

## Soup & Salads

### FEATURE SOUP

seasonal rotating soup & garlic baguette 9

### MARKET KALE SALAD

baby kale, artisan greens, fresh cut vegetables, grana padano, pumpkin seeds & croutons with red wine vinaigrette 16  
add grilled chicken, prawns or tofu 6  
add salmon 9

### CAESAR SALAD

with garlic baguette 12  
add grilled chicken, prawns or tofu 6  
add salmon 9

## Lunch Happy Hour Open to 2pm

### 1/4 LB CHEESEBURGER & BIG LIFE™ AMBER OR EURO (14oz)

potato bun, cheddar cheese, special sauce, iceberg lettuce & tomato 15

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 12  
substitute market kale salad 3

### 1 LB CHICKEN WINGS & BIG LIFE™ AMBER OR EURO (14oz)

salt & pepper, honey garlic or hot, served with ranch & celery 15

### CREAMY ALFREDO & PINOT GRIGIO (6oz)

tagliatelle noodles, grana padano, asiago cream, chives & garlic baguette 15  
add chicken 6

### CRISPY CHICKEN CAESAR SALAD

with garlic baguette 15

🍃 vegetarian items

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

## Appetizers

### FRESH SMASHED GUACAMOLE 🍃

fresh white corn chips & pico de gallo 13

### CALAMARI

with tempura shrimp, garlic dip & spicy mayo 16

### DRY RIBS

salt & pepper 14

### ROASTED TOMATO BRUSCHETTA & WHIPPED FETA 🍃

baby tomatoes, fresh herbs, artisan sourdough 15

### POUTINE

fries, cheese curds, beef gravy 9

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 15½

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 19

### VEGAN TOFU LETTUCE WRAPS 🍃

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 19

### NACHOS 🍃

platter for two, with spicy pico de gallo, salsa & sour cream 16  
add guacamole 3

## Kids

includes a drink & dessert for children under twelve

### PASTA 🍃

tagliatelle noodles with asiago cream & garlic baguette 12

### CHEESEBURGER

with ketchup, served with fries or veggies & dip 12

### CHICKEN FINGERS

served with fries or veggies & dip 12

## Steaks & Mains

served with buttered mashed potatoes & fresh seasonal vegetables, unless otherwise indicated

100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR "AAA" STEAKS ARE GRAIN FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR & TENDERNESS

### STEAK FRITES

7 oz certified angus beef®, chimichurri, fresh greens & fries 26

### SIRLOIN

7 oz certified angus beef® 28¾

### CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 25½

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 29

## Pasta & Bowls

### CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic baguette 22½

### CHICKEN ALFREDO

pan roasted chicken tagliatelle noodles, grana padano, asiago cream, chives & garlic baguette 20

### VEGETARIAN POWER BOWL 🍃

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 18

## Desserts

### MINI JELLY DONUTS

fresh whipped cream & icing sugar 8

### WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream 9

### BITE OF BROWNIE 5

## Handhelds

served with fries

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

substitute gluten free bun 1  
substitute sweet potato fries 3  
substitute soup or caesar salad 2

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli 17½  
substitute grilled chicken breast with no spice

### BEYOND MEAT BURGER 🍃

plant based patty, aged white cheddar, special sauce, pickles, lettuce & tomato 16½

### 1/4 LB CHEESEBURGER

potato bun, cheddar cheese, special sauce, iceberg lettuce & tomato 14½

### BACON DOUBLE CHEESEBURGER

double patty, double bacon & double cheese 18½

### BEEF DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 17½

### BT'S CRISPY CHICKEN SANDWICH

panko crusted chicken breast, iceberg lettuce, dill pickles & cheddar cheese on a potato bun 17½  
some like it hot, add Louisiana hot sauce

### CHICKEN TENDERS

classic, buffalo or tangy thai 16

## Vegetarian & Plant Based

### VEGAN TOFU LETTUCE WRAPS 🍃

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 19

### VEGETARIAN MARKET KALE SALAD 🍃

baby kale, artisan greens, fresh cut vegetables, pumpkin seeds & croutons with red wine vinaigrette 16  
add tofu 6

### BEYOND MEAT BURGER 🍃

plant based patty, aged white cheddar, special sauce, pickles, lettuce & tomato 16½

### NACHOS 🍃

platter for two, with spicy pico de gallo, salsa & sour cream 16  
add guacamole 3

# Happy Hour

25% OFF APPETIZERS FROM 3-6PM & 9-CLOSE

\$5 BIG LIFE™ AMBER OR EURO 14oz

\$5 HOUSE-MADE HARD LEMONADE 1½ oz

\$5 HOUSE PINOT GRIGIO 6oz

\$5 HOUSE CABERNET SAUVIGNON 6oz

## Draft

14oz 22oz

|                            |    |    |
|----------------------------|----|----|
| Big Life™ Euro, Vancouver  | 6½ | 10 |
| Big Life™ Amber, Vancouver | 6½ | 10 |

*we like to keep it fresh, ask about our rotating taps*

## Bottles & Tins

(330ml - 500ml)

|                                                 |    |
|-------------------------------------------------|----|
| Whistler Brewing Bear Paw Honey Lager, Whistler | 7  |
| Phillips Blue Buck Pale Ale, Victoria           | 7  |
| Parallel 49 Trash Panda IPA, Vancouver          | 7  |
| Steamworks IPA, Vancouver                       | 7  |
| Hoyne Dark Matter Dark Lager, Victoria          | 11 |
| Miller Lite, USA                                | 6¾ |
| Heineken, Holland                               | 7¼ |
| Corona, Mexico                                  | 7¼ |
| Dos Equis, Mexico                               | 7¼ |
| Whistler Brewing Forager Gluten Free, Whistler  | 7  |
| Erdinger Non-Alcoholic, Germany                 | 6  |
| Somersby Cider, Denmark                         | 8½ |

taxes not included

## Drink Features

### Monday

- \$6** Corona  
Shaken Margaritas (1oz)  
Choose from: lime, jalapeño  
or pineapple basil (1oz)
- \$8** Mexican Bulldogs  
(1oz + coronita)

