

THE MAGIC CASTLE

HOME OF
THE ACADEMY &
MAGICAL ARTS
HOLLYWOOD · CALIFORNIA



Cocktails



NPH OLD FASHIONED - 24

Redemption bourbon, Orchard Cherry liqueur, Red Stag dark cherry bourbon, Angostura bitters, oak barrel aged with fresh oranges

*A Castle favorite named after Past President,
Neil Patrick Harris*

MAGICAL MOMENT - 20

Empress botanical gin, St. Germain liqueur, lavender syrup, JP Chenet sparkling dry rosé

MYSTICAL MARGARITA - 20

Milagros reposado tequila, Liquid Alchemist blood orange, fresh lime juice, agave

Make it a Cadillac Margarita - Add 5

SORCERER'S SANGRIA - 20

dry red & white wine, St Remy brandy, Cointreau Noir, fresh orange juice

SMOKE & SHADOWS - 20

Koch El mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim

TROPICAL TRICKSTER - 20

Captain Morgan white rum, Cutwater Bali Hai dark rum, Aperol, Giffard rhubarb liqueur, passionfruit puree, lime juice

MISDIRECTION - 20

Tito's vodka, Dorda double chocolate liqueur, Mozart white chocolate liqueur, Black Hjarte coffee liqueur, espresso

MAGIC MANHATTAN - 24

Maker's Mark bourbon, Amaro Montenegro, Angostura, orange bitters

Served with a smoking aromatic bubble

THE ROYAL PRESTIGE - 32

Beluga Gold Line ultra premium vodka, dry vermouth
Served with bleu cheese olives



Mocktails



THE MILTY - 12

Lyre's Italian Spritz non-alcoholic aperitif, fresh lemon juice, 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

Beverages are welcome in the showroom.

PLEASE DRINK RESPONSIBLY.
MENU UPDATED 06.01.2024

Wines

BUBBLES	G B
MAGIC CASTLE® <i>Sparkling California, USA</i>	14 56
LA MARCA <i>Prosecco Trieste, Italy</i>	16 64
LA PERLINA <i>Moscato California, USA</i>	14 56
JP. CHENET <i>Sparkling Dry Rosé Languedoc, France</i>	15 60
TAITTINGER BRUT <i>Champagne Reims, France</i>	25 115
VEUVE CLICQUOT YELLOW LABEL <i>Champagne Reims, France</i>	38 160
NICOLAS FEUILLATTE BRUT <i>Champagne (187ml split) Chouilly, France</i>	24
WHITES	
TERLATO <i>Pinot Grigio Friuli, Italy</i>	16 64
DR HERMANN <i>Riesling Mosel, Germany</i>	14 56
HONIG <i>Sauvignon Blanc Napa Valley, CA</i>	15 60
LA FORET GASSELIN <i>Sancerre Loire Valley, France</i>	18 72
KITH & KIN <i>Chardonnay Russian River Valley, CA</i>	16 64
ORIN SWIFT "MANNEQUIN" <i>Chardonnay Russian River Valley, CA</i>	20 80
ROSÉ	
FOREVER SUMMER <i>Provence, France</i>	15 60
REDS	
MAGIC CASTLE® CUVÉE <i>Pinot Noir Monterey County, CA</i>	16 64
AU BON CLIMAT <i>Pinot Noir Santa Barbara, CA</i>	19 76
DUCKHORN DECOY <i>Merlot Sonoma County, CA</i>	15 60
DRAGON'S TOOTH <i>Malbec Blend Napa Valley, CA</i>	20 80
EDMEADES <i>Zinfandel Mendocino County, CA</i>	19 76
DAOU <i>Cabernet Paso Robles, CA</i>	21 84
CAYMUS <i>Cabernet California</i>	25 100

Beverages are welcome in the showroom.

PLEASE DRINK RESPONSIBLY.
MENU UPDATED 06.01.2024

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

BASIL PESTO FLATBREAD - 20 [✓]

heirloom tomatoes flatbread, house made vegan ricotta, Tellicherry cracked peppercorn, petite

PARMESAN TRUFFLE FRIES - 15 ^{GF} [✓]

truffle essence, parmesan cheese

CHILI CHEESE FRIES - 16

Magic Castle Famous Chili, shredded cheddar, red onion

CARROT HUMMUS - 16 [✓]

tahini, crumbled feta, pomegranate seeds and lavash chips

BRUSSELS SPROUTS - 17 [✓]

*yuzu aioli, toasted macadamia nuts, shaved parmesan
add bacon for an additional \$5*

SPICY TUNA CRISPY EGGPLANT - 24

*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

SEASONAL JUMBO TACO - 14

Ask your bartender for daily options

LUMP CRABCAKES - 28

lemon remoulade

HAMACHI SASHIMI* - 24

4 oz hamachi sashimi, ginger garlic vinaigrette, avocado cream, crispy onions

SALMON CRUDO* - 24

*5 oz Scottish salmon, tiger's milk, garlic chive oil
Served with wonton crisps*

SHRIMP COCKTAIL - 29 ^{GF}

six gulf shrimp, citrus cocktail sauce, horseradish

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

[♥] - AMA FAVORITE

[✓] - VEGAN

^{GF} - GLUTEN FREE

Featured Performers

add truffle fries to any burger or sandwich for an additional \$2

LOBSTER BLT - 26

Baja lobster, lemon aioli, lettuce, tomato, avocado cream, applewood smoked bacon, toasted bun

ROASTED LEMON ROSEMARY CHICKEN BLT - 20

lettuce, tomato, bacon, avocado and Magic Aioli

PUB BURGER - 22

Ground chuck & filet, cheddar cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, thousand island, toasted bun, house fries

ROASTED PORTOBELLO BURGER - 20 ♡

Harissa and garlic roasted portobello mushroom, lettuce, sliced tomato, caramelized onions, vegan Swiss cheese, garlic aioli, toasted bun, house fries

OWL BURGER - 23

Ground chuck & filet, applewood smoked bacon, avocado, cheddar cheese, lettuce, sliced tomato, red onion, dill pickles, mustard, thousand island, toasted bun, house fries

Grande Finale

ICE CREAM - 11

choice of vanilla or double cappucino

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 GF

vanilla cream cheese mousse and walnuts

SRIMU VEGAN CHOCOLATE MOUSSE CAKE - 14 ♡

yuzu gel and fresh mint

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.

♡ - AMA FAVORITE

♡ - VEGAN

GF - GLUTEN FREE