



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.

Appetizers

FRESH BURRATA

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

16

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

SPICY TUNA*

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

24

BRUSSELS SPROUTS ♻️

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

17

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

CLASSIC CAESAR SALAD

housemade croutons, parmesan, Spanish white anchovies

16

MAGIC CASTLE® FAMOUS CHILI ♥ GF

sour cream, cheddar cheese, red onion

14

LITTLE GEM SALAD ♻️

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

16

LANE MANSION MIXED GREENS ♻️ GF

mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette

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

#50 PER PERSON FOOD 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

12oz SLOW ROASTED PRIME RIB ^{GF} <i>au jus, garlic whipped potatoes</i>	62	CITRUS ROSEMARY HALF CHICKEN ^{GF} <i>citrus beurre blanc sauce, fingerling potatoes</i>	49
8oz FILET MIGNON ^{GF} <i>bordelaise sauce, fingerling potatoes</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, fingerling potatoes</i>	62	CHILEAN SEA BASS ^{GF} <i>miso ginger-garlic sauce, fingerling potatoes</i>	59
BEEF WELLINGTON ♥ <i>bordelaise sauce, fingerling potatoes</i>	62	SCOTTISH SALMON ^{GF} <i>lemon butter, braised swiss chard, parsnip puree</i>	54
24oz BONE-IN PRIME PORTERHOUSE ^{GF} <i>bordelaise sauce, fingerling potatoes</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

MILTON STYLE ♥ ^{GF} <i>lobster meat, asparagus, bearnaise sauce</i>	19	TRUFFLE BUTTER ^{GF}	19
6oz LOBSTER TAIL ^{GF}	39	PEPPERCORN SAUCE ^{GF}	7
		BEARNAISE SAUCE ^{GF}	7

Sides to Share

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