



# MOXIE'S

## D R I N K S

**OJ** (100-150 Cals) 3 | 4

**COCONUT WATER** (100 Cals) 4

**PINEAPPLE LEMON CRAFT SODA** pineapple simple syrup, fresh lemon & sparkling water (80 Cals) 4½

**POMEGRANATE BEET SODA** pomegranate, beets, shaved cucumber, cranberry & sparkling water (90 Cals) 4½

**MIMOSA** sparkling wine & orange juice (100 Cals) 5

**SUNDAY CAESAR** (1 oz) smirnoff vodka, clamato, house-made pickled vegetable skewer (160 Cals) 6

**ABSOLUT GREYHOUND** (1 oz) lillet blanc, absolut citron, muddled grapefruit & soda (110 Cals) 7

## B R U N C H

**WE ALWAYS USE CAGE-FREE EGGS, FRESH FROM CANADIAN FARMS**

**SMOKED SALMON & AVOCADO BAGEL** served open faced with fresh smashed avocado & soft boiled egg (650 Cals) + fresh fruit (60 Cals) 13½

**VEGETARIAN HUEVOS RANCHEROS** ♻️ sunny-side eggs, cheese & refried beans filled tortillas, ancient grains, dos amigos salsa + avocado (920 Cals) 15¾

**HUEVOS RANCHEROS WITH SUNNY-SIDE EGGS** pulled chicken & cheese filled tortillas, ancient grains, dos amigos salsa + avocado (1060 Cals) 15¾

**BRIOCHE FRENCH TOAST** ♻️ brioche bread, 4 berry burst, crown royal syrup + fresh whipped cream (1160 Cals) 13¾

**VEGETARIAN EGG WHITE OMELETTE** ♻️ spinach, mushrooms, goat cheese (220 Cals), multi-grain toast (310 Cals) + fresh fruit (60 Cals) 13¾

**SMOKED SALMON, GOAT CHEESE & EGG WHITE OMELETTE** with capers (330 Cals), multi-grain toast (310 Cals) + fresh fruit (60 Cals) 15  
\*whole egg option available (470 Cals)

**BACON & AGED WHITE CHEDDAR OMELETTE** with sautéed onions (550 Cals), hashbrowns (180 Cals), multi-grain toast (310 Cals) + fresh fruit (60 Cals) 14

**PANCETTA & AGED WHITE CHEDDAR BENEDICT** pancetta bacon, hollandaise (650 Cals), hashbrowns (180 Cals) + fresh fruit (60 Cals) 15

**SICILIAN SAUSAGE HASH** poached eggs, caramelized onions, sautéed peppers, topped with hollandaise + hashbrowns (880 Cals) 15

## K I D S '

**INCLUDES UNLIMITED DRINKS & DESSERT FOR KIDS UNDER 12!**

served with a side of fresh fruit (60 Cals)

**FRENCH TOAST** ♻️ french brioche bread with maple syrup (550 Cals) 10

**MINI EGG SANDWICH** with bacon & cheese (560 Cals), hashbrowns (180 Cals) 10

additional kids' meals available, please ask your server

## S I D E S

**BAGEL + CREAM CHEESE** ♻️ (450 Cals) 4¾

**FRESH FRUIT** ♻️ (140 Cals) 4½

**MULTI-GRAIN TOAST** ♻️ (310 Cals) 3½

**BACON** (380 Cals) 3¾

**MILD ITALIAN SAUSAGE** (250 Cals) 3¾

adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary

♻️ vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

liquor service start times are subject to provincial government regulations

**Informed Dining** ⓘ nutritional information available

FW.17C\_BRUNCH\_REG-ON



## SHARE

**TUNA POKE IN A JAR** 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu (100 Cals per serving, 3 servings) 13½

**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 14¼

**BRUSCHETTA** (130 Cals per serving, 3 servings) 10¾

**DRY RIBS** biryani or salt & pepper (510-530 Cals per serving, 3 servings) 12

**MOSAIC DIP** ♻️ goat cheese, mushrooms, tomatoes, warm grilled pita, white corn chips (220 Cals per serving, 4 servings) 14¾

**CHICKEN WINGS** (360 - 620 Cals per serving, 3 servings) 13¾

**LETTUCE WRAPS** ♻️ fresh veggies, cashews, chow mein noodles, ginger soy glaze (140 Cals per serving, 3 servings) 15  
*add chicken* (40 Cals per serving, 3 servings) 5½

