

NEW YEAR'S EVE  
2025

Celebrate with us

<i>Wine</i>	<b>6 oz</b>	<b>9 oz</b>	<b>Btl</b>
<b>Jermann</b> Pinot Grigio, Venezia Giulia, Italy	17	25	67
<b>Duckhorn</b> Chardonnay, Napa Valley, California	19	28	75
<b>The Prisoner Wine Co. The Prisoner</b> Red Blend, California	25	37	99
<b>Tenuta di Arceno, Il Fauno di Arcanum</b> Tuscan Red, Tuscany, Italy	-	-	80
<b>Decoy Limited</b> Cabernet Sauvignon, Alexander Valley, California	17	25	67
<b>Caymus</b> Cabernet Sauvignon, Napa Valley, California	-	-	185

<i>New Year's Eve Bubbles</i>	<b>Champagne</b> Perrier-Jouët Grand Brut, France 29 (gls)   115 (btl)
	<b>Champagne</b> Nicolas Feuillatte, France 45 (375ml)
	<b>Champagne</b> Veuve Clicquot Brut Reserve Cuvée, France 145 (btl)

*Cocktails*

**Chocolate Old Fashioned** *NEW*  
moxies maker's mark private select, maraska nocelino chocolate green walnut liqueur, liber & co. demerara, chocolate bitters 19

**Porn Star Martini** *NEW*  
grey goose vodka, passion fruit, reàl madagascar vanilla, lime juice, side of ruffino prosecco 21

**Espresso Martini**  
ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17  
*substitute casamigos reposado +2*

**Sparkling Negroni**  
carpano antica sweet vermouht, campari, ruffino prosecco 15

**1942 Millionaire Margarita**  
don julio 1942 añejo tequila, grand marnier cuvée louis alexandre, organic agave, lime juice 30

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



## Appetizers

### Crab Cake\* NEW

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 26

### Hot Baked Crab Dip\* NEW

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 26

### Maple Glazed Brussels Sprouts (gc)

with pancetta bacon, miso maple glaze & toasted almonds 16

### Tuna Sushi Stack\* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20

### Steak Bites\* M

marinated sirloin, dijon horseradish aioli 21

### Roasted Tomato Bruschetta M ✓

deconstructed with whipped feta cheese, garlic & fresh herbs + garlic crostini 19

### Potstickers

pork dumplings with chili ponzu & fresh mango salsa 15

### Cashew Chicken Lettuce Wraps M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 22

## Three-Course Dinner

Choose one starter, one entrée, plus a dessert, Enjoy for \$75 (appetizer not included)

### Starters

### Butternut Squash Soup ✓ (gc)

### Caesar Salad (gc)

house-made classic dressing, rustic croutons, grana padano

### Super Greens Salad ✓ NEW

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

### Entrées

### Chipotle Mango Chicken M (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

### Mushroom Zen Bowl ✓ NEW

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

### Chicken Madeira Rigatoni M

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

### Scottish Salmon\*

ancient grains, lemon herb sauce, fresh seasonal vegetables

## Upgrade to any Steak Entrée + \$20

all steak entrées served with your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

### Tenderloin Filet\* (gc) 9oz

classic grilled filet with house-made red wine demi

### Prime New York\* (gc) 12oz | Prime Rib Eye\* (gc) 16oz

### Add ons:

lobster tail with chimichurri butter (gc) 25

jumbo blackened shrimp skewer (gc) 10½

cremini mushroom sauce 5½ | rosemary truffle butter (gc) 5½

## Dessert

### Salted Caramel Cheesecake (gc)

pecan crust, fresh berries

### Key Lime Pie

graham cracker crust, pecan whipped cream, fresh lime zest

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.



# Bottle Service Package Menu

## \$600

Includes your choice of Vodka or Tequila bottle with mixers, a bottle of Perrier-Jouët Grand Brut and four shared appetizers

Available for up to 6 people. Add \$100 for each additional guest.

### 1 *Appetizer* Choose four of the following

#### MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds

#### HOT BAKED CRAB DIP\*

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini

#### CRAB CAKE\*

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit

#### TUNA SUSHI STACK\* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

#### STEAK BITES\* M

marinated sirloin, dijon horseradish aioli

#### ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese, garlic & fresh herbs + garlic crostini

#### POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

#### CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo

### 2 *Bottle* Choose one bottle between Vodka or Tequila

KETEL ONE -----

PATRÓN SILVER -----

DON JULIO BLANCO

*OR UPGRADE*

GREY GOOSE +25

CASAMIGOS REPOSADO +75

DON JULIO 1942 AÑEJO +350

CLASE AZUL REPOSADO +400

### 3 *Mixers*

CRANBERRY JUICE

ORANGE JUICE

PINEAPPLE JUICE

GRAPEFRUIT JUICE

SODA

SPRITE

COKE

REDBULL +6

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

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ADD ON BOTTLES

## *Vodka*

**KETEL ONE** 300

**GREY GOOSE** 325

## *Tequila*

**PATRÓN SILVER** 325

**DON JULIO 1942 AÑEJO** 675

**DON JULIO BLANCO** 325

**CASAMIGOS REPOSADO** 400

**CLASE AZUL REPOSADO** 725

## *Champagne*

**PERRIER-JOUËT GRAND BRUT**

champagne, France 115

**PERRIER-JOUËT BELLE EPOQUE BRUT**

champagne, France 350

**VEUVE CLICQUOT BRUT RESERVE CUVÉE**

champagne, France 145

**ARMAND DE BRIGNAC ACE OF SPADES BRUT GOLD**

champagne, France 550

TAXES NOT INCLUDED

CHEERS TO THE  
NEW YEAR

