Ketel One vodka, Dorda double chocolate liqueur, Kahlúa, espresso

MAGIC MANHATTAN - 24
Woodford Reserve bourbon, Amaro Montenegro, Angostura, orange bitters
Served with a smoking aromatic bubble

Mocktails

THE MILTY - 12
Lyre’s Italian Spritz non-alcoholic aperitif, fresh lemon juice, ginger ale

THE PRINCESS - 12
blood orange, fresh lime, agave, fizzy water

THE PREZ - 12
passionfruit puree, fresh orange juice, pineapple juice, orgeat syrup, cranberry float

Beverages are welcome in the showroom.
Please drink responsibly.
Menu Printed 07.14.2023
## Wines

### Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Magic Castle</strong>&lt;sup&gt;*&lt;/sup&gt;</td>
<td>14</td>
<td>California, USA</td>
</tr>
<tr>
<td><strong>La Marca</strong></td>
<td>16</td>
<td>Trieste, Italy</td>
</tr>
<tr>
<td><strong>J.P. Chenet</strong></td>
<td>15</td>
<td>Languedoc, France</td>
</tr>
<tr>
<td><strong>Taittinger Brut</strong></td>
<td>25</td>
<td>Reims, France</td>
</tr>
<tr>
<td><strong>Veuve Clicquot Yellow Label</strong></td>
<td>38</td>
<td>Reims, France</td>
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</tbody>
</table>

### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pighin</strong></td>
<td>16</td>
<td>Friuli, Italy</td>
</tr>
<tr>
<td><strong>Firestone</strong></td>
<td>14</td>
<td>Santa Barbara County, CA</td>
</tr>
<tr>
<td><strong>Honig</strong></td>
<td>14</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td><strong>Sager &amp; Verdiere</strong></td>
<td>18</td>
<td>Loire Valley, France</td>
</tr>
<tr>
<td><strong>Sonoma Cutrer</strong></td>
<td>16</td>
<td>Sonoma County, CA</td>
</tr>
<tr>
<td><strong>Orin Swift “Mannequin”</strong></td>
<td>20</td>
<td>Russian River Valley, CA</td>
</tr>
</tbody>
</table>

### Rose

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Summer Water</strong></td>
<td>15</td>
<td>Central Coast, CA</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Magic Castle® Cuvée</strong></td>
<td>16</td>
<td>Monterey County, CA</td>
</tr>
<tr>
<td><strong>Au Bon Climat</strong></td>
<td>19</td>
<td>Santa Barbara, CA</td>
</tr>
<tr>
<td><strong>Duckhorn Decoy</strong></td>
<td>15</td>
<td>Sonoma County, CA</td>
</tr>
<tr>
<td><strong>Dragon’s Tooth</strong></td>
<td>20</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td><strong>Tablas Creek “PateLin”</strong></td>
<td>20</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td><strong>Daou</strong></td>
<td>21</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td><strong>Grgich Hills</strong></td>
<td>25</td>
<td>Napa Valley, CA</td>
</tr>
</tbody>
</table>

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Menu Printed 07.14.2023
COBB SALAD - 19 GF
- crisp romaine lettuce, herb marinated grilled chicken breast, avocado, boiled organic egg, applewood smoked bacon, toy tomato, blue cheese crumble, ranch dressing

CRISPY PEPPER CALAMARI - 19
- sweet & sour sauce, green onions & toasted chili threads

PARMESAN TRUFFLE FRIES - 15 GF
- truffle essence, parmesan cheese

FRESH BURRATA - 16
- grilled ciabatta bread, balsamic strawberry compote, basil puree

CARROT HUMMUS - 16
- tahini, crumbled feta, pomegranate seeds and lavash chips

BRUSSELS SPROUTS - 17
- fried brussels sprouts, citrus ponzu truffle vinaigrette, crispy onions
  Add Bacon for an additional $5

STREET POTATOES - 18
- twice cooked baby yukon, ranchero sauce, tajin, parmesan, and lime crema

CAESAR SALAD with CHICKEN - 19
- 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

ROASTED TOMATO & BASIL BISQUE - 15
- add jumbo lump crab for an additional $12

JUMBO LUMP CRABCAKES - 28
- lemon remoulade

BUFFALO STYLE CHICKEN - 18
- eight pieces of mixed wings and drumettes, celery and ranch dressing
  choice of buffalo sauce or BBQ dry rub

AHI TUNA TARTARE - 22
- soy ginger dressing, pickled cucumber, avocado cream, salmon roe, crispy wontons

SHRIMP COCKTAIL - 22 GF
- four gulf shrimp, citrus cocktail sauce, horseradish

- AMA FAVORITE
- VEGAN
- GF - GLUTEN FREE
add truffle fries to any burger or sandwich for an additional $2

We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in one kitchen. If you have a food allergy, notify your server before ordering.

*Consuming raw or undercooked meats, seafood/shellfish may increase your risk of foodborne illness.

LOBSTER BLT - 26  
Baja lobster, lemon aioli, lettuce, tomato, avocado cream, applewood smoked bacon, toasted bun

PRESTO PRIME RIB SANDWICH - 20  
thin sliced roasted prime rib, simmered in au jus, served on a rustic sub roll and topped with sweet pepper giardiniera choice of dipped or dry

PUB BURGER - 22  
ground chuck & filet, cheddar cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, thousand island, toasted bun, house fries

IMPOSSIBLE CASTLE BURGER - 21  
Impossible patty, lettuce, sliced tomato, red onion, dill pickles, mustard, vegan thousand island, toasted bun, house fries

OWL BURGER - 23  
ground chuck & filet, applewood smoked bacon, avocado, cheddar cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, thousand island, toasted bun, house fries

Grande Finale

ICE CREAM - 11  
choice of vanilla or double cappuccino

BANANA CREAM PIE - 16  
Nutter Butter crust

CLASSIC VANILLA CREME BRULEE - 14  
with an almond biscotti

OLD FASHIONED CHOCOLATE CAKE - 14

NEW YORK STYLE CHEESECAKE - 14

CARROT CAKE - 14 GF  
vanilla cream cheese mousse and walnuts

SEASONAL SORBET - 11  
choice of lemon or blackberry cabernet

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