

## Soup & Salads

### FEATURE SOUP

seasonal rotating soup 8

### MARKET KALE SALAD

baby kale, artisan greens, fresh cut vegetables, grana padano, pumpkin seeds & croutons with lemon vinaigrette 17  
add grilled chicken or tofu 5    add prawns 8  
add salmon 9

### CAESAR SALAD

with garlic baguette 13  
add grilled chicken or tofu 5    add prawns 8  
add salmon 9

### SALMON & AVOCADO COBB SALAD

pan seared salmon, crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sundried tomato dressing 22

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 15  
substitute market kale salad 3

## Vegetarian & Plant Based

### VEGAN FRESH SMASHED GUACAMOLE

fresh white corn chips, pico de gallo 13

### VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 18½

### VEGAN TOFU LETTUCE WRAPS

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

### ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 16

### VEGAN TACOS

spicy black bean crumble, pickled red onions, corn salsa & spicy vegan mayo with fresh white corn chips & guacamole 17

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, with fries 18

### NACHOS

platter for two, with spicy pico de gallo, salsa & sour cream 17  
add guacamole 3

## Appetizers

### TUNA POKE

rare ahi tuna, avocado & ginger & wonton crisps 16¾

### CALAMARI

with tempura shrimp, garlic dip & spicy mayo 16½

### DRY RIBS

salt & pepper 14½

### FRESH SMASHED GUACAMOLE

fresh white corn chips, pico de gallo 13

### ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 16

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 16

### 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 17  
add guacamole 3  
add spicy beef or spicy chicken 5

## Mains

### CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 26½

### LEMON BASIL SALMON

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

### BABY BACK RIBS

slow braised rack of ribs, glazed with Moxie's own bbq sauce, buttered mashed potatoes & fresh seasonal vegetables    half rack 26 | full rack 34

## Steaks

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

7oz certified angus beef®, chimichurri, fresh greens & fries 26¾

### SIRLOIN

7oz certified angus beef® 28¾

### MUSHROOM SIRLOIN

7oz certified angus beef® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 32¼

### NEW YORK

10oz certified angus beef® 37

#### PERFECT WITH STEAKS

garlic butter prawns 8  
cremini mushroom sauce 3½

#### FOR THE TABLE to share

fries + garlic dip 5  
sweet potato fries + garlic dip 8¾  
baby caesar salad 9

## Pasta & Bowls

### CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic baguette 23

### CHICKEN ALFREDO

tagliatelle noodles, grana padano, asiago cream, chives & garlic baguette 21

### VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 18½

### TUNA POKE BOWL

sesame ginger marinated ahi tuna, shiitake mushrooms, crisp greens, cauliflower rice & spicy mayo 22

### BEEF VINDALOO

marinated sirloin, jasmine rice, yogurt drizzle, garlic buttered naan 22

## Kids

all junior menu items include unlimited drinks & dessert for children twelve & under

### 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

## Handhelds

served with fries, 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 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 17¾  
substitute grilled chicken breast with no spice

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo 18

### CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo 17½  
add bacon or sautéed mushrooms 1½ each

### LETTUCE "BUN" BURGER

aged white cheddar, red relish, pickled mustard seed mayo, fresh iceberg - gluten conscious 17½  
substitute beyond meat patty 1½

### LOADED CHEESEBURGER

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

### CHICKEN TENDERS

classic, buffalo or tangy thai 16½

### BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy sour cream & pickled red onions with fresh white corn chips & guacamole 17

### VEGAN TACOS

spicy black bean crumble, pickled red onions, corn salsa & spicy vegan mayo with fresh white corn chips & guacamole 17

### BEEF DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 18½

## Desserts

### MINI JELLY DONUTS

fresh whipped cream & icing sugar 9

### WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream 10

### BITE OF BROWNIE 5

### COOKIES & CREAM

french vanilla ice cream with salted caramel & crushed oreos 6

vegetarian items

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

# MOXIE'S

GRILL & BAR

## Draft 14oz

Big Life™ Euro, Vancouver	6¾
Big Life™ Amber, Vancouver	6¾

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

## Bottles & Tins (330ml - 500ml)

Big Rock Rhinestone Cowboy Kolsch, Calgary	7¾
Village Blacksmith Black Ale, Calgary	7¾
Tool Shed People Skills Cream Ale, Calgary	7¾
Citizen Brewing Session Ale, Calgary	8
Miller Lite, USA	7
Heineken, Holland	8
Corona, Mexico	8
Dos Equis, Mexico	8
Daura Damm Gluten Free, Spain	7
Erdinger Non-Alcoholic, Germany	6
Somersby Cider, Denmark	8½

## Zero Proof

**ROSEMARY GRAPEFRUIT TONIC**  
fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, ginger beer 4½

**PINEAPPLE LEMON CRAFT SODA**  
pineapple simple syrup, fresh lemon & sparkling water 4½

**VIRGIN CAESAR** 4½

**ERDINGER NON-ALCOHOLIC BEER** 6

**COCONUT WATER** 4½

**RED BULL**  
regular or sugar free 6

## 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)

### 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

**\$ 6** Caesars (1oz)

## 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 8¼

**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

## Bubbles

Cava, Cordonú Brut Clasico	11½		
Prosecco, La Marca			39½

## Whites

	6oz	9oz	Bottle
House White, Pinot Grigio	8	11¼	33
Pinot Grigio, Gabbiano	9	12¾	37¼
Sauvignon Blanc, Las Mulas Organic			33¾
Sauvignon Blanc, Kim Crawford	11½	17½	48½
White Zinfandel, Beringer	8	11¼	33
Rosé, Sables d'azur	9¾	13½	39½
Riesling, Red Rooster VQA			45¼
Chardonnay, See Ya Later Ranch VQA			42

## Reds

	6oz	9oz	Bottle
House Red, Cabernet Sauvignon	8	11¼	33
Pinot Noir, MacMurray Ranch	11½	15¾	48
Pinot Noir, Whitehaven			56
Merlot, Santa Carolina Reserva	9	12¾	37¼
Shiraz, 19 Crimes	10½	14½	42½
Zinfandel, Ravenswood			39½
Cabernet Sauvignon, Gnarled Vine	12	16	46
Cabernet Sauvignon, Liberty School			49¾
Malbec, Michel Torino			36¾
Malbec, Trapiche Broquel	10¾	14¾	47½
Rioja, Campo Viejo Reserva	11	16¼	44½
Ripasso, Cantina di Negrar Classico			44¼