Welcome to

at 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, Monin Passion Fruit Puree, JP. Chenet Sparkling Dry Rosé

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

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

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, P & M Blood Orange, Grand Marnier, Fresh Lime Juice, Fizzy Water

Beer, Spirits & Non-Alcoholic

PLEASE ASK YOUR SERVER ABOUT TONIGHT’S AVAILABLE DRAFT BEERS, BOTTLED BEERS, SPIRITS, SOFT DRINKS, AND COFFEE OPTIONS.

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

SAUVIGNON BLANC | DUCKHORN DECOY - 15 | 51
Sonoma County, USA

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

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

ROSÉ | LE P’TIT PAYSAN - 12 | 40
Napa Valley, USA

Reds

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

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

MALBEC | ILARIA - 16 | 52
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

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

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

ROASTED YELLOW PEACH & BURRATA GF - 14
Apple Butter, Hazelnut Praline, Arugula Salad, Lemon Truffle Vinaigrette

BEET ROOT SALAD GF - 14
Roasted Beetroot, Pistachio Purée, 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

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

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

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

Sensational Sides

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

GARLIC CONFIT WHIPPED POTATOES GF - 10

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

NEW! PORK BELLY & SCALLOPS - 48
Japanese-style Braised Pork Belly, Pan Seared Scallops, Garnet Yam, Petite Root Vegetables, Chiccharron, 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
Boneless Breast with Wing, Pancetta, Braised Artichoke, Fava Bean & English Pea Relish, Leek Purée, Pea Tendrils

ROASTED AUSTRALIAN SEABASS GF - 44
Moroccan Cous Cous, Celeriac Mousseline, Ras el Hanout, Marcona Almond, Preserved Lemon, Mint Harissa Sauce, Watercress

THAI CURRY MISO TOFU GF, V - 38
Coconut & Red Thai Curry, Miso-Marinated Tofu, Soba Noodles, Pickled Shimeji 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, Muscat Grape, Squid Ink Tule, Fava Bean Hummas, Meyer Lemon Oil, Sea Grass

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

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

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