

THE MAGIC CASTLE

HOME OF
THE ACADEMY OF MAGICAL ARTS

Cocktails

NPH OLD FASHIONED	24
<i>Redemption bourbon, Orchard Cherry liqueur, Angostura bitters, Red Stag dark cherry bourbon oak barrel aged with fresh oranges Served Smoked in a Glass Dome - Add 7</i>	
MAGICAL MOMENT	20
<i>Empress botanical gin, St. Germain liqueur, lavender syrup, brew glitter, sparkling dry rosé</i>	
MYSTICAL MARGARITA	20
<i>Milagros reposado, Liquid Alchemist blood orange, fresh lime juice, agave</i> <i>Make it a Cadillac Margarita - Add 5</i>	
SORCERER'S SANGRIA	20
<i>Red & white wine, St. Remy brandy, Cointreau Noir, oranges</i>	
SMOKE & SHADOWS	20
<i>Koch El mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim</i>	
TROPICAL TRICKSTER	20
<i>Captain Morgan white rum, Cutwater Bali Hai dark rum, Aperol, Giffard rhubarb liqueur, passion fruit purée, lime juice</i>	
MISDIRECTION	20
<i>Tito's vodka, Dorda double chocolate liqueur, Black Hjarte coffee liqueur, espresso</i>	
MAGIC MANHATTAN	24
<i>Maker's Mark bourbon, Amaro Montenegro, Angostura & orange bitters</i> <i>Served with an Aromatic Smoke Bubble</i>	
THE ROYAL PRESTIGE	32
<i>Beluga Gold Line ultra premium vodka, dry vermouth</i> <i>Served with Bleu Cheese Olives</i>	

Mocktails

THE MILTY	12
<i>Lyre's Italian Spritz non-alcoholic aperitif, fresh lemon juice, ginger ale</i>	
THE PRINCESS	12
<i>Liquid Alchemist blood orange, fresh lime, agave, fizzy water</i>	
THE PREZ	12
<i>Passionfruit puree, fresh orange juice, pineapple juice, orgeat syrup, cranberry float</i>	

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 06.01.2024

Red Wine

White Wine

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

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
FOREVER SUMMER <i>Rosé Provence, France</i>	15 60

Bubbles

MAGIC CASTLE® <i>Sparkling California, USA</i>	14 56
LA MARCA <i>Prosecco Trieste, Italy</i>	16 64
LA PERLINA <i>Moscato Veneto IGT, Italy</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 "Split" 187 ml Chouilly, France</i>	24

PLEASE ASK YOUR SERVER FOR A FULL WINE MENU FOR MORE BY-THE-BOTTLE OPTIONS.

- OUR MISSION -

The Academy of Magical Arts has been and will continue to be the premier organization in the world dedicated to the art of Magic. We are an organization that encourages fellowship, promotes the art, and maintains the highest ethical standards in our actions. We will provide a friendly environment where Members and their guests can enjoy the art and each other's company. Our goals and objectives are to advance the art and provide a positive image of Magic and Magicians worldwide.

Appetizers

FRESH BURRATA <i>with grilled ciabatta bread, heirloom tomatoes, pickled garlic vinaigrette and wild chives</i>	16	JUMBO SHRIMP COCKTAIL GF <i>half dozen shrimp, citrus cocktail sauce, horseradish</i>	29
BASIL PESTO FLATBREAD ✓ <i>heirloom tomatoes, house made vegan ricotta, Tellicherry cracked peppercorn, petite basil</i>	20	HAMACHI SASHIMI * <i>4oz hamachi sashimi, ginger garlic vinaigrette, avocado cream, crispy onions</i>	24
FOUR CHEESE GARLIC BREAD ♥ <i>mozzarella, jack, white & yellow cheddar, on rustic baguette</i>	16	SALMON CRUDO * <i>5oz Scottish salmon, tiger's milk, garlic chive oil served with wonton chips</i>	24
BRUSSELS SPROUTS ✓ 🥜 <i>yuzu aioli, toasted macadamia nuts and shaved parmesan</i> add bacon +5	17	CRISPY EGGPLANT SPICY TUNA * <i>tempura eggplant, spicy aioli, wasabi tobiko, sweet soy sauce</i> substitute avocado for spicy tuna 20 ✓	24
LUMP CRABCAKES <i>lemon remoulade, seagrass</i>	28		

Soups & Salad

ROASTED TOMATO & BASIL BISQUE ✓ GF <i>chives</i>	15	CLASSIC CAESAR SALAD <i>housemade croutons, parmesan, Spanish white anchovies</i>	16
MAGIC CASTLE® FAMOUS CHILI ♥ GF <i>sour cream, cheddar cheese, red onion</i>	14	LITTLE GEM SALAD ✓ GF <i>roasted baby red beets, feta cheese, crushed pistachio, honey dijon vinaigrette</i>	16
LANE MANSION MIXED GREENS ✓ GF <i>mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette</i>	16	AMA WEDGE SALAD GF <i>baby iceberg, bleu cheese, bacon crumbles, cherry tomatoes, bleu cheese dressing</i>	16

Vegan Entrées

RIGATONI BOLOGNESE <i>mushroom, tomato ragu, vegan mozzarella</i>	45	HARISSA & GARLIC ROASTED PORTOBELLO MUSHROOM GF <i>white bean puree, grilled asparagus, green goddess sauce</i>	45
CRISPY MARINATED TOFU STEAK <i>Tuscan kale & lemon salad, vegan parmesan, sweet corn mousse</i>	45	CREAMY PESTO BUCATINI 🥜 <i>basil pesto, sundried tomatoes and toasted pine nuts</i>	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 08.24.2024

Entrées

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

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 SCAMPI <i>bucatini pasta, yuzu and white wine cream sauce, parmesan and marinated tomatoes</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
ACADEMY BEEF WELLINGTON ♥ <i>bordelaise sauce, garlic confit</i>	62	SCOTTISH SALMON ^{GF} <i>citrus beurre blanc sauce</i>	54
32oz SHAREABLE PRIME TOMAHAWK ^{GF} <i>bordelaise sauce, garlic confit</i>	235	SEARED TUNA NICOISE SALAD ^{GF} <i>6 oz yellowfin tuna, coquilles olives, heirloom potatoes, hard boiled eggs, tomatoes, cucumbers, pickled red onions, lemon vinaigrette</i>	48
COLORADO RACK OF LAMB ^{GF} <i>bordelaise sauce, garlic confit</i>	58		

Magical Toppers

MILTON STYLE ♥ ^{GF} <i>lump crab meat, asparagus, bearnaise sauce</i>	19	TRUFFLE BUTTER ^{GF}	19
6oz LOBSTER TAIL ^{GF}	29	BLACK GARLIC & BALSAMIC BUTTER ^{GF}	14
FIVE JUMBO SHRIMP ^{GF}	28	PEPPERCORN SAUCE ^{GF}	7
		BERNAISE SAUCE ^{GF}	7

Sides to Share

MACARONI & CHEESE <i>three cheese fondue, shaved parmesan, toasted bread crumbs</i> <i>add jumbo lump crab +12</i>	16	CREAMED SPINACH	16
LOADED BAKED POTATO ^{GF} <i>butter, sour cream, bacon, chives</i>	16	GRILLED ASPARAGUS ^{GF}	16
BBQ ROASTED HEIRLOOM CARROTS ^{GF}	15	GARLIC CONFIT WHIPPED POTATOES ^{GF}	15
		PARMESAN TRUFFLE FRIES	15