

# THE MAGIC CASTLE

HOME OF  
THE ACADEMY OF MAGICAL ARTS

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## Cocktails



### COCKTAIL OF THE MONTH

#### CASTLE COQUITO - 20

*Bacardi Silver rum, Coco Lopez cream of coconut, coconut milk, condensed milk, evaporated milk, nutmeg and cinnamon*

*Served with a Collectible Magic Castle card*

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#### 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, Veuve du Vernay 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, Christian Bros brandy, Cointreau Noir, Juliette artisanal peach, fresh orange juice*

#### SMOKE & SHADOWS - 20

*Illegal joven mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim*

#### TROPICAL TRICKSTER - 20

*Planteray 3 Stars white rum, Cutwater Bali Hai dark rum, Liquid Alchemist Prickly Pear, orange bitters, lime juice*

#### WIZARD'S WHITE NEGRONI - 20

*Barr Hill Honey gin, Lillet Blanc, Suze Aperitif*

#### 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*

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## 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 12.04.2024

# Wines

## BUBBLES

G | B

### MAGIC CASTLE®

14 | 56

*Sparkling | California, USA*

### LA MARCA

16 | 64

*Prosecco | Trieste, Italy*

### LA PERLINA

14 | 56

*Moscato | California, USA*

### VEUVE DU VERNAY

15 | 60

*Sparkling Dry Rosé | France*

### TAITTINGER BRUT

25 | 115

*Champagne | Reims, France*

### VEUVE CLICQUOT YELLOW LABEL

38 | 160

*Champagne | Reims, France*

### NICOLAS FEUILLATTE BRUT

24

*Champagne (187ml split) | Chouilly, France*

## WHITES

### TERLATO

16 | 64

*Pinot Grigio | Friuli, Italy*

### CARL GRAFF

14 | 56

*Riesling | Mosel, Germany*

### HONIG

15 | 60

*Sauvignon Blanc | Napa Valley, CA*

### LA FORET GASSELIN

18 | 72

*Sancerre | Loire Valley, France*

### KITH & KIN

16 | 64

*Chardonnay | Russian River Valley, CA*

### POST & BEAM by Far Niente

20 | 80

*Chardonnay | Napa Valley, CA*

## ROSÉ

### FOREVER SUMMER

15 | 60

*Provence, France*

## REDS

### MAGIC CASTLE® CUVÉE

16 | 64

*Pinot Noir | Monterey County, CA*

### AU BON CLIMAT

19 | 76

*Pinot Noir | Santa Barbara, CA*

### DUCKHORN DECOY

15 | 60

*Merlot | Sonoma County, CA*

### DRAGON'S TOOTH

20 | 80

*Malbec Blend | Napa Valley, CA*

### CAMBRIA

19 | 76

*Syrah | Santa Barbara, CA*

### DAOU

21 | 84

*Cabernet | Paso Robles, CA*

### CAYMUS

25 | 100

*Cabernet | California*

*Beverages are welcome in the showroom.*

PLEASE DRINK RESPONSIBLY.

MENU UPDATED 11.05.2024

# Opening Act

## COBB SALAD - 19 <sup>GF</sup>

*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 <sup>V</sup>

*vegan white sauce and parmesan, fresh basil, truffle oil*

## PARMESAN TRUFFLE FRIES - 15 <sup>GF</sup> <sup>V</sup>

*truffle essence, parmesan cheese*

## CHILI CHEESE FRIES - 16

*Magic Castle Famous Chili, shredded cheddar, red onion*

## CARROT HUMMUS - 16 <sup>V</sup>

*tahini, crumbled feta, pomegranate seeds and lavash chips*

## BRUSSELS SPROUTS - 17 <sup>V</sup> <sup>N</sup>

*dried cranberries, savory 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 <sup>V</sup>*

## 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 <sup>H</sup>

*jack, parmesan, aged cheddar, cream*

## MAGIC CASTLE® FAMOUS CHILI - 14 <sup>H</sup>

*ground beef tenderloin, castle secret spice blend, kidney beans, cheddar cheese, sour cream, red onion*

## LUMP CRABCAKES - 28

*lemon remoulade*

## HAMACHI SASHIMI\* - 24

*4oz hamachi sashimi, meyer lemon vinaigrette, avocado cream, sweet & sour fennel, crispy onions*

## SALMON POKE\* - 24

*5oz Scottish salmon, ginger garlic vinaigrette, tobiko, avocado, served with wonton chips*

## SHRIMP COCKTAIL - 29

*six gulf shrimp, citrus cocktail sauce, horseradish*

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF - GLUTEN FREE

<sup>V</sup> - VEGAN

<sup>H</sup> - AMA FAVORITE

<sup>N</sup> - INCLUDES NUTS

# Featured Performers

*add truffle fries to any burger or sandwich for an additional \$2*

## LOBSTER BLT - 26

*Baja lobster, lemon aioli, lettuce, tomato, avocado cream, applewood smoked bacon, toasted bun*

## PANINI OF THE MONTH - 20

*Ask your bartender for daily options*

## 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*

# Grande Finale

## 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

*vanilla cream cheese mousse and walnuts*

## CARROT CAKE - 14

*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*

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

 - VEGAN

 - AMA FAVORITE

 - INCLUDES NUTS