Cocktails

**NPH OLD FASHIONED** 24
Redemption bourbon, Orchard Cherry liqueur, Angostura bitters, oak barrel aged with fresh cherries and oranges
*Served Smoked in a Glass Dome - Add 7*

**MAGICAL MOMENT** 20
Empress botanical gin, St. Germain liqueur, lavender syrup, brew glitter, sparkling dry rosé

**MYSTICAL MARGARITA** 20
Milagros reposado, Liquid Alchemist blood orange, fresh lime juice, agave
*Make it a Cadillac Margarita - Add 5*

**SORCERER’S SANGRIA** 20
Red & white wine, pomegranate juice, St. Remy brandy, Cointreau Noir, oranges

**SMOKE & SHADOWS** 20
Koch El 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, passion fruit purée, lime juice

**MISDIRECTION** 20
Ketel One vodka, Dorda double chocolate liqueur, Black Hjarte coffee liqueur, espresso

**MAGIC MANHATTAN** 24
Woodford Reserve bourbon, Amaro Montenegro, Angostura & orange bitters
*Served with an Aromatic Smoke 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

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 showrooms. Please drink responsibly and do not drink & drive.
## Red Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAGIC CASTLE® CUVEE</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Monterey County, CA</td>
<td></td>
</tr>
<tr>
<td>AU BON CLIMAT</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Santa Barbara, CA</td>
<td></td>
</tr>
<tr>
<td>DUCKHORN DECOY</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Merlot</td>
<td>Sonoma County, CA</td>
<td></td>
</tr>
<tr>
<td>DRAGON’S TOOTH</td>
<td>20</td>
<td>80</td>
</tr>
<tr>
<td>Malbec Blend</td>
<td>Napa Valley, CA</td>
<td></td>
</tr>
<tr>
<td>EDMEADES</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Zinfandel</td>
<td>Mendocino County, CA</td>
<td></td>
</tr>
<tr>
<td>DAOU</td>
<td>21</td>
<td>84</td>
</tr>
<tr>
<td>Cabernet</td>
<td>Paso Robles, CA</td>
<td></td>
</tr>
<tr>
<td>GRGICH HILLS</td>
<td>25</td>
<td>100</td>
</tr>
<tr>
<td>Cabernet</td>
<td>Napa Valley, CA</td>
<td></td>
</tr>
</tbody>
</table>

## White Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>TERLATO</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Friuli, Italy</td>
<td></td>
</tr>
<tr>
<td>DR HERMANN</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Riesling</td>
<td>Mosel, Germany</td>
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<tr>
<td>HONIG</td>
<td>15</td>
<td>60</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Napa Valley, CA</td>
<td></td>
</tr>
<tr>
<td>LA FORET GASSELIN</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Sancerre</td>
<td>Loire Valley, France</td>
<td></td>
</tr>
<tr>
<td>KITH &amp; KIN</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
<td></td>
</tr>
<tr>
<td>ORIN SWIFT ”MANNEQUIN”</td>
<td>20</td>
<td>80</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Russian River Valley, CA</td>
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<tr>
<td>FOREVER SUMMER</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Rosé</td>
<td>Provence, France</td>
<td></td>
</tr>
</tbody>
</table>

## Bubbles

<table>
<thead>
<tr>
<th>Bubbles Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAGIC CASTLE®</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Sparkling</td>
<td>California, USA</td>
<td></td>
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<tr>
<td>LA MARCA</td>
<td>16</td>
<td>64</td>
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<tr>
<td>Prosecco</td>
<td>Trieste, Italy</td>
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<tr>
<td>LA PERLINA</td>
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<td>56</td>
</tr>
<tr>
<td>Moscato</td>
<td>Veneto IGT, Italy</td>
<td></td>
</tr>
<tr>
<td>JP. CHENET</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Sparkling Dry Rosé</td>
<td>Languedoc, France</td>
<td></td>
</tr>
<tr>
<td>TAITTINGER BRUT</td>
<td>25</td>
<td>115</td>
</tr>
<tr>
<td>Champagne</td>
<td>Reims, France</td>
<td></td>
</tr>
<tr>
<td>VEUVE CLICQUOT YELLOW LABEL</td>
<td>38</td>
<td>160</td>
</tr>
<tr>
<td>Champagne</td>
<td>Reims, France</td>
<td></td>
</tr>
<tr>
<td>NICOLAS FEUILLATTE BRUT</td>
<td>24</td>
<td></td>
</tr>
<tr>
<td>Champagne “Split” 187 ml</td>
<td>Chouilly, France</td>
<td></td>
</tr>
</tbody>
</table>

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

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**OUR MISSION**

The Academy of Magical Arts has been and will continue to be the premier organization in the world dedicated to the art of Magic. We are an organization that encourages fellowship, promotes the art, and maintains the highest ethical standards in our actions. We will provide a friendly environment where Members and their guests can enjoy the art and each other’s company. Our goals and objectives are to advance the art and provide a positive image of Magic and Magicians worldwide.

