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, tajin 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*
# Wines

**BUBBLES**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
<th>Alcohol</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAGIC CASTLE®</td>
<td>14</td>
<td>56</td>
<td>California, USA</td>
</tr>
<tr>
<td>LA MARCA</td>
<td>16</td>
<td>64</td>
<td>Prosecco</td>
</tr>
<tr>
<td>J.P. CHENET</td>
<td>15</td>
<td>60</td>
<td>Sparkling Dry Rosé</td>
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<tr>
<td>TAUTTINGER BRUT</td>
<td>25</td>
<td>115</td>
<td>Champagne</td>
</tr>
<tr>
<td>VEUVE CLICQUOT YELLOW LABEL</td>
<td>38</td>
<td>160</td>
<td>Champagne</td>
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<tr>
<td>NICOLAS FEUILLATTE BRUT</td>
<td>24</td>
<td></td>
<td>Champagne (187ml split)</td>
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**WHITES**

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<tbody>
<tr>
<td>PIGHIN</td>
<td>16</td>
<td>64</td>
<td>Pinot Grigio</td>
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<tr>
<td>FIRESTONE</td>
<td>14</td>
<td>56</td>
<td>Riesling</td>
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<tr>
<td>HONIG</td>
<td>14</td>
<td>56</td>
<td>Sauvingon Blanc</td>
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<tr>
<td>SAGER &amp; VERDIER</td>
<td>18</td>
<td>72</td>
<td>Sancerre</td>
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<tr>
<td>SONOMA CUTRER</td>
<td>16</td>
<td>64</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>ORIN SWIFT &quot;MANNEQUIN&quot;</td>
<td>20</td>
<td>80</td>
<td>Chardonnay</td>
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**ROSE**

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<tbody>
<tr>
<td>SUMMER WATER</td>
<td>15</td>
<td>60</td>
<td>Central Coast, CA</td>
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**REDS**

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<th>Brand</th>
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<th>Origin</th>
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</thead>
<tbody>
<tr>
<td>MAGIC CASTLE® CUVEE</td>
<td>16</td>
<td>64</td>
<td>Pinot Noir</td>
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<tr>
<td>AU BON CLIMAT</td>
<td>19</td>
<td>76</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>DUCKHORN DECOY</td>
<td>15</td>
<td>60</td>
<td>Merlot</td>
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<tr>
<td>DRAGON'S TOOTH</td>
<td>20</td>
<td>80</td>
<td>Malbec Blend</td>
</tr>
<tr>
<td>TABLAS CREEK &quot;PATELIN&quot;</td>
<td>20</td>
<td>80</td>
<td>Rhone-Style Blend</td>
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<tr>
<td>DAOU</td>
<td>21</td>
<td>84</td>
<td>Cabernet</td>
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<tr>
<td>GRGICH HILLS</td>
<td>25</td>
<td>100</td>
<td>Cabernet</td>
</tr>
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</table>
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
rusted, 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 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

SEASONAL JUMBO TACO - 14
Ask your bartender for daily options

AHI TUNA TARTARE - 22
soy ginger dressing, pickled cucumber, avocado cream, salmon roe, crispy wontons

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

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**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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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.*

- GF - GLUTEN FREE
- V - VEGAN
- AMA FAVORITE

Menu printed 07.14.2023