

MOXIE'S

GRILL & BAR

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

Soup & Salads

FEATURE SOUP

seasonal rotating soup 9

MARKET KALE SALAD

baby kale, artisan greens, fresh cut vegetables, grana padano, pumpkin seeds & croutons with sundried tomato dressing & red wine vinaigrette 16
add grilled chicken or tofu 6 add prawns 8
add salmon 9

CAESAR SALAD

with garlic baguette 12
add grilled chicken or tofu 6 add prawns 8
add salmon 9

SALMON & AVOCADO COBB SALAD

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

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 12
substitute market kale salad 3

Vegetarian & Plant Based

VEGAN FRESH SMASHED GUACAMOLE

fresh white corn chips, pico de gallo & salsa 12½

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 16½

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 19

ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 15

VEGAN TACOS

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 16

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, with fries 16½

NACHOS

platter for two, with spicy pico de gallo, salsa & sour cream 16
add guacamole 3

🍃 vegetarian items

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

Appetizers

TUNA POKE

rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 16

CALAMARI

with tempura shrimp, garlic dip & spicy mayo 16

DRY RIBS

salt & pepper 14

FRESH SMASHED GUACAMOLE

fresh white corn chips, pico de gallo & salsa 12½

ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 15

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & 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

NACHOS

platter for two, with spicy pico de gallo, salsa & sour cream 16
add guacamole 3
add spicy beef or spicy chicken 6

Kids

all junior menu items include unlimited drinks & dessert for children twelve & under

PASTA

tagliatelle noodles with asiago cream & garlic baguette 12

CHEESEBURGER

with ketchup, served with fries or veggies & dip 12

CHICKEN FINGERS

served with fries or veggies & dip 12

Steaks & Mains

served with buttered mashed potatoes & fresh seasonal vegetables, 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 26
substitute fresh seasonal vegetables 2

SIRLOIN

7 oz certified angus beef® 28¾

MUSHROOM SIRLOIN

7 oz certified angus beef® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 32

NEW YORK

10oz certified angus beef® 37

BLACKENED MAHI MAHI

cajun spiced mahi mahi, chorizo sausage & corn hash, buttered mashed potatoes, salsacado, chimichurri 28

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 29

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 25¾

BABY BACK RIBS

half rack 26 | full rack 34
slow braised rack of ribs, glazed with Moxie's own bbq sauce

PERFECT WITH STEAKS

garlic butter prawns 8
cremini mushroom sauce 3½

FOR THE TABLE

sweet potato fries + garlic dip 8
baby caesar salad 9
baby market kale salad 10

Pasta & Bowls

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 22½

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette 20

GINGER TUNA BOWL

sliced rare, seared ginger tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 22

BEEF VINDALOO

tender sirloin strips, jasmine rice, yogurt drizzle, garlic buttered naan 20½

PRAWN LINGUINE

pan roasted tomatoes, extra virgin olive oil, spicy chimichurri, capers + garlic baguette 22

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 16½

Handhelds

served with fries, 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 1

substitute sweet potato fries 3

substitute soup, market kale or caesar salad 2

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 17½

substitute grilled chicken breast with no spice

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo 16½

CHEESEBURGER

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

add bacon or sautéed mushrooms 1½ each

LETTUCE "BUN" BURGER

aged white cheddar, red relish, pickled mustard seed mayo, fresh iceberg - gluten conscious 16¾

substitute beyond meat patty 1½ each

LOADED CHEESEBURGER

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

CHICKEN TENDERS

classic, buffalo or tangy thai 16

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy sour cream & pickled red onions with fresh white corn chips + guacamole 16

VEGAN TACOS

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 16

BEEF DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 17½

BT'S CRISPY CHICKEN SANDWICH

panko crusted chicken breast, iceberg lettuce, dill pickles & cheddar cheese on a potato bun 17½
some like it hot - add Louisiana hot sauce

Desserts

MINI JELLY DONUTS

fresh whipped cream & icing sugar 8

WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream 9

BITE OF BROWNIE

DARK CHOCOLATE TORTE

gluten friendly, toasted almonds & mint chocolate gelato 8

COOKIES & CREAM

french vanilla ice cream with salted caramel & crushed oreos 6

MOXIE'S

GRILL & BAR

Draft

| | 14oz | 22oz |
|----------------------------|------|------|
| Big Life™ Euro, Vancouver | 6½ | 10 |
| Big Life™ Amber, Vancouver | 6½ | 10 |

we like to keep it fresh, ask about our rotating taps

Bottles & Tins

(330ml - 500ml)

| | |
|---|----|
| Whistler Brewing Bear Paw Honey Lager, Whistler | 7 |
| Phillips Blue Buck Pale Ale, Victoria | 7 |
| Parallel 49 Trash Panda IPA, Vancouver | 7 |
| Steamworks IPA, Vancouver | 7 |
| Hoyne Dark Matter Dark Lager, Victoria | 11 |
| Miller Lite, USA | 6¾ |
| Heineken, Holland | 7¼ |
| Corona, Mexico | 7¼ |
| Dos Equis, Mexico | 7¼ |
| Whistler Brewing Forager Gluten Free, Whistler | 7 |
| Erdinger Non-Alcoholic, Germany | 6 |
| Somersby Cider, Denmark | 8½ |

