Welcome to at the World-Famous Magic Castle®

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, JP. 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 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

TROPICAL TRICKSTER - 19
Captain MorganWhite Rum, Catwater Bali Hai Dark Rum, Aperol, Giffard Rhubarb Liqueur, Passion Fruit 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

Beverages are welcome in the showroom.
Please drink responsibly.
Please do not drink and drive.
Menu Printed 06.27.2023
## Beverages

**Wines**

### Bubbles
- **SPARKLING | MAGIC CASTLE** - 14 | 56
  - California, USA
- **PROSECCO | LA MARCA** - 16 | 64
  - Trieste, Italy
- **SPARKLING DRY ROSE | JP. CHENET** - 15 | 60
  - Languedoc, France
- **CHAMPAGNE | TAUTTINGER BRUT** - 25 | 115
  - Reims, France
- **CHAMPAGNE | VEUVE CLICQUOT YELLOW LABEL** - 38 | 160
  - Reims, France
- **CHAMPAGNE (split) | NICOLAS FEUILLATTE BRUT** - 22
  - Chouilly, France

### Whites
- **PINOT GRIGIO | PIGHIN** - 16 | 64
  - Friuli, Italy
- **RIESLING | FIRESTONE** - 14 | 56
  - Santa Barbara County, CA
- **SAUVIGNON BLANC | HONIG** - 14 | 56
  - Napa Valley, CA
- **SANCERRE | SAGER & VERDIER** - 18 | 72
  - Loire Valley, France
- **CHARDONNAY | SONOMA CUTRER** - 16 | 64
  - Sonoma County, CA
- **CHARDONNAY | ORIN SWIFT “MANNEQUIN”** - 20 | 80
  - Russian River Valley, CA

### Rosé
- **ROSS | SUMMER WATER** - 15 | 60
  - Central Coast, CA

### Reds
- **PINOT NOIR | MAGIC CASTLE CUVÉE** - 16 | 64
  - Library Vineyard, Monterey County, CA
- **PINOT NOIR | AU BON CLIMAT** - 19 | 76
  - Santa Barbara, CA
- **MERLOT | DUCKHORN DECOY** - 15 | 60
  - Napa County, CA
- **MALBEC BLEND | DRAGON’S TOOTH** - 20 | 80
  - Paso Robles, CA
- **RHONE STYLE BLEND | TABLAS CREEK “PATELIN”** - 20 | 80
  - Paso Robles, CA
- **CABERNET | DAOU** - 21 | 84
  - Paso Robles, CA
- **CABERNET | GRGICH HILLS** - 25 | 100
  - Napa Valley, CA

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**COBBSALAD** - 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

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

**FRESH BURRATA** - 16
Grilled Ciabatta Bread, Balsamic Strawberry Compote, Basil Puree

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

**BRUSSEL SPROUTS** –  17
Fried Brussels Sprouts, Citrus Ponzu Truffle vinaigrette and Crispy Onions
Add Bacon for an additional $5

**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

**BUFFALO STYLE CHICKEN** - 18
Eight pieces of mixed wings and drumettes, celery and ranch dressing choice of buffalo sauce or BBQ dry rub

**AHITUNATARTARE** - 22
Soy Ginger Dressing, Pickled Cucumber, Avocado Cream, Salmon Roe, Crispy Wontons

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

- 🍅 - A favorite
- 🍽 - Vegan
- 🍳 - Gluten Free

Menu printed 06.24.2023
Add Truffle Fries to any burger or sandwich for an additional $2

LOBSTER BLT - 26
Baja Lobster, Lemon Aioli, Lettuce, Tomato, Avocado Cream, Applewood Smoked Bacon, Pretzel Bun

**PRESTO PRIME RIB SANDWICH - 20**
Thick 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 Pretzel Bun, House Fries

**IMPOSSIBLE CASTLE BURGER - 21**
Impossible Patty, Lettuce, Sliced Tomato, Red Onion, Dill Pickles, Mustard, Vegan Thousand Island, Toasted Vegan 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 Pretzel Bun, House Fries

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GRANDE FINALE

ICE CREAM - 11
choice of Vanilla or Double Cappuccino

**BANANA CREAM PIE - 16**
Nutter Butter Crust

CLASSIC VANILLA CRÈME BRULEE - 14
with an Almond Biscotti

OLD FASHIONED CHOCOLATE CAKE - 14

NEW YORK STYLE CHEESECAKE - 14

**CARROT CAKE - 14**
vanilla cream cheese mouse and walnuts

**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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