

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


A P P E T I Z E R S

ROASTED TOMATO BRUSCHETTA & WHIPPED FETA 
baby tomatoes, fresh herbs, garlic & artisan sourdough 15

DRY RIBS
salt & pepper 14

CHICKEN WINGS 11b
salt & pepper, honey garlic or hot, served with ranch dip & celery 15 ½

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

S O U P & S A L A D S

FEATURE SOUP
seasonal rotating soup with garlic ciabatta 9

CAESAR SALAD
with garlic ciabatta 12
add grilled chicken, prawns or tofu 6 add salmon 9

MARKET 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

SALMON & AVOCADO COBB SALAD
pan seared salmon, crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sundried tomato dressing 21

 vegetarian items

not all ingredients are listed, please advise us about any food sensitivities & severe allergies when placing your order

S T E A K S

served with buttered mashed potatoes & fresh vegetables

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

SIRLOIN 7oz certified angus beef[®] 28½

MUSHROOM SIRLOIN 7oz certified angus beef[®], creamy madeira sauce + pan roasted cremini mushrooms 32

NEW YORK 10oz certified angus beef[®] 37

M A I N S

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

CHICKEN MADEIRA RIGATONI
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic ciabatta 22½

CHICKEN ALFREDO
tagliatelle noodles, grana padano, asiago cream, chives & garlic ciabatta 20

BEEF VINDALOO
marinated sirloin, jasmine rice, yogurt drizzle, garlic buttered naan 20½

H A N D H E L D S

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

substitute gluten-free bun 1

CHEESEBURGER
aged white cheddar, red relish, pickled mustard seed mayo 16

LOADED CHEESEBURGER
aged white cheddar, red relish, pickled mustard seed, mayo, sautéed mushrooms, bacon & bbq sauce 19

BEYOND MEAT BURGER 
plant based patty, white cheddar cheese, special sauce, with lettuce & tomato 16½

BLACKENED CHICKEN BURGER
crisp bacon, cheddar, roasted garlic aioli 17½

CHICKEN TENDERS
classic, buffalo or langy thai 16

add garlic dip or gravy 2
substitute sweet potato fries & garlic dip 3
substitute soup or caesar salad 2

D E S S E R T S

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

MINI JELLY DONUTS
fresh whipped cream & icing sugar 8

K I D S

PASTA
tagliatelle pasta with asiago cream sauce & garlic baguette 12

CHEESEBURGER & FRIES 12

CHICKEN FINGERS & FRIES 12



MEAL BUNDLES

DISCOUNTS NOT APPLICABLE TO MEAL BUNDLES

BURGER, WINGS & BEERS COMBO

— **\$45** —

AVAILABLE FOR PICK-UP ONLY

- | | | |
|---|--|-------------------------------|
| 2x
<i>cheddar bacon
burgers</i> | 1 lb
<i>-wings-
salt & pepper
or hot</i> | 1/2 lb
<i>fries</i> |
|---|--|-------------------------------|

3-COURSE DATE NIGHT

— **\$55** —

AVAILABLE FOR PICK-UP ONLY

- | | | |
|---|---|--|
| 2x
<i>caesar salad
garlic bread</i> | 2x
<i>chicken alfredo
OR
chipotle mango chicken</i> | 1x
<i>white chocolate
brownie to share</i> |
|---|---|--|

Wine

WHITE WINE

	750 ml
pinot grigio , vista point	33
pinot grigio , castello di gabbiano	37¼
pinot gris , sandhill vqa	48
sauvignon blanc , las mulas <i>organic</i>	33¾
sauvignon blanc , kim crawford	48½
white zinfandel , beringer	33
riesling , red rooster vqa	45¼
voignier , yalumba the y series	41¾
chardonnay , beringer <i>california collection</i>	33¾
chardonnay , see ya later ranch <i>unleashed vqa</i>	42
chardonnay , four star	42½
rosé , sables d'azur	39½
prosecco , la marca	39½
champagne , veuve clicquot	140

Beer

B E E R 6 x 355 ml cans

bud light, molson canadian 18 by the can 4
coors light 18
heineken, mill st organic 24
budweiser prohibition (alcohol free) 15

COCKTAILS

nütrl vodka soda , 6 x 355 ml - lemon or grapefruit 21 by the can 5
jameson ginger & lime , 4 x 355 ml 20 by the can 5

RED WINE

	750 ml
cabernet sauvignon , vista point,	33
cabernet sauvignon , the show	39
cabernet sauvignon , gnarled vine	46
cabernet sauvignon , liberty school	49¾
cabernet sauvignon , joseph phelps <i>innisfree</i>	79
pinot noir , macmurray ranch	48
pinot noir , whitehaven	56
merlot , santa carolina reserva	37½
merlot , sumac ridge <i>private reserve</i>	42¾
côtes du rhône , pardon & fils	40
carmanère , emiliana <i>novas organic</i>	39¾
shiraz durif , 19 crimes	42½
shiraz cabernet , penfolds <i>koonunga hill</i>	34¼
zinfandel , ravenswood <i>vintners blend</i>	39½
malbec , michel torino	36¾
malbec , trapiche	47½
rioja , campo viejo reserva	44½
grenache , garnacha del fuego	39¼
ripasso , cantina di negrar <i>classico superiore</i>	44¼
chianti , castello di gabbiano	49
amarone , masi costasera	89

Liquor

S P I R I T S

	750 ml
ketel one vodka	38
bacardi rum	31
goslings black dark rum	36
altos blanco tequila	48
bombay sapphire gin	36
crown royal whiskey	38

MOXIE'S
GRILL & BAR

must be legal drinking age, please drink responsibly

MX20_LTDMN3_BAR_CDT_RD_DFM_May22