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 - 20**
Empress botanical gin, St. Germain liqueur, lavender syrup, J.P. Chenet sparkling dry rosé

**MYSTICAL MARGARITA - 20**
Milagros reposado tequila, Liquid Alchemist blood orange, fresh lime juice, agave
*Make it a Cadillac Margarita - Add 5*

**SORCERER’S SANGRIA - 20**
dry red & white wine, pomegranate juice, St Remy brandy, Cointreau Noir, fresh orange juice

**SMOKE & SHADOWS - 20**
Koch El mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim

**TROPICAL TRICKSTER - 20**
Captain Morgan white rum, Cutwater Bali Hai dark rum, Aperol, Giffard rhubarb liqueur, passionfruit puree, lime juice

**MISDIRECTION - 20**
Ketel One vodka, Dorda double chocolate liqueur, Black Hjarte, 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 04.13.2024
## Beverages

### Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magic Castle</td>
<td>Sparkling</td>
<td>California, USA</td>
</tr>
<tr>
<td>La Marca</td>
<td>Prosecco</td>
<td>Trieste, Italy</td>
</tr>
<tr>
<td>La Perlina</td>
<td>Moscato</td>
<td>California, USA</td>
</tr>
<tr>
<td>JP. Chenet</td>
<td>Sparkling Dry Rosé</td>
<td>Languedoc, France</td>
</tr>
<tr>
<td>Taittinger Brut</td>
<td>Champagne</td>
<td>Reims, France</td>
</tr>
<tr>
<td>Veuve Clicquot Yellow Label</td>
<td>Champagne</td>
<td>Reims, France</td>
</tr>
<tr>
<td>Nicolas Feuillatte Brut</td>
<td>Champagne</td>
<td>(187ml split)</td>
</tr>
</tbody>
</table>

### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terlato</td>
<td>Pinot Grigio</td>
<td>Friuli, Italy</td>
</tr>
<tr>
<td>Dr Hermann</td>
<td>Riesling</td>
<td>Mosel, Germany</td>
</tr>
<tr>
<td>Honig</td>
<td>Sauvignon Blanc</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td>La Foret Gasselin</td>
<td>Sancerre</td>
<td>Loire Valley, France</td>
</tr>
<tr>
<td>Kith &amp; Kin</td>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
</tr>
<tr>
<td>Orin Swift &quot;Mannequin&quot;</td>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
</tr>
</tbody>
</table>

### Rose

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Forever Summer</td>
<td></td>
<td>Provence, France</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magic Castle CUVEE</td>
<td>Pinot Noir</td>
<td>Monterey County, CA</td>
</tr>
<tr>
<td>Au Bon Climat</td>
<td>Pinot Noir</td>
<td>Santa Barbara, CA</td>
</tr>
<tr>
<td>Duckhorn Decoy</td>
<td>Merlot</td>
<td>Sonoma County, CA</td>
</tr>
<tr>
<td>Dragon's Tooth</td>
<td>Malbec Blend</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td>Edmeades</td>
<td>Zinfandel</td>
<td>Mendocino County, CA</td>
</tr>
<tr>
<td>Daou</td>
<td>Cabernet</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td>Grgich Hills</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Wines are welcome in the showroom.
Please drink responsibly.
Menu Printed 04.13.2024
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

ROASTED MUSHROOM FLATBREAD - 20
vegan white sauce and parmesan, fresh basil, truffle oil

PARMESAN TRUFFLE FRIES - 15 GF
truffle essence, parmesan cheese

CHILI CHEESE FRIES - 16
Magic Castle Famous Chili, shredded cheddar, red onion

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

BRUSSELS SPROUTS - 17
dried cranberries, hemp granola, maple vinaigrette

ADD BACON FOR AN ADDITIONAL $5

SPICY TUNA CRISPY EGGPLANT - 24
tempura eggplant, spicy aioli, wasabi tobiko, sweet soy sauce

SUBSTITUTE AVOCADO FOR SPICY TUNA 20

CAESAR SALAD WITH 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, red onion

CARROT GINGER SOUP - 15
crispy onions, chives

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
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

ROASTED LEMON ROSEMARY CHICKEN BLT - 20
lettuce, tomato, bacon, avocado and Magic Aioli

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 cappucino

BANANA CREAM PIE - 16
Nutter Butter crust

CLASSIC VANILLA CREME BRULÉE - 14
with an almond biscotti

OLD FASHIONED CHOCOLATE CAKE - 14

NEW YORK STYLE CHEESECAKE - 14

CARROT CAKE - 14
vanilla cream cheese mousse and walnuts

SEASONAL SORBET - 11
choice of lemon or blackberry cabernet

- AMA FAVORITE
- VEGAN
GF - GLUTEN FREE