

*Cocktails, Bubbles & Wine***PASSION FRUIT MEZCALITA**

casamigos mezcal, chinola passion fruit liqueur, lime juice, liber & co. almond orgeat syrup 18

**GUAVA COSMO**

chopin potato vodka, cointreau, real guava, lime juice, cranberry juice 18

**CHOCOLATE OLD FASHIONED**

moxies maker's mark private select, maraska nocelino chocolate green walnut liqueur, demerara, chocolate bitters 19

**NICOLAS FEUILLATTE**

champagne, France  
45 (375ml)

**VEUVE CLICQUOT BRUT RESERVE CUVÉE**

champagne, France  
145 (750ml)

**HARTFORD COURT**

chardonnay, russian river valley, California  
17 (6oz) | 25 (9oz) | 67 (750ml)

**HARVEY & HARRIET**

red blend, san luis obispo county, California  
65 (750ml)

**AUSTIN HOPE**

cabernet sauvignon, paso robles, California  
22 (6oz) | 33 (9oz) | 108 (1L)

**DAOU RESERVE**

cabernet sauvignon, paso robles, California  
120 (750ml)

VALENTINE'S DAY



MOXIES

*Three-Course Dinner*

Choose one appetizer, two entrées & one dessert to share, with two glasses of prosecco excludes beverages & taxes

Two can  
dine for  
\$99

*Appetizer***MAPLE GLAZED BRUSSEL SPROUTS** (gc)

with pancetta bacon, miso maple glaze & toasted almonds

**ROASTED TOMATO BRUSCHETTA** M ♡

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

**POTSTICKERS**

pork dumplings with chili ponzu & fresh mango salsa

*Entrées***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

**CHIPOTLE MANGO CHICKEN** M (gc)

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

**MUSHROOM ZEN BOWL** ♡

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

*Upgrade to any steak entrée +\$20*

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

with house-made red wine demi

**PRIME NEW YORK\*** (gc) 12oz*Dessert***KEY LIME PIE**

graham cracker crust, pecan whipped cream, fresh lime zest

**STICKY TOFFEE PUDDING**

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream