

Soup & Salads

FEATURE SOUP

seasonal rotating soup 8¾

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 11½
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 12

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 16

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 16

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 15

CALAMARI

with tempura shrimp, garlic dip & spicy mayo 15½

DRY RIBS

salt & pepper 13

FRESH SMASHED GUACAMOLE

fresh white corn chips, pico de gallo & salsa 12

ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 15

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 15

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 11

CHEESEBURGER

with ketchup, served with fries or veggies & dip 11

CHICKEN FINGERS

served with fries or veggies & dip 11

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

7oz certified angus beef®, chimichurri, fresh greens & fries 26
substitute fresh seasonal vegetables 2

SIRLOIN

7oz certified angus beef® 28

MUSHROOM SIRLOIN

7oz certified angus beef® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 31

NEW YORK

10oz certified angus beef® 36½

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 28½

CHIPOTLE MANGO CHICKEN

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

BABY BACK RIBS

half rack 25 | full rack 33
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 21½

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 19¾

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 16

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 16½

substitute grilled chicken breast with no spice

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo 16

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 15¾

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 17

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
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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)
tito'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
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Cava, Cordoniu Brut Clasico	12	
Prosecco, La Marca		49
Sparkling, Summerhill Cipes VQA		68

Whites

	6oz	9oz	750ml
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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
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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