

## 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) 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 FRESH SMASHED GUACAMOLE** ♻️ fresh white corn chips & pico de gallo (210 Cals per serving, 3 servings) 12¾

**VEGETARIAN POWER BOWL** ♻️ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 18½

**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

**VEGAN TACOS** ♻️ black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 17

**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*

♻️ vegetarian items

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

**TUNA POKE** rare ahi tuna, avocado & ginger with wonton crisps (150 Cals per serving, 3 servings) 16¾

**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

**FRESH SMASHED GUACAMOLE** ♻️ fresh white corn chips & pico de gallo (210 Cals per serving, 3 servings) 12¾

**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) 6*  
*add 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 & Mains

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** 10oz certified angus beef® (580 Cals) 39

**BLACKENED MAHI MAHI** cajun spiced mahi mahi, chorizo sausage & corn hash, buttered mashed potatoes, salsacado, chimichurri (1240 Cals) 29

**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

**BABY BACK RIBS** slow braised rack of ribs, glazed with Moxie's own BBQ sauce  
 half rack (1220 Cals) 27 | full rack (1850 Cals) 34

### PERFECT WITH STEAKS

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

### FOR THE TABLE to share

baby caesar salad (350 Cals) 9½  
 baby market kale salad (600 Cals) 10

## Pasta & Bowls

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette (280 Cals) 23

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

**TUNA POKE BOWL** marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado (580 Cals) 23

**PRAWN LINGUINE** sautéed prawns, rustic tomato sauce, fresh herbs, extra virgin olive oil (930 Cals) + garlic baguette (280 Cals) 22¾

**VEGETARIAN POWER BOWL** ♻️ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 18½

**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  
*substitute beyond meat patty (400 Cals) 1½ each*

**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

**BLACKENED SHRIMP TACOS** cajun spiced shrimp, pickled red onions, corn salsa, spicy sour cream (280 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 17

**VEGAN TACOS** ♻️ black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 17

**BEEF DIP** roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese, au jus (910 Cals) 18¾

**BT'S CRISPY CHICKEN SANDWICH** panko crusted chicken breast, iceberg lettuce, dill pickles & cheddar cheese on a potato bun (490 Cals) 17½  
*some like it hot - add Louisiana hot sauce*

## 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

**DARK CHOCOLATE TORTE** gluten friendly, toasted almonds & mint chocolate gelato (460 Cals per serving, 2 servings) 9

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

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