

Moxie's Toronto Downtown is proud to be a test kitchen for new menu development. This menu will vary from other locations.

SHARE

TUNA POKE 🌱 sushi grade ahi, avocado, nori crisps, chili ponzu (90 Cals per serving, 3 servings) 16

KOREAN FRIED CAULIFLOWER 🌱 spicy gochujang pepper sauce, jalapeño lime dip (230 Cals per serving, 3 servings) 11¾

CALAMARI + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 15

DRY RIBS biryani (530 Cals per serving, 3 servings) or salt & pepper (510 Cals per serving, 3 servings) 13¾

CHICKEN WINGS (360-620 Cals per serving, 3 servings) 14½

SUSHI CONES tempura shrimp, fresh avocado, pea shoots, nori crisps + sesame chili ponzu (210 Cals per serving, 3 servings) 15¾

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy sushi grade ahi, soy sauce (220 Cals per serving, 2 servings) 16

FRESH SMASHED GUACAMOLE 🌱 fresh corn chips & salsa fresca (210 Cals per serving, 3 servings) 12½

BRUSCHETTA 🌱 fresh tomatoes & basil, goat cheese, extra virgin olive oil (130 Cals per serving, 3 servings) 12

POUTINE fresh cut fries, hot beef gravy, cheese curds, fresh chives (730 Cals per serving, 2 servings) 9½

LETTUCE WRAPS 🌱 fresh veggies, cashews & crispy noodles in a ginger soy glaze with pickled daikon + carrots (140 Cals per serving, 3 servings) 15
add chicken (40 Cals per serving, 3 servings) 6¼

1 LB CHEESE NACHOS 🌱 jalapeños, tomatoes & green onions + guacamole (610 Cals per serving, 4 servings) 18¾
add beef (490 Cals) 5¾
pulled chicken (240 Cals) 6¼

SOUPS + SALADS

FEATURE SOUP (140-410 Cals) 8½
our soups are served with a garlic ciabatta baguette (280 Cals)

CAESAR SALAD house-made rustic croutons, grana padano (210 Cals), classic dressing (340 Cals) + garlic ciabatta baguette (280 Cals) 11½
add grilled chicken (270 Cals) 6¼

KALE & QUINOA SALAD shredded kale, toasted pumpkin seeds, dried currants, grana padano (490 Cals) + lemon vinaigrette (260 Cals) 15
add grilled chicken (270 Cals) 6¼

FLAT IRON STEAK SALAD cab® sirloin, fresh artisan greens, herbed goat cheese, grape tomatoes (610 Cals), spicy vinaigrette with a hint of clamato (60 Cals) + goat cheese crostini (140 Cals) 22

SALMON & AVOCADO COBB SALAD crisp iceberg lettuce, bacon, cage-free boiled egg, feta, house-made rustic croutons (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 20½

SEARED GINGER TUNA SALAD 🌱 sushi grade ahi, edamame, avocado, daikon, cashews (500 Cals) + cucumber emulsion, ginger sesame dressing (70 Cals) 22

soy protein option (200 Cals) available upon request

🌱 vegetarian items

🌱 **ocean wise.** A SUSTAINABLE CHOICE

Informed Dining ⓘ nutritional information available

adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary

STEAKS

NEW YORK 12oz cab® certified angus beef (610 Cals) 41

RIB EYE 16oz cab® (1380 Cals) 48

TENDERLOIN FILET classic grilled filet with red wine demi glace
6oz (590 Cals) 38 9oz (860 Cals) 43

STEAK FRITES 8oz cab® sirloin, chimichurri, arugula, fresh cut fries (1070 Cals) 29

ADD ON . . .

madagascar peppercorn
brandy sauce (240 Cals) 3½

mushroom skillet (700 Cals) 6

garlic butter shrimp (180 Cals) 8¾

east coast lobster tail (210 Cals) 20

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

MAINS

BLACKENED MAHI MAHI chorizo sausage & corn hash, salsacado (1010 Cals) 28

LEMON BASIL SALMON fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables (850 Cals) 28

CHIPOTLE MANGO CHICKEN free-run chicken with sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca (1050 Cals) 25

OVEN ROASTED FREE-RUN CHICKEN double chicken breast dusted in seasoned flour + herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains (1150 Cals) 25

BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack (1260 Cals) 25¾
full rack (1930 Cals) 32½

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 fresh seasonal vegetables (110 Cals)
+ your choice of side:

roasted baby potatoes (320 Cals)

stuffed baked potato with mashed potatoes, cream cheese, green onion & bacon (480 Cals)

lemon quinoa (390 Cals)

PASTA + RICE

CHICKEN MADEIRA RIGATONI pan roasted chicken with creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter (1460 Cals) + garlic ciabatta baguette (280 Cals) 22

LOBSTER & SHRIMP LINGUINE grilled half baby lobster tail & jumbo shrimp in a rustic tomato sauce with capers, grape tomatoes & gremolata (960 Cals) + garlic ciabatta baguette (280 Cals) 28

MISO RAMEN 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg (490 Cals) 16
add pork belly (240 Cals) 5
add shrimp (120 Cals) 5¾

RED THAI CURRY stir-fried veggies (580 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 16
add chicken (270 Cals) 6¼
add shrimp (110 Cals) 5¾

BEEF VINDALOO marinated sirloin, yogurt drizzle (870 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 20

soy protein option (200 Cals) available upon request

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

BURGERS

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles + served with fresh cut fries (450 Cals) unless a substitution is requested
substitute gluten-free bun (-20 Cals) 1

BLACKENED CHICKEN BURGER chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato (820 Cals) 16¾

PORTOBELLO VEGGIE BURGER 🌱 marinated full mushroom cap with aged white cheddar, lettuce, tomato & fresh herbs (630 Cals) 16

THE BURGER hand-formed chuck & brisket patty with cheddar, red relish, pickled mustard seed mayo (870 Cals) 16
add your favourite toppings 1½ each
bacon (270 Cals)
sautéed mushrooms (60 Cals)

LETTUCE "BUN" BURGER our hand-formed burger, cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce (620 Cals) 16¾

LOADED BURGER aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1290 Cals) 18¾

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

HANDHELDS

served with fresh cut fries (450 Cals), unless otherwise indicated

TACOS choose from blackened chicken or crispy fish in soft corn & wheat taco shells + chips & salsa

blackened chicken grated radish, queso fresco, salsa roja, guacamole, cilantro, pickled onions (380 Cals) 15½

fish crispy chipotle lime marinated cod, corn salsa, avocado, spicy sour cream, jalapeños, pickled onions (760 Cals) 16

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles (1300 Cals) 17¼

FRENCH DIP thinly sliced house-roasted beef with sautéed mushrooms, horseradish aioli, melted swiss cheese on a pretzel bun + au jus (950 Cals) 17½

SOUP, SALAD & BREAD our feature soup (100-270 Cals) with choice of side salad (170-230 Cals) + toasted baguette (280 Cals) 14½

FLAT IRON STEAK SANDWICH cab® sirloin served open faced with sautéed mushrooms, caramelized & crispy onions, sriracha bbq sauce, fresh arugula, garlic ciabatta (590 Cals) 21¾

substitute sweet potato fries (750 Cals) 3
substitute soup (100-270 Cals) 2
substitute salad (170-230 Cals) 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