

MOXIE'S

GRILL & BAR

MOXIE'S MADE

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER AND THE FOOD WE LOVE TO COOK.

— MOXIE'S EXECUTIVE CHEF, BRANDON THORDARSON

Soup & Salads

FEATURE SOUP

seasonal rotating soup (140-410 Cals) + garlic ciabatta baguette (280 Cals) 8¼

MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, grana padano, pumpkin seeds, croutons (860 Cals) & red wine vinaigrette (130 Cals) 16

add grilled chicken (270 Cals) or salmon (300 Cals) 5

CHICKEN CAESAR SALAD

grilled chicken breast (270 Cals), Moxie's own caesar dressing (340 Cals), crunchy croutons, shaved cheese & lemon (210 Cals) + garlic baguette (280 Cals) 18

Vegetarian & Plant Based

FRESH SMASHED GUACAMOLE

with fresh white corn chips (210 Cals per serving, 3 servings) 13

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 19

ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15

VEGETARIAN MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, pumpkin seeds, croutons (860 Cals) & red wine vinaigrette (130 Cals) 16

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, with lettuce & tomato (790 Cals) 16¼

VEGAN TACOS

black bean crumble, pickled red onions, guacamole, corn salsa & pico de gallo, spicy vegan mayo (240 Cals per serving, 3 servings) + house-made white corn chips (180 Cals) 16

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado (810 Cals) 18

🌱 vegetarian items

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

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

Appetizers

FRESH SMASHED GUACAMOLE

with fresh white corn chips (210 Cals per serving, 3 servings) 13

CALAMARI

with tempura shrimp, garlic dip & spicy mayo (410 Cals per serving, 3 servings) 16¼

ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15

CHICKEN WINGS 1LB

(360-620 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 15½

CASHEW CHICKEN

LETTUCE WRAPS
crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 19

VEGAN TOFU

LETTUCE WRAPS
crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 19

Kids

all junior menu items include a drink (0-130 Cals) & dessert (100-280 Cals) for children twelve & under

PASTA

tagliatelle noodles with asiago cream (590 Cals) & garlic baguette (280 Cals) 12

CHEESEBURGER

with ketchup (790 Cals), served with fries (310 Cals) or veggies & dip (60 Cals) 12

CHICKEN FINGERS

(500 Cals) served with fries (310 Cals) or veggies & dip (60 Cals) 12

Steaks

served with buttered mashed potatoes (370 Cals) & fresh vegetables (110 Cals), 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 (1260 Cals) 26½

SIRLOIN

7 oz certified angus beef® (370 Cals) 29

MUSHROOM SIRLOIN

7 oz certified angus beef® sirloin, madeira cream & sautéed portobello mushrooms (730 Cals) 32½

NEW YORK

10oz certified angus beef® (580 Cals) 38

PERFECT WITH STEAKS

garlic butter prawns (180 Cals) 9
cremini mushroom sauce (390 Cals) 3½

Mains

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, fresh vegetables, fresh avocado & salsa (1000 Cals) 26

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh vegetables (910 Cals) 28½

BABY BACK RIBS

half rack (1220 Cals) 26 | full rack (1850 Cals) 34
slow braised rack of ribs, glazed with Moxie's own BBQ sauce + buttered mashed potatoes & fresh vegetables

Pasta & Bowls

CHICKEN MADEIRA RIGATONI

creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic ciabatta baguette (280 Cals) 22

CHICKEN ALFREDO

tagliatelle noodles, white wine & parmesan cream sauce (1270 Cals) + garlic ciabatta baguette (280 Cals) 20

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado (810 Cals) 18

TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado (610 Cals) 22

Handhelds

served with fries (620 Cals), unless otherwise indicated

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

substitute gluten free bun (-10 Cals) 1½

substitute sweet potato fries (710 Cals) & garlic dip (170 Cals) 3

substitute soup (100-270 Cals) or caesar salad (230 Cals) 2
add garlic dip (170 Cals)

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli (890 Cals) 17¼
substitute grilled chicken breast with no spice

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, with lettuce & tomato (790 Cals) 16¼

THE BURGER

red relish, pickled mustard seed mayo (830 Cals) 16¼
add bacon (270 Cals), aged white cheddar (90 Cals), sautéed mushrooms (60 Cals) 1½ each

LOADED CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1330 Cals) 19

BLACKENED SHRIMP TACOS

cajun spiced shrimp, pickled red onions, guacamole, corn salsa & pico de gallo (280 Cals per serving, 3 servings) + house-made white corn chips (180 Cals) 16

BEEF DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese, au jus (910 Cals) 17¼

VEGAN TACOS

black bean crumble, pickled red onions, guacamole, corn salsa & pico de gallo, spicy vegan mayo (240 Cals per serving, 3 servings) + house-made white corn chips (180 Cals) 16

