

Drinks

Tinhorn Creek, Pinot Gris, Okanagan VQA

12¼ (6oz) | 18¾ (9oz) | 52 (750ml)

Tinhorn Creek, Merlot, Okanagan VQA

12¼ (6oz) | 18¾ (9oz) | 52 (750ml)

Local Rotating IPA ask your server for details

9½ (16oz) | 12½ (22oz)

Espresso Martini (2oz)

absolut vodka, espresso, galliano, kahlúa 15

Tropic Thunder

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

Three-course lunch for \$35

(Excludes beverages, taxes & gratuities)

Starters

Boston Clam Chowder

house-made with clams, bacon & potatoes

Super Greens Salad

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

Caesar Salad (gc)

Moxies own caesar dressing, croutons, grana padano

Entrées

Chicken Madeira Rigatoni

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

Blackened Chicken Burger (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato, served with fries
substitute grilled chicken breast with no spice

Tuna Poke Bowl

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado

Vegan Tofu Cashew Lettuce Wraps

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

Desserts

Mini Sticky Toffee Pudding

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

Bite of White Chocolate Brownie

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.