



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

Ford's 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

Whistle Pig 6yr rye, Amara Montenegro, Angostura & orange bitters.

THE NPH REFASHIONED-24

Buffalo Trace bourbon, hand-crafted simple, chocolate, cherry & 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 BLACK RABBIT-14

Hand crafted simple syrup, Guinness 0.0 and espresso

THE MOCKINGBIRD-14

Seedlip Spice 94, watermelon syrup and lime juice

THE SECRET PASS-14

Strawberry syrup, champagne vinegar & ginger beer

*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

AU BON CLIMAT <i>Pinot Noir Santa Barbara, CA</i>	20 76
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

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 <i>by Far Niente</i> <i>Chardonnay Napa Valley, CA</i>	20 80
FOREVER SUMMER <i>Rosé Provence, France</i>	20 80

—•••—*—*—*— 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

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 05.18.26

Appetizers

FRESH BURRATA

with grilled ciabatta bread, stone fruit, cherry & heirloom tomatoes, sesame seeds, lemon vinaigrette

18

JUMBO SHRIMP COCKTAIL ^{GF}

half dozen shrimp, citrus cocktail sauce, horseradish

29

FOUR CHEESE GARLIC BREAD ♥

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

16

LOBSTER ROLL

toasted brioche bun & potato chips
warm with drawn butter or cold with secret sauce

32

HUMMUS & PITA ▼

chimichurri, black sesame seeds, zaatar, olive oil

16

CALAMARI FRITO MISTO

zucchini, onion, orange, fresno chile, tartar sauce

25

Soups & Salad

RED THAI COCONUT CURRY SOUP ▼ ^{GF}

Galangal, kafir lime leaves, lemongrass, and mushroom
add lobster +12

15

LITTLE GEM CAESAR SALAD

housemade croutons, freshly grated parmesan

18

MAGIC CASTLE® FAMOUS CHILI ♥ ^{GF}

sour cream, cheddar cheese, red onion

14

KALE SALAD

baby kale, quinoa, pepitas, grapes, pickled onion,
bread crumbs, lemon herb vinaigrette

18

LANE MANSION SALAD ▼ ^{GF}

arugula, carrots, fennel, orange, toasted
pistachio, beet puree, endive, red wine vinaigrette
add flat iron steak +21
add chicken breast +15

18

RAINBOW BEET SALAD ^{GF}

balsamic reduction, honey ricotta cheese, roasted
pistachio, orange segments, olive oil, dill

18

Vegan Entrées

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

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.

♥ - MC FAVORITE

GF - GLUTEN FREE

▼ - VEGAN

🥜 - INCLUDES NUTS

Entrées

12oz SLOW ROASTED PRIME RIB ^{GF} <i>au jus, garlic whipped potatoes, asparagus</i>	64	CITRUS ROSEMARY HALF CHICKEN ^{GF} <i>romesco, grilled asparagus</i>	51
8oz FILET MIGNON ^{GF} <i>garlic whipped potatoes, asparagus</i>	60	JUMBO SHRIMP & PASTA <i>bucatini pasta, romesco sauce, roasted red peppers parmesan and parsley</i>	52
8oz AUSTRALIAN WAGYU FLATIRON ^{GF} <i>garlic whipped potatoes, asparagus</i>	64	BRANZINO ^{GF} <i>hummus, chimichurri, seasonal vegetables</i>	56
BONE IN PORK CHOP ^{GF} <i>soy glaze, grilled corn, garlic whipped potatoes</i>	53	SCOTTISH SALMON ^{GF} <i>lemon butter, braised swiss chard, parsnip puree</i>	54
24oz BONE-IN PRIME PORTERHOUSE ^{GF} <i>garlic whipped potatoes, asparagus</i>	153	CAMPANELLE MUSHROOM PASTA <i>seasonal mushrooms, parmesan, herb butter add Black Umbria truffles +20</i>	48

Magical Toppers

MILTON STYLE ^{GF} <i>lobster meat, asparagus, bearnaise sauce</i>	19	TRUFFLE BUTTER ^{GF}	19
6oz LOBSTER TAIL ^{GF}	39	PEPPERCORN SAUCE ^{GF}	8
		BEARNAISE SAUCE ^{GF}	8
		BORDELAISE SAUCE ^{GF}	8
		CHIMICHURRI SAUCE ^{GF}	8

Sides to Share

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