#### Drinks

# Tinhorn Creek, Pinot Gris, Okanagan VQA

12¾ (6oz) | 18¾ (9oz) | 52 (750ml)

## Tinhorn Creek, Merlot, Okanagan VQA

12¾ (6oz) | 18¾ (9oz) | 52 (750ml)

## Local Rotating IPA ask your server for details

9½ (16oz) | 12½ (22oz)

### Espresso Martini (20z)

absolut vodka, espresso, galliano, kahlúa 15

#### **Tropic Thunder**

seedlip grove, passion fruit, citrus, chili lime rim 8¾

## Three-course dinner for \$50

(Excludes beverages, taxes & gratuities)

## **Appetizers**

## Roasted Tomatoes & Whipped Feta М ♥ (gc)

baby tomatoes, fresh herbs, toasted artisan bread

### Calamari & Shrimp

garlic dip & tangy thai

### Tuna Sushi Stack M

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

### Entrées

### Chicken Madeira Rigatoni M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

### Chipotle Mango Chicken M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo  $\,$ 

### Vegan Thai Curry Laksa ♥ (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

### Lemon Basil Salmon

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

## Upgrade your entrée

#### New York Steak with Peppercorn Sauce +15

10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables add grilled prawns 10

### **Desserts**

### Mini Sticky Toffee Pudding M

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

#### Bite of White Chocolate Brownie M

chocolate sauce, french vanilla ice cream & fresh whipped cream

# Mini Dark Chocolate Flourless Cake NEW (gc)

gluten-free, dark chocolate & espresso cake, fresh berries Created by Coleen Mikin, Moxies Kelowna

#### Moxies signature ♥ Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

