

THE MAGIC CASTLE

HOME OF
THE ACADEMY OF MAGICAL ARTS

Cocktails

NPH OLD FASHIONED

Redemption bourbon, Orchard Cherry liqueur, Angostura bitters, Red Stag dark cherry bourbon oak barrel aged with fresh oranges | Served Smoked in a Glass Dome - Add 7

24

MAGICAL MOMENT

Empress botanical gin, St. Germain liqueur, lavender syrup, brew glitter, Veuve du Vernay sparkling dry rosé

20

MYSTICAL MARGARITA

Milagros reposado, Liquid Alchemist blood orange, fresh lime juice, agave

Make it a Cadillac Margarita - Add 5

20

SORCERER'S SANGRIA

Red & white wine, Christian Bros brandy, Cointreau Noir, Juliette artisanal peach liqueur, oranges

20

SMOKE & SHADOWS

Ilegal joven mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim

20

TROPICAL TRICKSTER

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

20

MISDIRECTION

Tito's vodka, Dorda double chocolate liqueur, Mozart white chocolate, Black Hjarte coffee liqueur, espresso

20

WIZARD'S WHITE NEGRONI

Barr Hill honey gin, Lillet Blanc, Suze Aperitif

20

MAGIC MANHATTAN

Maker's Mark bourbon, Amaro Montenegro, Angostura & orange bitters

Served with an Aromatic Smoke Bubble

24

Mocktails

THE MILTY

Lyre's Italian Spritz non-alcoholic aperitif, fresh lemon juice, ginger ale

12

THE PRINCESS

Liquid Alchemist blood orange, fresh lime, agave, fizzy water

12

THE PREZ

Passionfruit puree, fresh orange juice, pineapple juice, orgeat syrup, cranberry float

12

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.

MENU PRINTED 11.05.2024

Red Wine

White Wine

MAGIC CASTLE® CUVÉE <i>Pinot Noir Monterey County, CA</i>	16 64
AU BON CLIMAT <i>Pinot Noir Santa Barbara, CA</i>	19 76
DUCKHORN DECOY <i>Merlot Sonoma County, CA</i>	15 60
DRAGON'S TOOTH <i>Malbec Blend Napa Valley, CA</i>	20 80
CAMBRIA <i>Syrah Santa Barbara, CA</i>	19 76
DAOU <i>Cabernet Paso Robles, CA</i>	21 84
CAYMUS <i>Cabernet California</i>	25 100

TERLATO <i>Pinot Grigio Friuli, Italy</i>	16 64
CARL GRAFF <i>Riesling Mosel, Germany</i>	14 56
HONIG <i>Sauvignon Blanc Napa Valley, CA</i>	15 60
LA FORET GASSELIN <i>Sancerre Loire Valley, France</i>	18 72
KITH & KIN <i>Chardonnay Russian River Valley, CA</i>	16 64
POST & BEAM by Far Niente <i>Chardonnay Napa Valley, CA</i>	20 80
FOREVER SUMMER <i>Rosé Provence, France</i>	15 60

Bubbles

MAGIC CASTLE® <i>Sparkling California, USA</i>	14 56
LA MARCA <i>Prosecco Trieste, Italy</i>	16 64
LA PERLINA <i>Moscato Veneto IGT, Italy</i>	14 56
VEUVE DU VERNAY <i>Sparkling Brut Rosé France</i>	15 60
TAITTINGER BRUT <i>Champagne Reims, France</i>	25 115
VEUVE CLICQUOT YELLOW LABEL <i>Champagne Reims, France</i>	38 160
NICOLAS FEUILLATTE BRUT <i>Champagne "Split" 187 ml Chouilly, France</i>	24

PLEASE ASK YOUR SERVER FOR A FULL WINE MENU FOR MORE BY-THE-BOTTLE OPTIONS.

- 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.

Appetizers

FRESH BURRATA <i>with grilled ciabatta bread, heirloom tomatoes, pickled garlic vinaigrette and wild chives</i>	16	JUMBO SHRIMP COCKTAIL GF <i>half dozen shrimp, citrus cocktail sauce, horseradish</i>	29
ROASTED MUSHROOM FLATBREAD ✓ <i>vegan white sauce and parmesan, fresh basil, truffle oil</i>	20	HAMACHI SASHIMI * <i>4oz hamachi sashimi, meyer lemon vinaigrette, avocado cream, sweet & sour fennel, crispy onions</i>	24
FOUR CHEESE GARLIC BREAD <i>mozzarella, jack, white & yellow cheddar, on rustic baguette</i>	16	SALMON POKE * <i>5oz Scottish salmon, ginger garlic vinaigrette, tobiko, avocado, served with wonton chips</i>	24
BRUSSELS SPROUTS ✓ <i>dried cranberries, savory granola, maple vinaigrette</i> add bacon +5	17	CRISPY EGGPLANT SPICY TUNA * <i>tempura eggplant, spicy aioli, wasabi tobiko, sweet soy sauce</i> substitute avocado for spicy tuna 20 ✓	24
LUMP CRABCAKES <i>lemon remoulade, seagrass</i>	28		

