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. Germain liqueur, lavender syrup, J.P. 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 & white wine, pomegranate juice, St Remy brandy, Cointreau Noir, fresh orange juice

SMOKE & SHADOWS - 19
400 Conejos mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajín 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
Liquid Alchemist 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 08.26.2023
**BUBBLES**

- **MAGIC CASTLE®**
  - Sparkling | California, USA
  - Price: 14 | 56

- **LA MARCA**
  - Prosecco | Trieste, Italy
  - Price: 16 | 64

- **JP. CHENET**
  - Sparkling Dry Rosé | Languedoc, France
  - Price: 15 | 60

- **TAITTINGER BRUT**
  - Champagne | Reims, France
  - Price: 25 | 115

- **VEUVE CLICQUOT YELLOW LABEL**
  - Champagne | Reims, France
  - Price: 38 | 160

- **NICOLAS FEUILLATTE BRUT**
  - Champagne (187ml split) | Chouilly, France
  - Price: 24

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**WHITES**

- **PIGHIN**
  - Pinot Grigio | Friuli, Italy
  - Price: 16 | 64

- **FIRESTONE**
  - Riesling | Santa Barbara County, CA
  - Price: 14 | 56

- **HONIG**
  - Sauvignon Blanc | Napa Valley, CA
  - Price: 14 | 56

- **SAGER & VERDIER**
  - Sancerre | Loire Valley, France
  - Price: 18 | 72

- **SONOMA CUTRER**
  - Chardonnay | Sonoma County, CA
  - Price: 16 | 64

- **ORIN SWIFT “MANNEQUIN”**
  - Chardonnay | Russian River Valley, CA
  - Price: 20 | 80

**ROSE**

- **SUMMER WATER**
  - Central Coast, CA
  - Price: 15 | 60

**REDS**

- **MAGIC CASTLE® CUVEE**
  - Pinot Noir | Monterey County, CA
  - Price: 16 | 64

- **AU BON CLIMAT**
  - Pinot Noir | Santa Barbara, CA
  - Price: 19 | 76

- **DUCKHORN DECOY**
  - Merlot | Sonoma County, CA
  - Price: 15 | 60

- **DRAGON’S TOOTH**
  - Malbec Blend | Napa Valley, CA
  - Price: 20 | 80

- **TABLAS CREEK “PATELIN”**
  - Rhone-Style Blend | Paso Robles, CA
  - Price: 20 | 80

- **DAOU**
  - Cabernet | Paso Robles, CA
  - Price: 21 | 84

- **GRGICH HILLS**
  - Cabernet | Napa Valley, CA
  - Price: 25 | 100

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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 box 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 w/ CHICKEN - 19
chopped crisp romaine lettuce, shaved parmesan cheese, herb marinated grilled chicken breast, croutons, caesar dressing

FOUR-CHEESE GARLIC BREAD - 16
jack, parmesan, aged cheddar, cream

MAGIC CASTLE® FAMOUS CHILI - 14
ground beef tenderloin, castle secret spice blend, kidney beans, cheddar cheese, sour cream, jalapeños

BUTTERNUT SQUASH & APPLE SOUP - 15
coconut milk, toasted pepitas, micro sage
add jumbo lump crab for an additional $12

JUMBO LUMP CRABCAKES - 28
lemon remoulade

SEASONAL JUMBO TACO - 14
Ask your bartender for daily options

HAMACHI CRUDO - 24
4 oz hamachi sashimi, ginger garlic vinaigrette, avocado cream, crispy onions

SHRIMP COCKTAIL - 29 GF
six gulf shrimp, citrus cocktail sauce, horseradish

- AMA FAVORITE
- VEGAN
GF - GLUTEN FREE

Menu printed 10.21.2023
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

GF - GLUTEN FREE
- AMA FAVORITE
- VEGAN

Grande Finale

ICE CREAM - 11
choice of vanilla or double cappucino

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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