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Beverages are welcome in the showrooms. Please drink responsibly and do not drink & drive.
Appetizers

**FRESH BURRATA**  16
with grilled ciabatta bread, balsamic strawberry compote and basil purée

**JUMBO SHRIMP COCKTAIL**  29
half dozen shrimp, citrus cocktail sauce, horseradish

**CRISPY EGGPLANT SPICY TUNA**  24
tempura eggplant, spicy aioli, wasabi tobiko, sweet soy sauce

*substitute avocado for spicy tuna*  20

**ROASTED MUSHROOM FLATBREAD**  20
vegan white sauce and parmesan, fresh basil, truffle oil

**CARROT GINGER SOUP**  15
crispy onions, chives

**MAGIC CASTLE® FAMOUS CHILI**  14
sour cream, cheddar cheese, red onion

**LANE MANSION MIXED GREENS**  16
mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette

**CLASSIC CAESAR SALAD**  16
housemade croutons, parmesan, Spanish white anchovies

**LITTLE GEM SALAD**  16
roasted baby red beets, feta cheese, crushed pistachio, honey dijon vinaigrette

**AMA WEDGE SALAD**  16
baby iceberg, bleu cheese, bacon crumbles, cherry tomatoes, bleu cheese dressing

**LUMP CRABCAKES**  28
lemon remoulade, seagrass

**FOUR CHEESE GARLIC BREAD**  16
mozzarella, jack, white and yellow cheddar, on rustic baguette

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

**BRUSSELS SPROUTS**  17
dried cranberries, hemp granola, maple vinaigrette

add bacon +5

Soups & Salad

**ROASTED MUSHROOM FLATBREAD**  20
vegan white sauce and parmesan, fresh basil, truffle oil

**RIGATONI BOLOGNESE**  45
Impossible© meat, tomato ragu, vegan mozzarella

**GRILLED & CONFIT ARTICHOKE**  45
sundried tomato risotto, crumbled vegan feta, chives

**ROASTED SPICED ITALIAN EGGPLANT**  45
basil pesto rice pilaf, pinenut tomato relish, yogurt sauce

**BLACK GARLIC & TRUFFLE BUCATINI**  45
forest mushrooms, vegan parmesan cream sauce, lemon zest

Vegan Entrées

**RIGATONI BOLOGNESE**  45
Impossible© meat, tomato ragu, vegan mozzarella

**GRILLED & CONFIT ARTICHOKE**  45
sundried tomato risotto, crumbled vegan feta, chives

one entrée per person minimum | 20% gratuity is included for parties of 6 or more

We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in our kitchen.

If you have a food allergy, please notify your server before ordering.

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

- AMA Favorite
- GF - Gluten Free
- V - Vegan
Entrées

All entrées are served with roasted fingerling potatoes except the Cobb Salad

**12oz SLOW ROASTED PRIME RIB**
au jus, choice of creamy or regular horseradish

**8oz FILET MIGNON GF**
bordelaise sauce, roasted garlic bulb

**8oz AUSTRALIAN WAGYU FLATIRON GF**
bordelaise sauce, roasted garlic bulb

**14oz PRIME BONE-IN RIBEYE GF**
bordelaise sauce, roasted garlic bulb

**32oz SHAREABLE PRIME TOMAHAWK GF**
bordelaise sauce, roasted garlic bulb

**ACADEMY BEEF WELLINGTON**
bordelaise sauce, roasted garlic bulb

**6oz LOBSTER TAIL**

**TWO JUMBO SCALLOPS**

**12oz SLOW ROASTED PRIME RIB**
au jus, choice of creamy or regular horseradish

**COLORADO RACK OF LAMB GF**
bordelaise sauce, roasted garlic bulb

**CITRUS ROSEMARY HALF CHICKEN GF**
citrus beurre blanc sauce

**CHILEAN SEA BASS GF**
miso ginger-garlic sauce

**SCOTTISH SALMON GF**
citrus beurre blanc sauce

**LOBSTER COBB SALAD GF**
Baja lobster, romaine lettuce, cherry tomatoes, bleu cheese, bacon, pickled red onions, cured egg yolks, and green goddess ranch dressing.

**MACARONI & CHEESE**
three cheese fondue, shaved parmesan, toasted bread crumbs

**ADD JUMBO LUMP CRAB +$12**

**LOAD BAKED POTATO GF**
buttermilk, sour cream, bacon, chives

**SAUTEED MUSHROOMS GF**
shaved parmesan

**CREAMED SPINACH**

**GRILLED ASPARAGUS GF**

**GARLIC CONFIT WHIPPED POTATOES GF**

**PARMESAN TRUFFLE FRIES**

**BBQ ROASTED HEIRLOOM CARROTS GF**

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Magical Toppers

**MILTON STYLE GF**
lump crab meat, asparagus, bearnaise sauce

**TRUFFLE BUTTER GF**

**BLACK GARLIC & BALSAMIC BUTTER GF**

**PEPPERCORN SAUCE GF**

**BEARNAISE SAUCE GF**

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Sides to Share

**MACARONI & CHEESE**
three cheese fondue, shaved parmesan, toasted bread crumbs

**ADD JUMBO LUMP CRAB +$12**

**LOAD BAKED POTATO GF**
buttermilk, sour cream, bacon, chives

**SAUTEED MUSHROOMS GF**
shaved parmesan

**CREAMED SPINACH**

**GRILLED ASPARAGUS GF**

**GARLIC CONFIT WHIPPED POTATOES GF**

**PARMESAN TRUFFLE FRIES**

**BBQ ROASTED HEIRLOOM CARROTS GF**