



THE WORLD FAMOUS  
**MAGIC CASTLE**

*Est 1963 • Hollywood, California*

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**COCKTAILS**

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**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**

Altos 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 100 proof bourbon, handcrafted simple, Chocolate, Cherry & Angostura bitters.

**MISDIRECTION ESPRESSO MARTINI-22**

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

**ILLUSIONS**

**THE BLACKRABBIT-16**

*Hand crafted simple syrup, Guinness 0.0 and espresso*

**THE MOCKINGBIRD-16**

*Seedlip Spice 94, watermelon syrup and lime juice*

**THE SECRETPASS-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

|                                                                        |          |
|------------------------------------------------------------------------|----------|
| <b>VEUVE DU VERNAY</b><br><i>Sparkling Brut   France</i>               | 15   60  |
| <b>LA MARCA</b><br><i>Prosecco   Trieste, Italy</i>                    | 16   64  |
| <b>TAITTINGER BRUT</b><br><i>Champagne   Reims, France</i>             | 25   115 |
| <b>VEUVE CLICQUOT YELLOW LABEL</b><br><i>Champagne   Reims, France</i> | 38   160 |

## WHITES

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

## ROSE

|                                                  |         |
|--------------------------------------------------|---------|
| <b>FOREVER SUMMER</b><br><i>Provence, France</i> | 15   60 |
|--------------------------------------------------|---------|

## REDS

|                                                               |          |
|---------------------------------------------------------------|----------|
| <b>DUCKHORN DECOY</b><br><i>Merlot   Sonoma County, CA</i>    | 15   60  |
| <b>AU BON CLIMAT</b><br><i>Pinot Noir   Santa Barbara, CA</i> | 20   76  |
| <b>LUCA</b><br><i>Malbec   Argentina</i>                      | 20   80  |
| <b>QUILT</b><br><i>Cabernet   Napa Valley, CA</i>             | 25   100 |
| <b>AUSTIN</b><br><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 10.2.26

# 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 - 20

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

## HUMMUS - 18

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

## CALAMARI FRITO MISTO - 27

*zucchini, onion, orange, fresno chiles, tartar sauce*

## LANE MANSION SALAD - 20

*arugula, carrots, fennel, orange, toasted pistachio, beet puree  
endive, red wine vinaigrette  
add 6oz wagyu flat iron \$39*

## CAESAR SALAD *with* CHICKEN - 25

*little gem lettuce, shaved parmesan cheese, herb marinated  
grilled chicken breast,  
croutons, caesar dressing*

## FOUR-CHEESE GARLIC BREAD - 18

*monterey jack, parmesan, white & yellow cheddar*

## MAGIC CASTLE® FAMOUS CHILI - 19

*ground beef tenderloin, castle secret spice blend, kidney beans,  
cheddar cheese, sour cream, red onion*

## LOBSTER ROLL - 35

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

## SHRIMP COCKTAIL - 32

*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 - 24

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

## PUB BURGER - 25

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

## IMPOSSIBLE BURGER - 26

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

## OWL BURGER - 29

*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<sup>GF</sup>

## BASQUE CHEESECAKE - 16

## CARROT CAKE - 14<sup>GF</sup>

*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