



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, 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.

Red Wine

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

White Wine

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

—...—*— Bubbles —*—...—

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| 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 |

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.

Beverages are welcome in the showrooms. Please drink responsibly and do not drink & drive.

MENU PRINTED 01.19.26

Appetizers

FRESH BURRATA

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

16

FOUR CHEESE GARLIC BREAD ♥

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

16

BRUSSELS SPROUTS ♡

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

17

JUMBO SHRIMP COCKTAIL ^{GF}

half dozen shrimp, citrus cocktail sauce, horseradish

29

HAMACHI SASHIMI*

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

24

SPICY TUNA*

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

24

substitute avocado for spicy tuna 20

Soups & Salad

RED THAI COCONUT CURRY SOUP ♡ ^{GF}

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

15

MAGIC CASTLE® FAMOUS CHILI ♥ ^{GF}

sour cream, cheddar cheese, red onion

14

LANE MANSION MIXED GREENS ♡ ^{GF}

mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette

16

CLASSIC CAESAR SALAD

housemade croutons, parmesan, Spanish white anchovies

16

LITTLE GEM SALAD ♡

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

16

AMA WEDGE SALAD ^{GF}

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

16

Vegan Entrées

BUCATINI AND MUSHROOM RAGU ♡

vegan parmesan

45

CRISPY MARINATED TOFU STEAK

vegan ricotta, tomato fondue, Tuscan kale & lemon salad

45

RIGATONI ALLA VODKA ♡

vegan sausage, pink tomato vegan cream sauce, vegan parmesan

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 09.20.2025

Entrées

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

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| 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 & PASTA <i>bucatini pasta, romesco sauce, roasted red peppers parmesan and parsley</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 |
| BEEF WELLINGTON ♥ <i>bordelaise sauce, garlic confit</i> | 62 | SCOTTISH SALMON ^{GF} <i>citrus beurre blanc sauce</i> | 54 |
| 24oz BONE-IN PRIME PORTERHOUSE ^{GF} <i>bordelaise sauce, garlic confit</i> | 149 | DUCK CONFIT ASIAN SALAD 🍴 <i>6 oz duck confit, romaine, carrots, mandarin oranges, pickled onions, crushed peanuts, crispy wontons and sesame dressing</i> | 48 |

Magical Toppers

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| MILTON STYLE ♥ ^{GF} <i>lobster meat, asparagus, bearnaise sauce</i> | 19 | TRUFFLE BUTTER ^{GF} | 19 |
| 6oz LOBSTER TAIL ^{GF} | 29 | PEPPERCORN SAUCE ^{GF} | 7 |
| | | BEARNAISE SAUCE ^{GF} | 7 |

Sides to Share

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| MACARONI & CHEESE <i>three cheese fondue, shaved parmesan, toasted bread crumbs</i> <i>add bacon +5</i> <i>add lobster +12</i> | 16 | CREAMED SPINACH | 16 |
| LOADED BAKED POTATO ^{GF} <i>butter, sour cream, bacon, chives</i> | 16 | GRILLED ASPARAGUS 🌿 ^{GF} | 16 |
| | | GARLIC CONFIT WHIPPED POTATOES ^{GF} | 15 |
| | | BEER BATTERED FRIES <i>choice of ketchup or ranch</i> <i>truffle mayo +2</i> | 13 |