

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

APPETIZERS

ROASTED TOMATO & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15½

DRY RIBS

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

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

SOUP & SALADS

FEATURE SOUP

seasonal rotating soup (140-410 Cals) + garlic ciabatta baguette (280 Cals) 9

MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, grana padano, pumpkin seeds, croutons (860 Cals) & red wine vinaigrette (130 Cals) 16
add grilled chicken (270 Cals), prawns (180 Cals) or tofu (160 Cals) 6 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) 12½
add grilled chicken (270 Cals), prawns (180 Cals) or tofu (160 Cals) 6 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

STEAKS

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® (370 Cals) 29½

MUSHROOM SIRLOIN

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

NEW YORK

10oz certified angus beef® (580 Cals) 39

MAINS

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (1000 Cals) 26½

LEMON BASIL SALMON

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

CHICKEN MADEIRA RIGATONI

creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic ciabatta baguette (280 Cals) 22¾

CHICKEN ALFREDO

tagliatelle noodles, white wine & parmesan cream sauce (1270 Cals) + garlic ciabatta baguette (280 Cals) 22¼

BEEF VINDALOO

marinated sirloin, jasmine rice, yogurt drizzle (870 Cals), garlic buttered naan (240 Cals) 21¼

HANDHELDS

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

substitute gluten-free bun 1

CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo (920 Cals) 17¾
add bacon (270 Cals), sautéed mushrooms (60 Cals) 1½ ea

LOADED CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1330 Cals) 19¼

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo (790 Cals) 17

BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli (890 Cals) 18
substitute grilled chicken breast with no spice

CHICKEN TENDERS

(800-890 Cals) 16½

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

DESSERTS

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream 9¼

MINI JELLY DONUTS

fresh whipped cream & icing sugar 8

KIDS

PASTA

tagliatelle pasta with asiago cream sauce & garlic baguette 12

CHEESEBURGER & FRIES 12

CHICKEN FINGERS & FRIES 12

 vegetarian items

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



MEAL BUNDLES

DISCOUNTS NOT APPLICABLE TO MEAL BUNDLES

BURGER, WINGS & BEERS COMBO

— \$45 —

AVAILABLE FOR PICK-UP ONLY

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

— \$55 —

AVAILABLE FOR PICK-UP ONLY

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

WHITE WINE

	750 ml
pinot grigio , vista point	36½
pinot grigio , castello di gabbiano	38¾
pinot grigio , tiefenbrunner, alto adige	49
sauvignon blanc , kim crawford	52
rosé , perrin la vieille ferme	39½
white zinfandel , beringer	37¼
moscato , jacobs creek	34
riesling , cave spring vqa	39½
viognier , yalumba the y series	44
chardonnay , trius vqa	39½
chardonnay , josh cellars	48
prosecco , il mionetto	44
champagne , veuve clicquot	175

RED WINE

	750 ml
cabernet sauvignon , vista point	36½
cabernet sauvignon , miguel torres	38¾
cabernet sauvignon , morgan bay	48
cabernet sauvignon , chateau st jean	49½
cabernet sauvignon , liberty school	56
cabernet sauvignon , angus the bull	56¼
cabernet sauvignon , joel gott	60
malbec , trapiche broquel	44
malbec , catena	54¼
tempranillo cabernet , osborne	38¾
rioja , campo viejo reserva	49½
valpolicella , bolla	38¾
ripasso , enzo vincenzo	44½
sangiovese , monte antico super tuscan	38½
chianti , ruffino aziano classico	47½
côtes du rhône , ogier heritages	46½
shiraz durif , 19 crimes	49.75
pinot noir , villa maria	49

Beer

BEER 355 ml cans, unless otherwise noted

\$4½ per can	\$5½ per can
bud light	mill st. organic
budweiser	corona
molson canadian	stella artois
erdinger (alcohol free) 330ml	heineken
	steam whistle
6 packs (bud light or molson) \$25	amsterdam boneshaker
	michelob ultra
	erdinger (alcohol free) 500ml

Liquor

COCKTAILS & CIDER

nütrl vodka soda , 6 x 355 ml	
lemon or grapefruit	30
by the can	5½
white claw 473 ml	
lime, black cherry or mango	5

SPIRITS

	750 ml
ketel one vodka	50
appleton rum	50
bulleit bourbon	55
olmeca altos tequila	55
tanqueray gin	50
jagermeister	50
jameson irish whiskey	55

must be legal drinking age, please drink responsibly