### Tuesday

All Day Happy Hour Drinks

### Wednesday

**1/2** Price Bottles of Wine

### Thursday

- \$6** Local Craft Draft (14oz)
- \$8** Rotating Cocktail on Tap (2oz)

### Friday

- \$6** Big Life™ Amber or Euro (14oz)
- \$6** G & T (1oz)

### Saturday

- \$6** Big Life™ Amber or Euro (14oz)
- \$8** Moscow Mule (2oz)

### Sunday Funday

All Day Happy Hour Food & Drinks

- 25%** OFF appetizers
- \$5** Big Life™ Amber or Euro (14oz)
- \$5** House Pinot Grigio (6oz)
- \$5** House Cabernet Sauvignon (6oz)
- \$5** House-Made  
Hard Lemonade (1½ oz)
- \$8** Caesars (2oz)

## Cocktails

**G & T** (1oz)  
tanqueray gin, muddled fresh lime & lime leaves,  
tonic & frozen citrus 8¼

**CAESAR** (1oz)  
smirnoff vodka, clamato 8½

**WHITE PEACH BELLINI** (1oz)  
captain morgan rum, white peach purée,  
peach schnapps, sparkling wine, sangria 8¼

**MARGARITA** (1oz)  
tequila, triple sec, lime 8

**JALAPEÑO MARGARITA** (1oz)  
altos blanco, triple sec, lime juice, jalapeño 8¾

**PINEAPPLE BASIL MARGARITA** (1oz)  
altos blanco, cointreau, fresh basil, pineapple  
simple syrup, lime juice 8¾

**HOUSE-MADE HARD LEMONADE** (1½ oz)  
fito's hand-made vodka, fresh lemon pressed to  
order, lightly sweetened, topped with soda 9

**CLASSIC MOJITO** (2oz)  
captain morgan rum, muddled fresh mint &  
lime with soda 12

**RED SANGRIA** 8¼ | 16½ jug (2½ oz)  
red wine, ruby port, fresh citrus, juice & fruit

**ROSÉ SANGRIA** 8¼ | 16½ jug (2½ oz)  
rosé, chambord, fresh citrus, juice & fruit

**MEXICAN BULLDOG**  
lime margarita with an open coronita turned  
upside down 10¾ (1oz + coronita)

## Classic Cocktails (2oz)

**MOSCOW MULE**  
ketel one vodka, fever tree ginger beer, lime 11

**OLD FASHIONED**  
bulleit bourbon, brown sugar simple syrup,  
angostura & orange bitters 11½

**NEGRONI**  
tanqueray gin, red vermouth, campari,  
fresh lemon twist 11½

**MARTINI**  
smirnoff vodka or tanqueray gin, dry vermouth,  
jumbo olive 11½

# MOXIE'S

GRILL & BAR

## BC Wines

6oz 9oz 750ml

|                                     |    |     |     |
|-------------------------------------|----|-----|-----|
| Sparkling, Summerhill Cipes VQA     |    |     | 68  |
| Sauvignon Blanc, Clos du Soleil VQA |    |     | 62  |
| Rosé, See Ya Later Ranch Nelly VQA  | 9¾ | 13½ | 39½ |
| Riesling, Red Rooster VQA           | 10 | 13¾ | 40¼ |
| Pinot Gris, Sandhill VQA            | 9¾ | 13½ | 39½ |
| Chardonnay, Prospect VQA            | 9  | 12¾ | 37¼ |
| Pinot Noir, Quails' Gate VQA        | 12 | 16½ | 49  |
| Pinot Noir, Liquidity VQA           |    |     | 65  |
| Merlot, Sumac Ridge VQA             | 10 | 13¾ | 40¼ |
| Meritage, Moon Curser VQA           |    |     | 59  |

## Bubbles

6oz 750ml

|                             |    |    |
|-----------------------------|----|----|
| Cava, Cordoniu Brut Clasico | 12 |    |
| Prosecco, La Marca          |    | 49 |

## Whites

6oz 9oz 750ml

|                                 |     |     |     |
|---------------------------------|-----|-----|-----|
| House White, Pinot Grigio       | 7¾  | 10¾ | 31¾ |
| Pinot Grigio, Gabbiano          | 9   | 12¾ | 37¼ |
| Sauvignon Blanc, Kim Crawford   | 13  | 19  | 54½ |
| Unoaked Chardonnay, Carmel Road | 12¼ | 16  | 50  |

## Reds

6oz 9oz 750ml

|                                     |    |     |     |
|-------------------------------------|----|-----|-----|
| House Red, Cabernet Sauvignon       | 7¾ | 10¾ | 31¾ |
| Shiraz, 19 Crimes                   | 12 | 16  | 48¾ |
| Zinfandel, Ravenswood               |    |     | 50  |
| Cabernet Sauvignon, Gnarled Vine    | 11 | 15  | 44  |
| Malbec, Santa Julia Reserva         | 11 | 15  | 44  |
| Malbec, Trapiche Broquel            |    |     | 47½ |
| Rioja, Campo Viejo Reserva          |    |     | 49½ |
| Ripasso, Cantina di Negrar Classico |    |     | 48½ |

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