## SOUPS + SALADS

our soups are served with a garlic ciabatta baguette (280 Cals)

**BROCCOLI CHEESE SOUP** (360 Cals) 7¾

**FEATURE SOUP** (150-405 Cals) 7¾

**CAESAR SALAD** (210 Cals), caesar dressing (340 Cals) + garlic ciabatta baguette (280 Cals) 10¼  
*add grilled chicken* (270 Cals) 5½

**KALE & QUINOA SALAD** toasted pumpkin seeds, dried currants, grana padano (740 Cals) + lemon vinaigrette (260 Cals) 14½  
*add grilled chicken* (270 Cals) 5½

**STEAK SALAD** fresh greens, quebec goat cheese, grape tomatoes (270 Cals), spicy vinaigrette with a hint of clamato (60 Cals) + goat cheese crostini (140 Cals) 20½

**SALMON & AVOCADO COBB SALAD** fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 19

soy protein option (200 Cals) available upon request

**WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS**

## PASTA + RICE

**HERB ALFREDO** grana padano, penne, asiago cream, chives (1170 Cals) + garlic ciabatta baguette (280 Cals) 14  
*add chicken* (100 Cals) 5½

**CHICKEN ENCHILADAS** guacamole, sour cream & salsa fresca (870 Cals) 18¾

**RED THAI CURRY** stir-fried veggies (590 Cals), jasmine rice (350 Cals) + curry-buttered naan (400 Cals) 14¼  
*add chicken* (100 Cals) or *shrimp* (110 Cals) 5½

soy protein option (200 Cals) available upon request

## BURGERS

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles.

**PORTOBELLO VEGGIE BURGER** ♻️ marinated full mushroom cap, aged white cheddar & fresh herbs (630 Cals) 14¾

**THE BURGER** hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo (770 Cals) 15½  
*add your favourite toppings 1½ each*  
*bacon* (270 Cals), *aged white cheddar* (85 Cals) *sautéed mushrooms* (55 Cals)

**LETTUCE "BUN" BURGER** our hand-formed burger, fresh iceberg lettuce (520 Cals) 16

**LOADED BURGER** aged white cheddar, american cheddar, sautéed mushrooms, bacon & bbq sauce (1270 Cals) 18½

*served with fries* (660 Cals)  
*substitute sweet potato fries* (760 Cals) 3  
*substitute soup* (100-230 Cals) 2  
*substitute gluten-free bun* (+80 Cals) 1

**OUR BURGERS ARE HAND-FORMED USING CHUCK AND BRISKET FROM CATTLE RAISED WITHOUT THE USE OF HORMONES OR STEROIDS**

## HANDHELDS

**STREET TACOS** pulled chicken, soft corn taco shells, refried beans, chipotle yogurt, salsa fresca (440 Cals) + side fresh market salad (170 Cals) 14½

**FISH TACOS** chipotle lime haddock, soft corn taco shells, corn salsa, avocado, sour cream (610 Cals) + side fresh market salad (170 Cals) 14¾

**SOUTHERN FRIED CHICKEN SANDWICH** cabbage slaw, cheddar cheese, quick pickle (1290 Cals) 16½

**BEEF DIP** house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus (950 Cals) 16½

**DOUBLE STACKED TURKEY CLUB** roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain (650 Cals) 15

**LUNCH COMBO** choose any two of the following: broccoli cheese or feature soup, side caesar or side market salad, half turkey club or half beef dip (320-880 Cals) 13½

**CHICKEN TENDERS** (1050-1140 Cals) 14¾

**STEAK SANDWICH** cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta (540 Cals) 20½

*served with fries* (660 Cals) *unless otherwise indicated*  
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♻️ vegetarian items

🌊 ocean wise. A SUSTAINABLE CHOICE

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FW.17\_BRUNCH\_ONM.TDT

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**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 13.99

**BRUSCHETTA** (130 Cals per serving, 3 servings) 9.99

**DRY RIBS** biryani or salt & pepper (510-530 Cals per serving, 3 servings) 12.5

**MOSAIC DIP** 🌱 goat cheese, mushrooms, tomatoes, warm grilled pita, white corn chips (220 Cals per serving, 4 servings) 14.5

**CHICKEN WINGS** (360 - 620 Cals per serving, 3 servings) 12.99

**LETTUCE WRAPS** 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze (140 Cals per serving, 3 servings) 13.99 *add chicken* (40 Cals per serving, 3 servings) 5.5

## SOUPS + SALADS

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