

## SHARE

**TUNA POKE** 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 14%

**KOREAN FRIED CAULIFLOWER** 🌱 spicy gochujang pepper sauce, jalapeno lime dip 10%

**CALAMARI** + tempura prawns, sriracha aioli & sweet chili sauce 15

**BRUSCHETTA** 🌱 9%

**DRY RIBS** biryani or salt & pepper 13

**SUSHI CONES** tempura prawns, fresh avocado, nori, ponzu 15

**SPICY TUNA ROLL** 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 15

**TABLESIDE FRESH SMASHED GUACAMOLE** 🌱 fresh white corn chips & salsa fresca 11

**MEDITERRANEAN DIP** 🌱 hummus, garlic cream, chickpeas, tomatoes, fresh herbs & rosemary flatbread 12½

**NASHVILLE HOT CHICKEN** buttermilk fried chicken, spicy pepper sauce & quick pickles 15

**CHICKEN WINGS** biryani, salt & pepper, honey garlic, hot 13% *add veggies & dip 1½*

**LETTUCE WRAPS** 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 14½ *add chicken 5%*

**DOUBLE CHEESE NACHOS** 🌱 SHARE PLATTER 19% FOR ONE OR TWO 15 *add beef or pulled chicken 5% add fresh guacamole 3*

## PIZZA

**RUSTIC ITALIAN** prosciutto & pancetta, caramelized onions, pepperoncinis, pulled short rib 17

**MARGHERITA** 🌱 fresh basil, bocconcini, rustic tomato sauce, olive oil 15½

## SOUPS + SALADS

**FEATURE SOUP** 8½

**STARTER MARKET SALAD** 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8%

**STARTER CAESAR SALAD** 8%

**CAESAR SALAD** garlic ciabatta baguette 11 *add grilled chicken 5% add salmon 9*

**KALE & QUINOA SALAD + LEMON VINAIGRETTE** toasted pumpkin seeds, dried currants, grana padano 14% *add grilled chicken 5% add salmon 9*

**STEAK SALAD** fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 21½

**SALMON & AVOCADO COBB SALAD** 🌱 fresh lois lake steelhead, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 19%

**SEARED GINGER TUNA SALAD** 🌱 rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 19%

soy protein option available upon request

## STEAKS

**SIRLOIN** 7 oz certified angus beef (cab®) 27

**HONEY GARLIC SIRLOIN** 9 oz, our unforgettable marinated sirloin 30¼

**MUSHROOM SIRLOIN** 7 oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 30¼

**SIRLOIN & PRAWNS** 7 oz cab® sirloin + garlic butter prawns 35

OUR SALMON IS CERTIFIED OCEAN WISE - SUSTAINABLY RAISED, FRESH FROM BC'S LOIS LAKE

## MAINS

**LEMON BASIL SALMON** 🌱 fresh lois lake steelhead, ancient grains, lemon herb sauce + fresh seasonal vegetables 27½

**CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24%

**OVEN ROASTED FREE-RUN CHICKEN** seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 24%

**SLOW-ROASTED BABY BACK RIBS** fall off the bone tender, roasted baby potatoes & creamy cabbage slaw half rack 24 full rack 31

**CHICKEN + RIBS** half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 29 *add a second chicken breast 5%*

WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

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

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

served with your choice of roasted baby potatoes or lemon quinoa. Plus, fresh seasonal vegetables.

ADD ON ...

mushroom skillet 6

garlic butter prawns 8

## PASTA + RICE

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 22

**HERB ALFREDO** grana padano, penne, asiago cream, chives 14 *add chicken 5%*

**PRAWN LINGUINE** half baby lobster tail, prawns, rustic tomato sauce 25

**MISO RAMEN** 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 15½ *add pork belly 5 add prawns 5%*

**RED THAI CURRY** stir-fried veggies, jasmine rice, curry-buttered naan 16 *add chicken or prawns 5%*

**BEEF VINDALOO** marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 20¼

soy protein option available upon request

## BURGERS

served with fries. beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles.

**BLACKENED CHICKEN BURGER** crisp pancetta bacon, cheddar, roasted garlic mayo 16½

**PORTOBELLO VEGGIE BURGER** 🌱 marinated full mushroom cap, aged white cheddar & fresh herbs 16

**THE BURGER** hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo 15½ *add bacon, aged white cheddar or sautéed mushrooms 1½ each*

**LETTUCE "BUN" BURGER** our hand-formed burger, red relish, pickled mustard seed mayo, fresh iceberg lettuce 16½

**LOADED BURGER** aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18%

*substitute gluten-free bun 1  
substitute sweet potato fries 3  
substitute soup or salad 2*

OUR BURGERS ARE HAND-FORMED USING CHUCK AND BRISKET FROM CATTLE RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

## HANDHELDS

served with fries unless otherwise indicated. if you would prefer one of our other great sides, just let us know!

**STREET TACOS** pulled chicken, soft corn & wheat taco shells, refried beans, chipotle yogurt, salsa fresca 15½

**FISH TACOS** chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream 16

**SOUTHERN FRIED CHICKEN SANDWICH** cabbage slaw, cheddar cheese, quick pickles 17¼

**BEEF DIP** house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17

**LUNCH COMBO** choose any two of the following: feature soup, side caesar, side market salad or half beef dip 14

**CHICKEN TENDERS** classic, buffalo or tangy thai 15

**BUTCHER'S CUT STEAK SANDWICH** cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta 21

*substitute sweet potato fries 3  
substitute soup or salad 2*

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER & THE FOOD WE LOVE TO COOK. AT MOXIE'S WE BUY FRESH, QUALITY INGREDIENTS & PREPARE THEM WITH LOVE!

MOXIE'S EXECUTIVE CHEF BRANDON THORDARSON

🌱 vegetarian items

🌊 ocean wise. A SUSTAINABLE CHOICE

Informed Dining ⓘ nutritional information available