



THE WORLD FAMOUS
MAGIC CASTLE

Est 1963 • Hollywood, California

COCKTAILS

HEADLINERS

THE NEXT ACT-24

Milagro reposado tequila, Domaine de Canton ginger liqueur, Ancho Reyes Verde, pineapple, fresh lime. Served on an ice block.

PERFECT TIMING-24

Ketel One vodka, St. Germain elderflower, raspberry, fresh lime, thyme, bubbly water. Served on the rocks.

FLOATING ROSE-22

Glendalough wild rose gin, Cointreau, strawberry, lemon, grapefruit. Served up.

SMOKE & SHADOWS-22

Illegal joven mezcal, pineapple, fresh lime, Tajin rim. Served on the rocks.

SUAVE DECEIVER-22

Redemption bourbon, Absolut vanilla vodka, blackberry, basil, fresh lime. Served up.

THE TELL-24

Ford's gin, green chartreuse, Juliette peach liqueur, lemon, egg white*, orange bitters rinse. Served up.

TROPICAL TRICKSTER-22

Bacardi white rum, Meyers dark rum, prickly pear, lime, orange bitters. Served on the rocks.

THE KRISTIGE-22

Skyy pineapple vodka, mango, handcrafted habanero simple syrup, fresh lemon, Tajin rim. Served up.

CLASSICS

MYSTICAL MARGARITA-22

Casamigos Reposado tequila, blood orange, fresh lime, agave. Served on the rocks.

MAGIC MANHATTAN-25

Whistle Pig rye, Amara Montenegro, Angostura & orange bitters. Served up.

THE NPH REFASHIONED-25

Old Forester bourbon, handcrafted simple, Chocolate, Cherry & Angostura bitters. Served on an

ice block. Available in a smoked glass dome **Add \$7**

MISDIRECTION ESPRESSO MARTINI-22

Titos vodka, Dorda double chocolate liqueur, Kahlua coffee liqueur, espresso.

ILLUSIONS

THE BLACK RABBIT-16

Hand crafted simple syrup, Guinness 0.0 and espresso

THE MOCKINGBIRD-16

Seedlip Spice 94, watermelon syrup and lime juice

THE SECRET PASS-16

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.

Wines

G | B

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

WHITES

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

ROSE

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

DUCKHORN DECOY <i>Merlot Sonoma County, CA</i>	15 60
AU BON CLIMAT <i>Pinot Noir Santa Barbara, CA</i>	20 76
DRAGON'S TOOTH <i>Malbec Blend Napa Valley, CA</i>	20 80
QUILT <i>Cabernet Napa Valley, CA</i>	25 100
AUSTIN <i>Cabernet Paso Robles, CA</i>	20

BEER ON TAP

*Scrimshaw Pilsner, Buzzrock Red Ale, Space Dust IPA,
Pacifico, Stella Artois, Ace Pineapple Cider*

Beverages are welcome in the showroom.
PLEASE DRINK RESPONSIBLY.

MENU UPDATED 09.13.26

Opening Act

COBB SALAD - 25

romaine, grilled chicken, crumbled bacon, cherry tomatoes, egg avocado, bleu cheese crumble, red wine vinaigrette

BEER BATTERED FRIES - 13

*choice of ketchup, ranch or
truffle mayo +\$2*

FRESH BURRATA - 18

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

HUMMUS - 16

*choice of pita or crudite
chimichurri, black sesame seeds, zaatar, olive oil*

CALAMARI FRITO MISTO - 25

zucchini, onion, orange, fresno chiles, tartar sauce

LANE MANSION SALAD - 18

*arugula, carrots, fennel, orange, toasted pistachio, beet puree
endive, red wine vinaigrette
add flat iron steak \$21*

CAESAR SALAD *with* CHICKEN - 23

*little gem 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*

LOBSTER ROLL - 32

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

SHRIMP COCKTAIL - 29

six gulf shrimp, citrus cocktail sauce, horseradish

FISH & CHIPS - 25

*beer battered red snapper, house fries, tartar sauce, malt
vinegar & lemon*

GF - GLUTEN FREE

 - VEGAN

 - MC FAVORITE

 - INCLUDES NUTS

Featured Performers

add side of truffle mayo for an additional \$2

CHICKEN CLUB SANDWICH - 21

*Lemon roasted chicken club with Swiss cheese, lettuce, tomatoes, avocado, applewood smoked bacon
lemon aioli, house fries*

PUB BURGER - 22

Ground chuck, short rib & brisket, cheddar cheese, caramelized onions, lettuce, sliced tomato, thousand island, brioche bun, house fries

IMPOSSIBLE BURGER - 20

*impossible patty, vegan Swiss cheese, lettuce, sliced tomato, caramelized onions, vegan thousand island
toasted vegan bun, house fries*

OWL BURGER - 24

Ground chuck, short rib & brisket, applewood smoked bacon, avocado, cheddar cheese, caramelized onions, lettuce, sliced tomato, thousand island, brioche bun, house fries

Grande Finale

ICE CREAM - 11

choice of vanilla, chocolate or double cappucino

BANANA CREAM PIE - 16

Nutter Butter crust

KEY LIME PIE - 16

graham cracker crust

POT DE CREME - 14^{GF}

BASQUE CHEESECAKE - 16

CARROT CAKE - 14^{GF}

vanilla cream cheese mousse and walnuts

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.

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🌱 - VEGAN



- MC FAVORITE



- INCLUDES NUTS