



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

Illegal 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, hand-crafted 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.

# Red Wine

# White Wine

<b>MAGIC CASTLE® CUVEE</b> by Cru	16   64
<i>Pinot Noir   Monterey County, CA</i>	
<b>DUCKHORN DECOY</b>	15   60
<i>Merlot   Sonoma 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>	

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

## 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
<i>Champagne   Reims, France</i>	

WE HAVE A FULL WINE MENU AVAILABLE FOR MORE BY-THE-BOTTLE OPTIONS.

## Beer, Spirits & Non-Alcoholic

PLEASE ASK YOUR SERVER ABOUT TONIGHT'S AVAILABLE DRAFT BEERS, BOTTLED BEERS, SPIRITS, SOFT DRINKS, AND COFFEE OPTIONS.

# Appetizers

## FRESH BURRATA

with grilled ciabatta bread, heirloom tomatoes, pickled garlic vinaigrette and wild chives

## FOUR CHEESE GARLIC BREAD

mozzarella, jack, white & yellow cheddar, on rustic baguette

## BRUSSELS SPROUTS

dried cranberries, savory granola, maple vinaigrette  
*add bacon +5*

## JUMBO SHRIMP COCKTAIL

29

half dozen shrimp, citrus cocktail sauce, horseradish

## HAMACHI SASHIMI\*

24

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

## SPICY TUNA\*

24

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

*substitute avocado for spicy tuna 20*

# Soups & Salad

## RED THAI COCONUT CURRY SOUP

GF

Galangal, kafir lime leaves, lemongrass, and mushroom  
*add lobster +8*

## CLASSIC CAESAR SALAD

16

housemade croutons, parmesan, Spanish white anchovies

## MAGIC CASTLE® FAMOUS CHILI

GF

sour cream, cheddar cheese, red onion

## LITTLE GEM SALAD

16

cucumbers, nori goma, toasted seeds, crispy shallots, green goddess dressing

## LANE MANSION MIXED GREENS

GF

mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette

## AMA WEDGE SALAD

16

baby iceberg, bleu cheese, bacon crumbles, cherry tomatoes, bleu cheese dressing

# Vegan Entrées

## BUCATINI AND MUSHROOM RAGU

45

vegan parmesan

## CRISPY MARINATED TOFU STEAK

vegan ricotta, tomato fondue, Tuscan kale & lemon salad

## RIGATONI ALLA VODKA

45

vegan sausage, pink tomato vegan cream sauce, vegan parmesan

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

# Entrées

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

<b>12oz SLOW ROASTED PRIME RIB</b>	
<i>au jus, choice of creamy or regular horseradish</i>	
<b>8oz FILET MIGNON GF</b>	
<i>bordelaise sauce, garlic confit</i>	
<b>8oz AUSTRALIAN WAGYU FLATIRON GF</b>	
<i>bordelaise sauce, garlic confit</i>	
<b>BEEF WELLINGTON ♥</b>	
<i>bordelaise sauce, garlic confit</i>	
<b>24oz BONE-IN PRIME PORTERHOUSE GF</b>	
<i>bordelaise sauce, garlic confit</i>	

<b>60</b>	<b>CITRUS ROSEMARY HALF CHICKEN GF</b>	<b>49</b>
	<i>citrus beurre blanc sauce</i>	
<b>58</b>	<b>JUMBO SHRIMP &amp; PASTA</b>	<b>52</b>
	<i>bucatini pasta, romesco sauce, roasted red peppers parmesan and parsley</i>	
<b>62</b>	<b>CHILEAN SEA BASS GF</b>	<b>59</b>
	<i>miso ginger-garlic sauce</i>	
<b>62</b>	<b>SCOTTISH SALMON GF</b>	<b>54</b>
	<i>citrus beurre blanc sauce</i>	
<b>149</b>	<b>DUCK CONFIT ASIAN SALAD</b>	<b>48</b>
	<i>6 oz duck confit, romaine, carrots, mandarin oranges, pickled onions, crushed peanuts, crispy wontons and sesame dressing</i>	

# Magical Toppers

<b>MILTON STYLE ♥ GF</b>	
<i>lobster meat, asparagus, bearnaise sauce</i>	
<b>6oz LOBSTER TAIL GF</b>	

<b>19</b>	<b>TRUFFLE BUTTER GF</b>	<b>19</b>
<b>29</b>	<b>PEPPERCORN SAUCE GF</b>	<b>7</b>
	<b>BEARNAISE SAUCE GF</b>	<b>7</b>

# Sides to Share

<b>MACARONI &amp; CHEESE</b>	<b>16</b>
<i>three cheese fondue, shaved parmesan, toasted bread crumbs</i>	
<i>add bacon +5</i>	
<i>add lobster +12</i>	
<b>LOADED BAKED POTATO GF</b>	<b>16</b>
<i>butter, sour cream, bacon, chives</i>	

<b>CREAMED SPINACH</b>	<b>16</b>
<b>GRILLED ASPARAGUS V GF</b>	<b>16</b>
<b>GARLIC CONFIT WHIPPED POTATOES GF</b>	<b>15</b>
<b>BEER BATTERED FRIES</b>	<b>13</b>
<i>choice of ketchup or ranch</i>	
<i>truffle mayo +2</i>	