

## 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 15½

**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 tangy 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



**MOXIE'S  
MARKET**

**MEAL BUNDLES**

DISCOUNTS NOT APPLICABLE TO  
MEAL BUNDLES

## BURGER, WINGS & BEERS COMBO

— \$50 —

AVAILABLE FOR PICK-UP ONLY

**2x**

*cheddar bacon  
burgers*

**1 lb**

*-wings-  
salt & pepper  
or hot*

**1/2 lb**

*fries*

**+ 6 PACK OF YOUR CHOICE**

bud light, molson canadian, nutrl - lemon or grapefruit

ORDER WITHOUT BEER FOR \$35

## 3-COURSE DATE NIGHT

— \$60 —

AVAILABLE FOR PICK-UP ONLY

**2x**

*caesar salad  
garlic bread*

**2x**

*chicken alfredo  
OR  
chipotle mango chicken*

**1x**

*white chocolate  
brownie to share*

+ 1 bottle of Vista Point - Pinot Grigio or Cabernet Sauvignon

ORDER WITHOUT WINE FOR \$45