



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

Skye 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 6yr rye, Amara Montenegro, Angostura & orange bitters.

THE NPH REFASHIONED-25

Old Forester bourbon, hand-crafted 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.

Red Wine

White Wine

AU BON CLIMAT

Pinot Noir | Santa Barbara, CA

20 | 76

DUCKHORN DECOY

Merlot | Sonoma County, CA

15 | 60

DRAGON'S TOOTH

Malbec Blend | Napa Valley, CA

20 | 80

QUILT

Cabernet | Napa Valley, CA

25 | 100

AUSTIN

Cabernet | Paso Robles, CA

20

TERLATO

Pinot Grigio | Friuli, Italy

16 | 64

HONIG

Sauvignon Blanc | Napa Valley, CA

15 | 60

SAGER & VERDIER

Sancerre | Loire Valley, France

18 | 72

POST & BEAM *by Far Niente*

Chardonnay | Napa Valley, CA

20 | 80

FOREVER SUMMER

Rosé | Provence, France

20 | 80

Bubbles

VEUVE DU VERNAY

Sparkling Brut | France

15 | 60

LA MARCA

Prosecco | Trieste, Italy

16 | 64

TAITTINGER BRUT

Champagne | Reims, France

25 | 115

VEUVE CLICQUOT YELLOW LABEL

Champagne | Reims, France

38 | 160

WE HAVE A FULL WINE MENU AVAILABLE FOR MORE BY-THE-BOTTLE OPTIONS.

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 UPDATED 09.13.26

Appetizers

FRESH BURRATA

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

18

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

LOBSTER ROLL

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

32

HUMMUS

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

16

CALAMARI FRITO MISTO

zucchini, onion, orange, fresno chile, tartar sauce

25

Soups & Salad

RED THAI COCONUT CURRY SOUP ♥ ^{GF}

Galangal, kafir lime leaves, lemongrass, and mushroom
add lobster +12

15

LITTLE GEM CAESAR SALAD

housemade croutons, freshly grated parmesan

18

MAGIC CASTLE® FAMOUS CHILI ♥ ^{GF}

sour cream, cheddar cheese, red onion

14

WEDGE SALAD ^{GF}

iceberg lettuce, crumbled bacon, crumbled bleu cheese, cherry tomatoes, chives, bleu cheese dressing

18

LANE MANSION SALAD

arugula, carrots, fennel, orange, toasted pistachio, beet puree, endive, red wine vinaigrette
add flat iron steak +21
add chicken breast +15

♥ ^{GF}

18

RAINBOW BEET SALAD ^{GF}

balsamic reduction, honey ricotta cheese, roasted pistachio, orange segments, olive oil, dill

18

Vegan Entrées

CRISPY MARINATED TOFU STEAK

vegan ricotta, tomato fondue, Tuscan kale & lemon salad

45

CAULIFLOWER CURRY

couscous, pickled golden raisans, pine nuts, cauliflower, peas, pita bread

45

22% GRATUITY IS INCLUDED FOR PARTIES OF 5 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.

♥ - MC FAVORITE

GF - GLUTEN FREE

♥ - VEGAN

🌰 - INCLUDES NUTS

MENU UPDATED 08.07.2026

Entrées

10oz SLOW ROASTED PRIME RIB ^{GF}
au jus, garlic whipped potatoes, seasonal vegetables

8oz FILET MIGNON ^{GF}
garlic whipped potatoes, seasonal vegetables

8oz AUSTRALIAN WAGYU FLATIRON ^{GF}
garlic whipped potatoes, seasonal vegetables

AUSTRALIAN RACK OF LAMB ^{GF}
garlic whipped potatoes, seasonal vegetables

BONE IN PORK CHOP ^{GF}
soy glaze, grilled corn, garlic whipped potatoes

24oz BONE-IN PRIME PORTERHOUSE ^{GF}
garlic whipped potatoes, seasonal vegetables

72 CITRUS ROSEMARY HALF CHICKEN ^{GF} 51
romesco, seasonal vegetables

70 JUMBO SHRIMP & PASTA 52
*bucatini pasta, romesco sauce, roasted red peppers
 parmesan and parsley*

68 BRANZINO ^{GF} 56
hummus, chimichurri, seasonal vegetables

66 SCOTTISH SALMON ^{GF} 56
lemon butter, braised swiss chard, parsnip puree

153 CAMPANELLE MUSHROOM PASTA 49
seasonal mushrooms, parmesan, herb butter

Magical Toppers

MILTON STYLE ♥ ^{GF}
lobster meat, asparagus, bearnaise sauce

6oz LOBSTER TAIL ^{GF}

25 TRUFFLE BUTTER ^{GF} 12

55 PEPPERCORN SAUCE ^{GF} 8

BEARNAISE SAUCE ^{GF} 8

BORDELAISE SAUCE ^{GF} 8

CHIMICHURRI SAUCE ^{GF} 8

Sides to Share

MACARONI & CHEESE
*three cheese fondue, shaved parmesan, toasted
 bread crumbs **add bacon +5**
add lobster +12*

LOADED BAKED POTATO
butter, sour cream, bacon, chives

16 GRILLED ASPARAGUS ^{GF} 18

GARLIC CONFIT WHIPPED POTATOES ^{GF} 15

BEER BATTERED FRIES 13

16 *choice of ketchup or ranch
truffle mayo +2*