



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

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

*Champagne | Reims, France*

## WHITES

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

## ROSE

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

## REDS

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

*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*

# Grand Finale

## ICE CREAM - 11

*choice of vanilla, chocolate or double cappuccino*

## 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

*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.

GF - GLUTEN FREE  - VEGAN

 - AMA FAVORITE  - INCLUDES NUTS