Welcome to

at the World-Famous Magic Castle

COCKTAILS

NPH OLD FASHIONED - 19
Redemption 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
Empress Botanical Gin, St. Germain Liqueur, Lavender Syrup, JP. Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA - 17
Casamigos Reposado, Liquid Alchemist 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, Grand Marnier, Fresh Orange Juice, Fizzy Water

MISDIRECTION - 17
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 07.08.2022
### Wines

#### Bubbles
- **SPARKLING** | **MAGIC CASTLE** - 13 | 52
  California, USA
- **PROSECCO** | **LA MARCA** - 16 | 64
  Trieste, Italy
- **SPARKLING DRY ROSE'** | **JP. CHENET** - 15 | 60
  Languedoc, France
- **CHAMPAGNE** | **TAITTINGER BRUT** - 25 | 100
  Reims, France
- **CHAMPAGNE** | **NICOLAS FEUILLATTE BRUT** - 20
  Chouilly, France

#### Whites
- **PINOT GRIGIO** | **SANTA MARGHERITA** - 15 | 60
  Alto Adige, Italy
- **RIESLING** | **FIRESTONE** - 13 | 52
  Santa Barbara County, CA USA
- **SAUVIGNON BLANC** | **HONIG** - 14 | 56
  Napa Valley, CA USA
- **SANCERRE** | **SAGER & VERDIER** - 17 | 68
  Loire Valley, France
- **CHARDONNAY** | **SONOMA CUTRER** - 15 | 60
  Sonoma County, CA USA
- **CHABLIS** | **DOMAINE SEGUINOT-BORDET** - 18 | 72
  Burgundy, France

#### Rosé
- **ROSE'** | **DOMAINES OTT “BY.OTT”** - 15 | 60
  Cotes de Provence, France

#### Reds
- **PINOT NOIR** | **MAGIC CASTLE CUVÉE** - 15 | 60
  Library Vineyard, Monterey County, CA USA
- **PINOT NOIR** | **SAINTSBURY** - 18 | 72
  Carneros, CA USA
- **MERLOT** | **DUCKHORN DECOY** - 13 | 52
  Sonoma County, CA USA
- **MALBEC BLEND** | **DRAGON’S TOOTH** - 20 | 80
  Napa Valley, CA USA
- **RED BLEND** | **PARADUXX** - 20 | 80
  Napa Valley, CA USA
- **CABERNET** | **AUSTIN HOPE** - 21 | 84
  Paso Robles, CA USA
- **CABERNET** | **GRGICH HILLS** - 25 | 100
  Napa Valley, CA USA

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Menu Printed 6.29.2022
**OPENING ACT**

**COBB SALAD - 19**
Crisp Romaine Lettuce, Herb Marinated Grilled Chicken Breast, Avocado, Beets, Organic Egg, Applewood Smoked Bacon, Tomato, Blue Cheese Crumble, Ranch Dressing

**CRISPY PEPPER CALAMARI - 19**
Sweet & Sour Sauce, Green Onions & Toasted Chili Threads

**PARMESAN TRUFFLE FRIES - 15**
Truffle Essence, Shaved Parmesan Cheese

**NEW! WARM MARINATED GREEK OLIVES - 13**
Citrus Peel, Garden Herbs, Smoked Paprika and Grilled Bread

**NEW! MONTREAL STYLE POUTINE - 16**
French Fries, Wisconsin Aged Cheddar Cheese Curds, Peppercorn Sauce
Add Chicken for an additional $6
Add Tenderloin Tips for an additional $9

**CAESAR SALAD WITH CHICKEN - 19**
Chopped 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 - 21**
Gribiche Sauce, Papaya Slaw, Cherry Tomato, Truffle Lemon Vinaigrette

**SPICY AHI POKE - 21**
Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoke Salmon Roe, Pickle Cucumber, Crispy Wonton

**SHRIMP COCKTAIL - 22**
Four Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

- AMA favorite
- Vegan
- Gluten Free

Menu printed 07.08.2022

GF - Gluten Free

MFP - Menu printed 07.08.2022
Add Truffle Fries to any burger or sandwich for an additional $2

NEW! LOBSTER BLT - 26
Brioche Bun, Lemon Aioli, Lettuce, Tomato, Avocado Cream and Applewood Smoked Bacon

PULLED PORK SANDWICH - 19
Pulled Pork Shoulder, Barbecue Sauce, Napa Cabbage Slaw, Dill Pickles, Brioche Bun

PUB BURGER – 22
Ground Chuck & Filet, Cheddar Cheese, Bib Lettuce, Sliced Tomato, Onion Jam, Dill Pickles, Garlic Aioli, Toasted Brioche Bun, House Fries

IMPOSSIBLE CASTLE BURGER - 21
Impossible Patty, Wild Arugula, Sliced Tomato, Favas Bean Hummus, Vegan Toasted Bun, House Fries

OWL BURGER – 23
Ground Chuck & Filet, Applewood Smoked Bacon, Gorgonzola Cream, Onion Jam, Sliced Tomato, Big Lettuce, Garlic Confit Aioli, Toasted Brioche Bun, House Fries

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

ICE CREAM - 11
choice of Chocolate, Vanilla, or Double Cappucino
Make it a Affogato - Add $5

BANANA CREAM PIE - 16

CLASSIC VANILLA CRÈME BRULÉE - 14
with an Almond Biscotti

OLD FASHIONED CHOCOLATE CAKE - 14

NEW YORK STYLE CHEESECAKE - 14

VERY BERRY MIXED TART - 14

SEASONAL SORBET - 11
choice of Lemon or Blackberry Cabernet

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 uncooked meats, seafood, or shellfish may increase your risk of foodborne illness.

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