Welcome to the World-Famous Magic Castle™

Specialty Cocktails

NPH OLD FASHIONED - 17
Old Grandad 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 - 16
Hendrick’s Gin, St. Germain Liqueur, Passion Fruit Purée, JP. Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA - 16
Casamigos Reposado, P & M Blood Orange, Fresh Lime Juice, Agave
Make it a Cadillac Margarita - Add 3

SORCERER’S SANGRIA - 16
Dry Red Wine, Fresh Pomegranate Juice, Brandy, Triple Sec, Fresh Orange Juice

SMOKE & MIRRORS - 16
El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim

THE CONJURER - 16
Tito’s Vodka, Hangar 1 Mandarin Vodka, Fresh Orange Juice, Grand Marnier, Fresh Lemon Juice, Fizzy Water

MISDIRECTION - 16
Ketel One Vodka, Dorado Double Chocolate Liqueur, Kahlúa, Espresso

Beer, Spirits & Non-Alcoholic

Please ask your server about tonight’s available draft beers, bottled beers, spirits, soft drinks, and coffee options.

Beverages are welcome in the showroom.
Please drink responsibly. Please do not drink and drive.

Wines

Select by-the-glass / by-the-bottle. Please ask your server for a full Wine Menu for more by-the-bottle options.

Bubbles

SPARKLING | MAGIC CASTLE - 12 | 45
California, USA

PROSECCO | LA MARCA - 15 | 52
Trieste, Italy

SPARKLING DRY ROSÉ | JP. CHENET - 14 | 50
France

CHAMPAGNE | TAITTINGER BRUT - 24 | 86
Reims, France

Whites

PINOT GRIGIO | SANTA MARGHERITA - 14 | 50
Alto Adige, Italy

RIESLING | FIRESTONE - 12 | 40
Santa Barbara County, USA

SAUVIGNON BLANC | HONIG - 13 | 42
Napa Valley, USA

POUILLY FUME | DOMAINE DE FONTENILLE - 14 | 48
France

CHARDONNAY | SONOMA CUTRER - 14 | 48
Sonoma County, USA

CHARDONNAY | GREGH HILLS - 17 | 57
Napa Valley, USA

ROSÉ | DOMAINE DE LA VERRIERE - 12 | 40
France

Reds

PINOT NOIR | MAGIC CASTLE CUVÉE - 15 | 50
Library Vineyard, Monterey County, USA

PINOT NOIR | SAINTSBURY - 18 | 63
Carneros, CA

MERLOT | DUCKHORN DECOY - 12 | 40
Sonoma County, USA

MALBEC BLEND | DRAGON’S TOOTH - 20 | 75
Napa Valley, USA

RED BLEND | PARADUXX - 20 | 72
Napa Valley, USA

CABERNET | DAOU DISCOVERY - 15 | 52
Paso Robles, USA

CABERNET | AUSTIN HOPE - 19 | 65
Paso Robles, USA
Sensational Sides

GRILLED ASPARAGUS GF, V - 16
Lemon Oil, Soft Herbs

GARLIC CONFIT WHIPPED POTATOES GF - 10
Hazelnut Praline, Truffle Essence, Pecorino Cheese

SAUTÉED WILD MUSHROOMS GF - 15
Hazelnut Praline, Truffle Essence, Pecorino Cheese

CRISPY BRUSSELS SPROUTS - 14
Romesco Sauce, Preserved Lemon, Capers, Applewood Smoked Bacon, Truffle Vinaigrette

ROASTED HEIRLOOM CARROTS GF - 14
Ras el Hanout, Fava Bean Hummus, Yogurt Espuma, Carrot Ferns, Lime

CRAB MACARONI & CHEESE - 20
Cavatappi, Mornay Sauce, Lemon Oil, Herb Panko Crust

Opening Act

AMA WEDGE SALAD GF - 14
Iceberg Lettuce, Roquefort Dressing, Applewood Smoked Bacon, Blue Cheese Crumble, Cherry Tomato, Chives

BOSC PEAR & BURRATA GF - 14
Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette

BEET ROOT SALAD GF - 14
Roasted Beetroot, Pistachio Pâté, Chèvre Cheese Snow, Chioggia Beet, Citrus, Sherry Vinaigrette

FOUR-CHEESE GARLIC BREAD - 15
Jack, Parmesan, Aged Cheddar, Cream

MAGIC CASTLE® FAMOUS CHILI GF - 14
Slow-Cooked Ground Tenderloin, Castle Spices, Kidney Beans, Cheddar Cheese, Sour Cream, Jalapeños

THAI CURRY CRAB BISQUE - 18
Spicy Red Curry, Coconut Milk Bisque, Crab, Citrus

MARYLAND CRAB CAKE - 18
Gribiche Sauce, Baby Watercress, Cherry Tomato, Truffle Lemon Vinaigrette

SPICY AHI POKE - 18
Furikake Seasoning, Avocado Cream, Yuzu Ponzu, Smoked Salmon Roe, Pickle Cucumber, Crispy Wonton

SHRIMP COCKTAIL GF - 18
Gulf Shrimp, Tito’s® Atomic Cocktail Sauce

Featured Performer

PORK BELLY & SCALLOPS - 48
Japanese-style Braised Pork Belly, Pan Seared Scallops, Garnet Yam, Petite Root Vegetables, Chicharron, Gochujang Glaze

HERB-RUBBED SLOW ROASTED PRIME RIB GF
10oz HARRY HOUDINI CUT - 45 | 14oz THURSTON CUT - 50
Garlic Confit Whipped Potatoes, Seasonal Vegetables
Available “Cajun Style” Upon Request

GRILLED FILET MIGNON GF - 44
6oz Filet, Garlic Confit Whipped Potatoes, Baby Carrots, Bordelaise Sauce
Milton Style: Maryland Crab Meat, Grilled Asparagus, Garlic Confit Whipped Potatoes, Bearnaise Sauce - Add 14

BERBERE AIRLINE CHICKEN GF - 39
White Truffle Parsnip Cream, Baby Turnips, Shimeji Mushroom, Confit Marble Potato, Porcini Parmesan Chip

ROASTED ORA KING SALMON - 45
Ora King Salmon, Tapioca Style Risotto, Chevre Cheese, Sorrel Sauce, Crispy Maitake Mushroom, Braised Leeks

THAI CURRY MISO TOFU GF, V - 38
Coconut & Red Thai Curry, Miso-Marinated Tofu, Soba Noodles, Pickled Shiimeji Mushrooms, Okinawa Sweet Potatoes, Glazed Bok Choy, Cilantro | Organic Sous Vide Egg - Add 3

BRAISED SHORT RIBS GF - 42
Coriander & Fennel Rub, Rainbow Swiss Chard, Mojo Verde, Marble Potatoes Confit, Charred Cipollini, Short Rib Jus

CHARRED HARISSA OCTOPUS - 48
Gigante Beans, Heirloom Potato, Muscrat Grape, Squid Ink Tidie, Fava Bean Hummus, Meyer Lemon Oil, Sea Grass

ACADEMY BEEF WELLINGTON - 50
Beef Tenderloin, Truffle Liver Pate, Puff Pastry, Wild Mushroom & Truffle Demi, Truffle Rosemary Jus, Garlic Confit Whipped Potatoes, Champagne-Glazed Root Vegetables

MEZZI PASTA - 40
Petit Winter Squash, Roasted Cipollini Onion, Piquillo Pepper, Romesco Sauce, Soft Poached Organic Egg, Toasted Hazelnut, Shaved Pecorino

18% Gratuity is included for Parties of 6 or more.
GF - Gluten Free | V - Vegan

11.02.2021