Cocktails

NPH OLD FASHIONED - 24
Redemption bourbon, Orchard Cherry liqueur, Red Stag dark cherry bourbon, Angostura bitters, oak barrel aged with fresh oranges
A Castle favorite named after Past President, Neil Patrick Harris

MAGICAL MOMENT - 20
Empress botanical gin, St. Germain liqueur, lavender syrup, JP 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, St Remy brandy, Cointreau Noir, fresh orange juice

SMOKE & SHADOWS - 20
Koch El mezzal, 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
Tito’s vodka, Dorda double chocolate liqueur, Mozart white chocolate liqueur, Black Hjarte coffee liqueur, espresso

MAGIC MANHATTAN - 24
Maker’s Mark bourbon, Amaro Montenegro, Angostura, orange bitters
Served with a smoking aromatic bubble

THE ROYAL PRESTIGE - 32
Beluga Gold Line ultra premium vodka, dry vermouth
Served with bleu cheese olives

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 Updated 06.01.2024
<table>
<thead>
<tr>
<th>Category</th>
<th>Name</th>
<th>Type</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bubbles</td>
<td><strong>MAGIC CASTLE®</strong></td>
<td>Sparkling</td>
<td>California, USA</td>
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<tr>
<td></td>
<td><strong>LA MARCA</strong></td>
<td>Prosecco</td>
<td>Trieste, Italy</td>
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<td></td>
<td><strong>LA PERLINA</strong></td>
<td>Moscato</td>
<td>California, USA</td>
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<td></td>
<td><strong>J.P. CHENET</strong></td>
<td>Sparkling Dry Rosé</td>
<td>Languedoc, France</td>
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<td></td>
<td><strong>TAITTINGER BRUT</strong></td>
<td>Champagne</td>
<td>Reims, France</td>
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<td></td>
<td><strong>VEUVE CLICQUOT YELLOW LABEL</strong></td>
<td>Champagne</td>
<td>Reims, France</td>
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<tr>
<td></td>
<td><strong>NICOLAS FEUILLATTE BRUT</strong></td>
<td>Champagne (187ml split)</td>
<td>Chouilly, France</td>
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<tr>
<td>Whites</td>
<td><strong>TERLATO</strong></td>
<td>Pinot Grigio</td>
<td>Friuli, Italy</td>
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<td><strong>DR HERMANN</strong></td>
<td>Riesling</td>
<td>Mosel, Germany</td>
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<td></td>
<td><strong>HONIG</strong></td>
<td>Sauvignon Blanc</td>
<td>Napa Valley, CA</td>
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<td><strong>LA FORET GASSELIN</strong></td>
<td>Sancerre</td>
<td>Loire Valley, France</td>
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<td></td>
<td><strong>KITH &amp; KIN</strong></td>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
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<td><strong>ORIN SWIFT &quot;MANNEQUIN&quot;</strong></td>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
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<td>Rosé</td>
<td><strong>FOREVER SUMMER</strong></td>
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<td>Provence, France</td>
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<tr>
<td>Reds</td>
<td><strong>MAGIC CASTLE® CUVEE</strong></td>
<td>Pinot Noir</td>
<td>Monterey County, CA</td>
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<td><strong>AU BON CLIMAT</strong></td>
<td>Pinot Noir</td>
<td>Santa Barbara, CA</td>
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<td><strong>DUCKHORN DECOY</strong></td>
<td>Merlot</td>
<td>Sonoma County, CA</td>
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<tr>
<td></td>
<td><strong>DRAGON’S TOOTH</strong></td>
<td>Malbec Blend</td>
<td>Napa Valley, CA</td>
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<td><strong>EDMEADES</strong></td>
<td>Zinfandel</td>
<td>Mendocino County, CA</td>
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<td><strong>DAOU</strong></td>
<td>Cabernet</td>
<td>Paso Robles, CA</td>
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<td></td>
<td><strong>CAYMUS</strong></td>
<td>Cabernet</td>
<td>California</td>
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**Menu Updated 06.01.2024**
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

BASIL PESTO FLATBREAD - 20 *
heirloom tomatoes flatbread, house made vegan ricotta, Tellicherry cracked peppercorn, petite

PARMESAN TRUFFLE FRIES - 15 GF *
truffle essence, parmesan cheese

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

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

BRUSSELS SPROUTS - 17 *
yuzu aioli, toasted macadamia nuts, shaved parmesan 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

SEASONAL JUMBO TACO - 14
Ask your bartender for daily options

LUMP CRABCAKES - 28
lemon remoulade

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

SALMON CRUDO* - 24
5 oz Scottish salmon, tiger’s milk, garlic chive oil Served with wonton crisps

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

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.

- AMA FAVORITE
- VEGAN
- GF - GLUTEN FREE

Menu Updated 08.03.2024
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.

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GF - GLUTEN FREE  
- AMA FAVORITE  
- VEGAN

Grande Finale

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

ROASTED PORTOBELLO BURGER - 20  
Harissa and garlic roasted portobello mushroom, lettuce, sliced tomato, caramelized onions, vegan Swiss cheese, garlic aioli 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

ICE CREAM - 11  
choice of vanilla or double cappuccino

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

SRIMU VEGAN CHOCOLATE MOUSSE CAKE- 14  
yuzu gel and fresh mint

SEASONAL SORBET - 11  
choice of lemon or blackberry cabernet

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Featured Performers

Menu Updated 08.03.2024