



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

Ilegal 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