



Welcome to



at the World-Famous Magic Castle®

COCKTAILS

NPH OLD FASHIONED - 21

*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 - 19

Empress Botanical Gin, St. Germain Liqueur, Lavender Syrup, JP. Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA - 19

Casamigos Reposado, 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

THE CONJURER - 19

Tito's Vodka, Hangar 1 Mandarin Vodka, Cointreau Noir, Fresh Orange Juice, Fizzy Water

MISDIRECTION - 19

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 10.01.2022



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 (split) | **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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OPENING ACT

^{GF} 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

^{GF} PARMESAN TRUFFLE FRIES - 15

Truffle Essence, Shaved Parmesan Cheese

FALAFEL - 16

Spinach Falafel, Herb Donair Sauce, Pickled Red Onions, and Tomato Powder

^{GF} WARM MARINATED GREEK OLIVES - 13

Citrus Peel, Garden Herbs, Smoked Paprika and Grilled Bread

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

ROASTED TOMATO & BASIL BISQUE - 15

Add Jumbo Lump Crab for an additional \$12

JUMBO LUMP CRABCAKES - 28

Lemon Remoulade

AHI TUNA TARTARE - 22

Soy Ginger Dressing, Pickled Cucumber, Avocado Cream, Salmon Roe, Crispy Wontons

^{GF} SHRIMP COCKTAIL - 22

Four Gulf Shrimp, Tito's® Atomic Cocktail Sauce

♥ - AMA favorite 🌿 - Vegan GF - Gluten Free

Menu printed 10.08.2022



FEATURED PERFORMERS

Add Truffle Fries to any burger or sandwich for an additional \$2

LOBSTER BLT - 26

Baja Lobster, Brioche Bun, Lemon Aioli, Lettuce, Tomato, Avocado Cream, and Applewood Smoked Bacon

PULLED PORK SANDWICH - 19

Pulled Pork Shoulder, Barbecue Sauce, 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, Bib Lettuce, Sliced Tomato, Onion Jam, Dill Pickles, 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

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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