Zero Proof

ROSEMARY GRAPEFRUIT TONIC

fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, ginger beer 4½

PINEAPPLE LEMON CRAFT SODA

pineapple simple syrup, fresh lemon & sparkling water 4½

VIRGIN CAESAR 4½

ERDINGER NON-ALCOHOLIC BEER 6

COCONUT WATER 4½

RED BULL

regular or sugar free 6

taxes not included

Happy Hour

25% OFF APPETIZERS FROM 3-6PM & 9-CLOSE

\$5 BIG LIFE™ AMBER OR EURO 14oz

\$5 HOUSE PINOT GRIGIO 6oz

\$5 HOUSE CABERNET SAUVIGNON 6oz

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

\$6 Local Craft Draft (14oz)

Friday

\$6 Big Life™ Amber or Euro (14oz)

\$6 G & T (1oz)

Saturday

\$6 Big Life™ Amber or Euro (14oz)

\$8 Moscow Mule (2oz)

Sunday

\$6 Caesars (1oz)

Cocktails

G & T (1oz)
tanqueray gin, muddled fresh lime & lime leaves,
tonic & frozen citrus 8¼

CAESAR (1oz)
smirnoff vodka, clamato 8½

WHITE PEACH BELLINI (1oz)
captain morgan rum, white peach purée,
peach schnapps, sparkling wine, sangria 8¼

MARGARITA (1oz)
tequila, triple sec, lime 8

JALAPEÑO MARGARITA (1oz)
altos blanco, triple sec, lime juice, jalapeño 8¾

PINEAPPLE BASIL MARGARITA (1oz)
altos blanco, cointreau, fresh basil, pineapple
simple syrup, lime juice 8¾

HOUSE-MADE HARD LEMONADE (1½ oz)
fito's hand-made vodka, fresh lemon pressed to
order, lightly sweetened, topped with soda 9

CLASSIC MOJITO (2oz)
captain morgan rum, muddled fresh mint &
lime with soda 12

MOSCOW MULE (2oz)
ketel one vodka, fever tree ginger beer, lime 11

RED SANGRIA 8¼ | 16½ jug (2½ oz)
red wine, ruby port, fresh citrus, juice & fruit

ROSÉ SANGRIA 8¼ | 16½ jug (2½ oz)
rosé, chambord, fresh citrus, juice & fruit

MEXICAN BULLDOG
lime margarita with an open coronita turned
upside down 10¾ (1oz + coronita)

Bubbles

| | 6oz | 750ml |
|---------------------------------|-----|-------|
| Cava, Cordoníu Brut Clasico | 12 | |
| Prosecco, La Marca | | 49 |
| Sparkling, Summerhill Cipes VQA | | 68 |

Whites

| | 6oz | 9oz | 750ml |
|-------------------------------------|-----|-----|-------|
| House White, Pinot Grigio | 7¾ | 10¾ | 31¾ |
| Pinot Grigio, Gabbiano | 9 | 12¾ | 37¼ |
| Sauvignon Blanc, Kim Crawford | 13 | 19 | 54½ |
| Sauvignon Blanc, Clos du Soleil VQA | | | 62 |
| Rosé, See Ya Later Ranch Nelly | 9¾ | 13½ | 39½ |
| Riesling, Red Rooster VQA | 10 | 13¾ | 40¼ |
| Pinot Gris, Sandhill VQA | 9¾ | 13½ | 39½ |
| Chardonnay, Prospect VQA | 9 | 12¾ | 37¼ |
| Unoaked Chardonnay, Carmel Road | 12¼ | 16 | 50 |

Reds

| | 6oz | 9oz | 750ml |
|-------------------------------------|-----|-----|-------|
| House Red, Cabernet Sauvignon | 7¾ | 10¾ | 31¾ |
| Pinot Noir, Quails' Gate VQA | 12 | 16½ | 49 |
| Pinot Noir, Liquidity VQA | | | 65 |
| Merlot, Sumac Ridge VQA | 10 | 13¾ | 40¼ |
| Shiraz, 19 Crimes | 12 | 16 | 48¾ |
| Zinfandel, Ravenswood | | | 50 |
| Meritage, Moon Curser VQA | | | 59 |
| Cabernet Sauvignon, Gnarled Vine | 11 | 15 | 44 |
| Malbec, Santa Julia Reserva | 11 | 15 | 44 |
| Malbec, Trapiche Broquel | | | 47½ |
| Rioja, Campo Viejo Reserva | | | 49½ |
| Ripasso, Cantina di Negrar Classico | | | 48½ |