Soups & Salad

ROASTED TOMATO & BASIL BISQUE ✓ GF <i>chives</i>	15	CLASSIC CAESAR SALAD <i>housemade croutons, parmesan, Spanish white anchovies</i>	16
MAGIC CASTLE® FAMOUS CHILI ♥ GF <i>sour cream, cheddar cheese, red onion</i>	14	LITTLE GEM SALAD ✓ GF <i>roasted baby red beets, aged gouda cheese, blackberries, toasted pepitas, white balsamic dijon vinaigrette</i>	16
LANE MANSION MIXED GREENS ✓ GF <i>mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette</i>	16	AMA WEDGE SALAD GF <i>baby iceberg, bleu cheese, bacon crumbles, cherry tomatoes, bleu cheese dressing</i>	16

Vegan Entrées

RIGATONI BOLOGNESE <i>mushroom, tomato ragu, vegan mozzarella</i>	45	HARISSA & GARLIC ROASTED PORTOBELLO MUSHROOM GF <i>white bean puree, grilled asparagus, green goddess sauce</i>	45
CRISPY MARINATED TOFU STEAK <i>vegan ricotta, tomato fondue, Tuscan kale & lemon salad</i>	45	CREAMY PESTO BUCATINI 🥜 <i>basil pesto, sundried tomatoes and toasted pine nuts</i>	45

ONE ENTRÉE PER PERSON MINIMUM | 22% 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 ✓ - VEGAN 🥜 - INCLUDES NUTS

MENU UPDATED 11.05.2024

Entrées

ALL ENTRÉES ARE SERVED WITH ROASTED FINGERLING POTATOES EXCEPT THE NICOISE SALAD

12oz SLOW ROASTED PRIME RIB <i>au jus, choice of creamy or regular horseradish</i>	60	CITRUS ROSEMARY HALF CHICKEN ^{GF} <i>citrus beurre blanc sauce</i>	49
8oz FILET MIGNON ^{GF} <i>bordelaise sauce, garlic confit</i>	58	JUMBO SHRIMP SCAMPI <i>bucatini pasta, yuzu and white wine cream sauce, parmesan and marinated tomatoes</i>	52
8oz AUSTRALIAN WAGYU FLATIRON ^{GF} <i>bordelaise sauce, garlic confit</i>	62	CHILEAN SEA BASS ^{GF} <i>miso ginger-garlic sauce</i>	59
ACADEMY BEEF WELLINGTON ♥ <i>bordelaise sauce, garlic confit</i>	62	SCOTTISH SALMON ^{GF} <i>citrus beurre blanc sauce</i>	54
32oz SHAREABLE PRIME TOMAHAWK ^{GF} <i>bordelaise sauce, garlic confit</i>	185	SEARED TUNA NICOISE SALAD ^{GF} <i>6 oz yellowfin tuna, coquilles olives, heirloom potatoes, hard boiled eggs, tomatoes, cucumbers, pickled red onions, lemon vinaigrette</i>	48
COLORADO RACK OF LAMB ^{GF} <i>bordelaise sauce, garlic confit</i>	58		

Magical Toppers

MILTON STYLE ♥ ^{GF} <i>lump crab meat, asparagus, bearnaise sauce</i>	19	TRUFFLE BUTTER ^{GF}	19
6oz LOBSTER TAIL ^{GF}	29	BLACK GARLIC & BALSAMIC BUTTER ^{GF}	14
FIVE JUMBO SHRIMP ^{GF}	28	PEPPERCORN SAUCE ^{GF}	7
		BEARNAISE SAUCE ^{GF}	7

Sides to Share

MACARONI & CHEESE <i>three cheese fondue, shaved parmesan, toasted bread crumbs</i> <i>add jumbo lump crab +12</i>	16	CREAMED SPINACH	16
LOADED BAKED POTATO ^{GF} <i>butter, sour cream, bacon, chives</i>	16	GRILLED ASPARAGUS ^{GF}	16
BBQ ROASTED HEIRLOOM CARROTS ^{GF}	15	GARLIC CONFIT WHIPPED POTATOES ^{GF}	15
		PARMESAN TRUFFLE FRIES	15