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 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 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 — 15 | 60
SparklingBrut | France

LA MARCA — 16 | 64
Prosecco *| Trieste, Italy*

TAITTINGER BRUT — 25 | 115
Champagne *| Reims, France*

VEUVE CLICQUOT YELLOW LABEL — 38 | 160
Champagne *| Reims, France*

WHITES

HONIG — 15 | 60
Sauvingon Blanc *| Napa Valley, CA*

TERLATO — 16 | 64
Pinot Grigio *| Friuli, Italy*

SAGER AND VERDIER — 18 | 72
Sancerre *| Loire Valley, France*

POST & BEAM by Far Niente — 20 | 80
Chardonnay *| Napa Valley, CA*

ROSE

FOREVER SUMMER — 15 | 60
Provence, France

REDS

DUCKHORN DECOY — 15 | 60
Merlot *| Sonoma County, CA*

AU BON CLIMAT — 20 | 76
Pinot Noir *| Santa Barbara, CA*

LUCA — 20 | 80
Malbec *| Argentina*

QUILT — 25 | 100
Cabernet *| Napa Valley, CA*

AUSTIN — 20
Cabernet *| Paso Robles, CA*

BEER ON TAP — 14

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
GF
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
GF
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

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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 GF

BASQUE CHEESECAKE - 16

CARROT CAKE - 14 GF
vanilla cream cheese mousse and walnuts

SEASONAL SORBET - 11 GF
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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- MC FAVORITE - INCLUDES NUTS

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