



THE WORLD FAMOUS
MAGIC CASTLE

Est 1963 • Hollywood, California

COCKTAILS

HEADLINERS

THE NEXT ACT-20

Milagro reposado tequila, Domaine de Canton ginger liqueur, Ancho Reyes Verde, pineapple, fresh lime. Served on an ice block.

PERFECT TIMING-20

Ketel One vodka, St. Germain elderflower, raspberry, fresh lime, thyme, bubbly water. Served on the rocks.

FLOATING ROSE-20

Glendalough wild rose gin, Cointreau, strawberry, lemon, grapefruit. Served up.

SMOKE & SHADOWS-20

Ilegal joven mezcal, pineapple, fresh lime, Tajin rim. Served on the rocks.

SUAVE DECEIVER-20

Redemption bourbon, Absolut vanilla vodka, blackberry, basil, fresh lime. Served up.

THE TELL-20

Silent Pool gin, green chartreuse, Juliette peach liqueur, lemon, egg white*, orange bitters rinse. Served up.

TROPICAL TRICKSTER-20

Bacardi white rum, Meyers dark rum, prickly pear, lime, orange bitters. Served on the rocks.

THE KRISTIGE-20

Skyy pineapple vodka, mango, handcrafted habanero simple syrup, fresh lemon, Tajin rim. Served up.

CLASSICS

MYSTICAL MARGARITA-20

Casamigos Reposado tequila, blood orange, fresh lime, agave. Served on the rocks.

MAGIC MANHATTAN-20

Makers Mark bourbon, Amara Montenegro, Angostura & orange bitters.

THE NPH REFASHIONED-24

Knob Creek 9 year old small batch bourbon, handcrafted simple, Angostura bitters. Served on an ice block. Available in a smoked glass dome—Add \$7

MISDIRECTION ESPRESSO MARTINI-20

Titos vodka, Dorda double chocolate liqueur, Kahlua coffee liqueur, espresso.

ILLUSIONS

THE MILTY-12

Lyres Italian Spritz non-alcoholic aperitif, fresh lemon, 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.

*THIS SIGNATURE ELIXIR INCLUDES EGG WHITES, EMPLOYED IN THE TIME-HONORED TRADITION OF FINE MIXOLOGY. IF DESIRED, PLEASE ASK YOUR SERVER FOR AN EGG-FREE ALTERNATIVE.

BEVERAGES ARE WELCOME IN THE SHOWROOMS.
PLEASE DRINK RESPONSIBLY.

Wines

G | B

BUBBLES

VEUVE DU VERNAY <i>Sparkling Brut France</i>	15 60
LA MARCA <i>Prosecco Trieste, Italy</i>	16 64
TAITTINGER BRUT <i>Champagne Reims, France</i>	25 115
VEUVE CLICQUOT YELLOW LABEL <i>Champagne Reims, France</i>	38 160

WHITES

HONIG <i>Sauvignon Blanc Napa Valley, CA</i>	15 60
TERLATO <i>Pinot Grigio Friuli, Italy</i>	16 64
SAGER AND VERDIER <i>Sancerre Loire Valley, France</i>	18 72
POST & BEAM by Far Niente <i>Chardonnay Napa Valley, CA</i>	20 80

ROSE

FOREVER SUMMER <i>Provence, France</i>	15 60
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REDS

DUCKHORN DECOY <i>Merlot Sonoma County, CA</i>	15 60
MAGIC CASTLE® CUVÉE by Cru <i>Pinot Noir Monterey County, CA</i>	16 64
DRAGON'S TOOTH <i>Malbec Blend Napa Valley, CA</i>	20 80
CAYMUS <i>Cabernet California</i>	25 100

Beverages are welcome in the showroom.

PLEASE DRINK RESPONSIBLY.

MENU UPDATED 01.19.26

Opening Act

COBB SALAD - 19 ^{GF}

crisp romaine lettuce, herb marinated grilled chicken breast, avocado, boiled organic egg, applewood smoked bacon, toy box tomato, blue cheese crumble, ranch dressing

BEER BATTERED FRIES - 13

choice of ketchup, ranch or truffle mayo +\$2

CHILI CHEESE FRIES - 16

Magic Castle Famous Chili, shredded cheddar, red onion

CARROT HUMMUS - 16

tahini, crumbled vegan feta, pomegranate seeds, lavash chips

BRUSSELS SPROUTS - 17

*dried cranberries, savory granola, maple vinaigrette
add bacon for an additional \$5*

SPICY TUNA* - 24

crispy tempura eggplant, spicy aioli, wasabi tobiko, sweet soy sauce

substitute avocado for spicy tuna \$20 

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

jack, parmesan, aged cheddar, cream

MAGIC CASTLE® FAMOUS CHILI - 14

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

CRISPY CHICKEN TENDERS - 18

Served with house fries and honey mustard

HAMACHI SASHIMI* - 24

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

^{GF}

SHRIMP COCKTAIL - 29

six gulf shrimp, citrus cocktail sauce, horseradish

GF - GLUTEN FREE

 - VEGAN

 - AMA FAVORITE

 - INCLUDES NUTS

Featured Performers

add side of truffle mayo for an additional \$2

CHICKEN CLUB SANDWICH - 20

Lemon roasted chicken club with Swiss cheese, lettuce, tomatoes, avocado, bacon jam and ranch aioli, house fries

PUB BURGER - 22

Ground chuck & filet, cheddar cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, thousand island, toasted bun, house fries

HOUSE MADE VEGGIE BURGER - 20

legume and vegetable patty, vegan Swiss cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, vegan thousand island, toasted vegan bun, house fries

OWL BURGER - 24

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, chocolate 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

CARROT CAKE - 14 ^{GF}

vanilla cream cheese mousse and walnuts

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.

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