



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 ROSÉ | **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

ROSÉ | **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

## <sup>GF</sup> COBB SALAD - 19

*Crisp Romaine Lettuce, Herb Marinated Grilled Chicken Breast, Avocado, Boiled Organic Egg, Applewood Smoked Bacon, Toy Box Tomato, Blue Cheese Crumble, Ranch Dressing*

## CRISPY PEPPER CALAMARI - 19

*Sweet & Sour Sauce, Green Onions & Toasted Chili Threads*

## <sup>GF</sup> PARMESAN TRUFFLE FRIES - 15

*Truffle Essence, Shaved Parmesan Cheese*

## <sup>GF</sup> **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 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 - 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*

## <sup>GF</sup> SHRIMP COCKTAIL - 22

*Four Gulf Shrimp, Tito's® Atomic Cocktail Sauce*

♥ - AMA favorite    🌿 - Vegan    GF - Gluten Free

Menu printed 07.08.2022



# FEATURED PERFORMERS

*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, Fava 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*

## **GF LA STREET TACO TRIO - 16**

*Choice of Carne Asada, Marinated Chicken or Vegan Mushroom, Magic Castle® Salsa, Corn Tortillas*

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# GRANDE FINALE

## **ICE CREAM - 11**

*choice of Chocolate, Vanilla, or Double Cappucino  
Make it a Affogato - Add \$5*

## **♥ BANANA CREAM PIE - 16**

**CLASSIC VANILLA CRÈME BRULEE - 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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