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 | TAUTINGER 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 | SANTA MARGHERITA** - 15 | 60  
  Sonoma County, CA USA
- **CHABLIS | DOMAINE SEGUINOT-BORDET** - 18 | 72  
  Burgundy, France

## Rosé
- **ROSE | 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  
  Paso Robles, CA USA
- **CABERNET | AUSTIN HOPE** - 21 | 84  
  Paso Robles, CA USA
- **CABERNET | GRGICH HILLS** - 25 | 100  
  Napa Valley, CA USA

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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

PARMESAN TRUFFLE FRIES - 15
Truffle Essence, Shaved Parmesan Cheese

FALAFEL - 16
Spinach Falafel, Herb Donair Sauce, Pickled Red Onions, and Tomato Powder

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 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
Add Jumbo Lump Crab for an additional $12

ROASTED TOMATO & BASIL BISQUE - 15
Lemon Remoulade

JUMBO LUMP CRABCAKES - 28

AHI TUNA TARTARE – 22
Soy Ginger Dressing, Pickled Cucumbers, Avocado Cream, Salmon Roe, Crispy Wontons

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

- AMa favorite   - Vegan   - Gluten Free
Menu printed 10.08.2022
**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

**LA STREET TACO TRIO - 16**
Choice of Carne Asada, Marinated Chicken or Vegan Mushroom, Magic Castle® Salsa, Corn Tortillas

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**DISCLAIMER:**
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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**MENU PRICING:**

- **S** - AMA favorite
- **GF** - Gluten Free
- **V** - Vegan

**_MENU PRINTED:** 10.01.2022

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**FEATURED PERFORMERS**

**ICE CREAM - 11**
choice of Chocolate, Vanilla, or Double Cappuccino
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

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**Awards & Recognition:**

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