CHICKEN TENDERS

(800-890 Cals) 15¼

Desserts

MINI JELLY DONUTS

fresh whipped cream & icing sugar (100 Cals per serving, 2 servings) 8

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream (770 Cals per serving, 2 servings) 9

BITE OF BROWNIE

(680 Cals) 5

Happy Hour

25% OFF APPETIZERS FROM

3-6PM & 9PM-CLOSE

\$7 BIG LIFE™ AMBER OR EURO 16oz

\$6 HOUSE PINOT GRIGIO 6oz

\$6 HOUSE CABERNET SAUVIGNON 6oz

Draft

16oz

Big Life™ Euro, Canada 8¼

Big Life™ Amber, Canada 8¼

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

Bottles & Tins

(330 ml-500 ml)

Miller Lite, USA (355ml) 4.2% ABV 6¾

Heineken, Holland (330ml) 5.0% ABV 7¾

Corona, Mexico (330ml) 4.6% ABV 7¾

Dos Equis, Mexico (355ml) 4.2% ABV 7¾

Glutenberg Blonde Gluten Free, Canada (473ml) 4.5%ABV 7½

Somersby Cider, Denmark (500ml) 4.5% ABV 8¾

standard alcoholic beverages	standard serving size	approximate average calories per standard serving size
spirits (40%)	1 shot (43 ml / 1½ oz)	100
regular beer (5%)	1 bottle (341 ml)	150
white wine (12%)	1 glass (142 ml / 5 oz)	120
red wine (12%)	1 glass (142 ml / 5 oz)	130

note: actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. standard serving sizes are based on one drink as outlined in canada's low risk alcohol drinking guidelines.

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

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

\$7 Local Craft Draft (16oz)

\$6 Red & Rosé Sangria (1oz)

\$12 Red & Rosé Sangria (2½ oz) jug

Friday

1/2 Price Tequila shot (1oz)

\$6 G & T (1oz)

Saturday

\$8 Big Life™ Amber or Euro (22oz)

\$8 Moscow Mule (2oz)

Sunday

\$6 Caesars (1oz)

\$6 House-Made Hard
Lemonade (1½ oz)

Cocktails (1oz)

THE G & T 8½
tanqueray gin, muddled fresh lime & lime
leaves, tonic & frozen citrus

CAESAR 8½
smirnoff vodka, clamato

WHITE PEACH BELLINI 8
captain morgan rum, white peach purée,
peach schnapps, sparkling wine, sangria

MARGARITA 8½
tequila, triple sec, lime

JALAPEÑO MARGARITA 8¾
altos blanco, triple sec, lime juice, jalapeño

PINEAPPLE BASIL MARGARITA 8¾
altos blanco, cointreau, fresh basil,
pineapple simple syrup, lime juice

**HOUSE-MADE HARD
LEMONADE** 9¾
tito's hand-made vodka, fresh lemon
pressed to order, lightly sweetened, topped
with soda (1½ oz)

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

RED SANGRIA 8½ | 17 jug (2½ oz)
red wine, ruby port, fresh citrus, juice & fruit

ROSÉ SANGRIA 8½ | 17 jug (2½ oz)
rosé, chambord, fresh citrus, juice & fruit

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

Classic Cocktails (2oz)

MOSCOW MULE 11½
ketel one vodka, fever tree ginger beer,
lime

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

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

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

Bubbles

6oz

Bottle

Cava, Cordoniu Brut Clasico 11½

Prosecco, Il Mionetto 44

Whites

6oz

9oz

Bottle

House White, Pinot Grigio 8¾ 12½ 36½

Pinot Grigio, Castello di Gabbiano 9½ 13¼ 38¾

Sauvignon Blanc, Kim Crawford 12 18 52

White Zinfandel, Beringer 9 12¾ 37¼

Rosé, Perrin La Vieille Ferme 9¾ 13½ 39½

Moscato, Jacob's Creek 34

Riesling, Cave Spring VQA 9¾ 13½ 39½

Chardonnay, Trius VQA 9¾ 13½ 39½

Chardonnay, Josh Cellars 11 16 48

Reds

6oz

9oz

Bottle

House Red, Cabernet Sauvignon 8¾ 12½ 36½

Pinot Noir, Meiomi 69

Pinot Noir, Villa Maria Private Bin 12 16½ 49

Merlot, Adobe Reserva Organic 9¾ 13½ 39½

Shiraz, Lindemans Bin 50 9 12¾ 37¼

Shiraz, 19 Crimes 49¾

Zinfandel, Ravenswood 48

Cabernet Sauvignon, Las Mulas 9½ 13¼ 38¾

Cabernet Sauvignon, Morgan Bay 12 16½ 48

Cabernet Sauvignon, Chateau St. Jean 49½

Cabernet Sauvignon, Liberty School 56¼

Malbec, Catena 54¼

Malbec, Trapiche Broquel 11 15 44

Rioja, Campo Viejo Reserva 11¾ 17¾ 49½

Ripasso, Enzo Vincenzo 44½

Amarone, Masi Costasera 95