

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 baguette (280 Cals) 9

### MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, grana padano, pumpkin seeds, croutons (800 Cals) with sundried tomato dressing & lemon vinaigrette (180 Cals) 17  
add grilled chicken (270 Cals) or tofu (160 Cals) 6  
add prawns (180 Cals) 8 add salmon (300 Cals) 9

### CAESAR SALAD

Moxie's own caesar dressing (340 Cals), crunchy croutons, shaved cheese & lemon (210 Cals) + garlic baguette (280 Cals) 13  
add grilled chicken (270 Cals) or tofu (160 Cals) 6  
add prawns (180 Cals) 8 add salmon (300 Cals) 9

### SALMON & AVOCADO COBB SALAD

pan seared salmon, crisp iceberg lettuce, bacon, soft boiled egg, feta (870 Cals), ranch & sundried tomato dressing (150 Cals) 22¼

### SOUP, SALAD & BREAD

feature soup (140-410 Cals), caesar salad (230 Cals) & garlic baguette (280 Cals) 14¾  
substitute market kale salad (230 Cals) 2

## Vegetarian & Plant Based

### 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) 15¾

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo (790 Cals), with fries (620 Cals) 18

### NACHOS

platter for two, with spicy pico de gallo, salsa & sour cream (420 Cals per serving, 3 servings) 16  
add guacamole (130 Cals) 3

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

### CALAMARI

with tempura shrimp, garlic dip & spicy mayo (410 Cals per serving, 3 servings) 16¾

### DRY RIBS

salt & pepper (510 Cals per serving, 3 servings) 14½

### ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15¾

### 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

### NACHOS

platter for two, with spicy pico de gallo, salsa & sour cream (420 Cals per serving, 3 servings) 16  
add guacamole (130 Cals) 3  
add spicy beef (490 Cals) or spicy chicken (150 Cals) 6

## 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 seasonal 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) 27½  
substitute fresh seasonal vegetables (110 Cals) 2

### SIRLOIN

7 oz certified angus beef® (370 Cals) 29½

### MUSHROOM SIRLOIN

7 oz certified angus beef® sirloin, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 33

### NEW YORK

10 oz certified angus beef® (580 Cals) 39

### PERFECT WITH STEAKS

garlic butter prawns (180 Cals) 8  
cremini mushroom sauce (390 Cals) 3½

## Mains

### CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (1000 Cals) 26¾

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals) 29

## Pasta & Bowls

### CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic ciabatta (280 Cals) 23

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives (1330 Cals) + garlic baguette (280 Cals) 23

### BEEF VINDALOO

tender sirloin strips, yogurt drizzle (870 Cals), jasmine rice, (310 Cals), garlic buttered naan (240 Cals) 21¾

## 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) no charge  
substitute sweet potato fries (710 Cals) 3  
substitute soup (110 - 270 Cals) or caesar salad (230 Cals) 2

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli (690 Cals) 18  
substitute grilled chicken breast with no spice (660 Cals)

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo (790 Cals) 18

### CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo (890 Cals) 17¾  
add bacon (270 Cals), sautéed mushrooms (60 Cals) 1½ ea

### LETTUCE "BUN" BURGER

aged white cheddar, red relish, pickled mustard seed mayo, fresh iceberg - gluten conscious (530 Cals) 18

### LOADED CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1220 Cals) 19½

### CHICKEN TENDERS

(800-890 Cals) 17

## Desserts

### MINI JELLY DONUTS

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

### WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream (770 Cals per serving, 2 servings) 9½

### BITE OF BROWNIE (680 Cals) 5

### COOKIES & CREAM

french vanilla ice cream with salted caramel & crushed oreos (420 Cals per serving, 2 servings) 6

vegetarian items

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

# Happy Hour

**HAPPY HOUR & LATE NIGHT**  
**FROM 3-6PM & 9-CLOSE**  
**SEE OUR HAPPY HOUR MENU**  
**FOR DETAILS**

## 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 (341ml) 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** Moxie Size 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  
fito'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, Cordonú 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