

BRUNCH

Share Items

BRIOCHE BITES 🍷 brioche french toast bites with house-made caramel sauce 11

AVOCADO TOAST* 🍷 santa fe style avocado toast with pico & bean salsa, toasted ciabatta 14
add two poached eggs 4

SMOKED SALMON BAGEL* served open faced with fresh smashed avocado, cream cheese & soft boiled egg + fresh fruit 14

VEGETARIAN HUEVOS RANCHEROS* 🍷 sunny-side eggs, cheese & black bean filled tortillas, bell peppers, ancient grains, enchilada sauce + avocado 14 add chicken 3

FRENCH TOAST 🍷 strawberries & whiskey infused syrup + whipped cream 17

SAUSAGE HASH* breakfast potatoes, peppers & poached eggs topped with hollandaise + multi-grain toast 17

PANCETTA & AGED WHITE CHEDDAR BENEDICT* pancetta bacon, hollandaise, home fries + fresh fruit 16

BRUNCH BURGER* 100% cab® ground chuck patty, sunny-side egg, bacon, cheddar + home fries 18½

KIDS FRENCH TOAST with syrup & fresh fruit 12

KIDS EGG SANDWICH* folded eggs, cheddar cheese & bacon on a toasted brioche bun with home fries 12

SIDES

SIDE SAUSAGE 6

SIDE BACON 6

SIDE FRUIT 4½

MULTI-GRAIN TOAST 3

SIDE HOME FRIES 4

HOLLANDAISE 3

ZERO PROOF

DRIP COFFEE lavazza top class, 100% arabica with hints of milk chocolate & hazelnut 4

TEA ask your server for our tea selection 4

ESPRESSO 4

LATTE OR CAPPUCCINO 5

JUICE orange, grapefruit, pineapple orange 5

RED BULL regular, sugarfree or tropical 5

ROSEMARY GRAPEFRUIT TONIC non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, fever-tree ginger beer 10

TROPIC THUNDER non-alcoholic cocktail, seedlip garden 108, passion fruit, citrus, chili lime rim 10

NUTTY CHAI COLD BREW non-alcoholic cocktail, real hazelnut, chai syrup, lavazza cold brew 10

LAVAZZA COLD BREW 7

HANDCRAFTED COCKTAILS

BLOODY MARY ketel one vodka, zing zang 12

THE GREAT CANADIAN CAESAR wheatley vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 12

RED SANGRIA red wine, fonseca ruby port, fresh fruit, citrus, fresh juices 12

HUGO SPRITZ st-germain elderflower liqueur, ruffino prosecco, fever-tree club soda 15

GRAPEFRUIT SPRITZ la marca prosecco rosé, aperol, owen's rio red grapefruit 15

CARAJILLO lavazza cold brew, licor 43, cinnamon stick 16

ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17

BRUNCH SHOTS

ICED IRISH COFFEE jameson irish whiskey, kahlúa, sweet foam 11

MINI MARIA patron silver tequila, zing zang, lime juice 11

ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 11

MIMOSAS

1 PICK YOUR BUBBLES

CAVA, poema brut, spain 41

PROSECCO, ruffino, italy 41

CHAMPAGNE, perrier-jouët grand brut, france 120

CHAMPAGNE, veuve clicquot brut, france 145

CHAMPAGNE, armand de brignac ace of spades brut gold, france 520

2 PAIR WITH JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two juices, each additional \$3.

M Moxies signature 🍷 Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

Items marked with asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEAFOOD & RAW BAR

FRESH SHUCKED OYSTERS* (gc)
east coast oysters with lemon,
house-made mignonettes & sauces 3½ ea

SHRIMP COCKTAIL* (gc)
poached shrimp, cocktail sauce, lemon 19

APPETIZERS

STEAK BITES* **M**
marinated sirloin, dijon horseradish aioli 21

MAPLE GLAZED BRUSSEL SPROUTS (gc)
with pancetta bacon, miso maple glaze & toasted almonds 16

SPICY TUNA ROLL*
sushi grade ahi, hand-rolled tempura sushi, soy sauce 20

FRESH SMASHED GUACAMOLE **V** (gc)
tajin chips + roasted corn, pico de gallo, feta cheese & lime 15

SOUP & SALADS

CLAM CHOWDER **M**
house-made with clams, bacon & potatoes
9 cup | 13 bowl

CAESAR SALAD (gc)
house-made classic dressing, rustic croutons, grana padano,
garlic ciabatta baguette 16
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

KALE & QUINOA SALAD (gc)
candied pecans, fresh apple, dried currants, herb breadcrumbs &
grana padano with lemon vinaigrette 19
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

HANDHELDS & BOWL

served with fresh cut fries, unless otherwise indicated.
beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BLACKENED CHICKEN BURGER (gc)
chicken breast, crisp pancetta bacon, cheddar,
roasted garlic mayo, shredded lettuce & tomato 20

THE CHEESEBURGER* (gc)
cheddar, red relish, mustard mayo 19
add bacon or sautéed mushrooms 2 each
add ½ avocado 2

LETTUCE "BUN" BURGER* (gc)
cheddar, red relish, mustard mayo,
fresh iceberg lettuce + side fresh market salad 19

THE LOADED CHEESEBURGER* (gc)
aged white & orange cheddar, red relish,
mustard mayo, sautéed mushrooms, bacon & bbq sauce 22

SEAFOOD PLATTER*
our signature platter with east coast oysters on
a half shell, marinated clams, poached shrimp,
tuna poke, crab salad, lobster claws, lobster salad,
house-made mignonettes & sauces 109
add 30g of sturgeon caviar to platter 99

CALAMARI
with tempura shrimp, shishito peppers, sriracha aioli &
sweet chili sauce 19

POUTINE **M**
fresh cut fries, hot beef gravy, cheese curds & chives 14

1 LB CHEESE NACHOS **V** (gc)
fresh pico de gallo & guacamole 21
add beef or carne chicken 7

SALMON & AVOCADO COBB SALAD* **M** (gc)
crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch &
sun-dried tomato dressing, rustic croutons 26

STEAK SALAD* (gc)
fresh artisan greens, goat cheese, grape tomatoes,
avocado, roasted corn, red onions, spicy vinaigrette,
goat cheese crostinis 25

SEARED GINGER TUNA SALAD*
sushi grade ahi, edamame beans, avocado, snap peas,
cashews, cucumber emulsion, thai peanut dressing 26

BEYOND MEAT BURGER **V** (gc)
plant based patty, aged white cheddar, red relish,
mustard, on a toasted buttered brioche bun +
side fresh market salad 21

BLACKENED SHRIMP TACOS **M** (gc)
cajun spiced shrimp, corn salsa, spicy aioli &
pickled onions with tajin chips + guacamole 20

FRENCH DIP*
roasted beef, pretzel bun, sautéed mushrooms,
swiss cheese, creamy dijon horseradish + au jus 20

VEGETARIAN POWER BOWL* **V** (gc)
marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 20
add sushi grade ahi 12

M Moxies signature **V** Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

Items marked with asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.