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**
Teremana 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**
400 Conejos 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, 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 1.02.2024
# Wines

<table>
<thead>
<tr>
<th>Category</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
<th>Unit</th>
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<tbody>
<tr>
<td><strong>BUBBLES</strong></td>
<td><strong>MAGIC CASTLE</strong></td>
<td>California, USA</td>
<td>14</td>
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<tr>
<td></td>
<td>Sparkling</td>
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<tr>
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<td><strong>LA MARCA</strong></td>
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<td>Prosecco</td>
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<td>Sparkling Dry Rosé</td>
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<td>Champagne</td>
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<td>Champagne (187ml split)</td>
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<td>Pinot Grigio</td>
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<td>Riesling</td>
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<td>Sauvignon Blanc</td>
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<td>Chardonnay</td>
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<td><strong>ORIN SWIFT &quot;MANNEQUIN&quot;</strong></td>
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<td>Malbec Blend</td>
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<td>Rhone-Style Blend</td>
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<td>Cabernet</td>
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<td>Cabernet</td>
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Menu Printed 01.02.2024
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
 tahini, 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

BUTTERNUT SQUASH & APPLE SOUP - 15 🍃
 coconut milk, toasted pepitas, micro sage
 add jumbo lump crab for an additional $12

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

Menu printed 02.02.2024
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.

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

**GF - GLUTEN FREE**

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**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

**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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**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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