

## Drinks

### Caposaldo, Pinot Grigio, Italy

11¼ (6oz) | 17½ (9oz) | 49 (750ml)

### Tom Gore Vineyards, Cabernet Sauvignon, California

12¾ (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

### Uptown Spritz

italian orange bitters, strawberries, ginger beer 8¾

## Three-course dinner for \$45

(Excludes beverages, taxes & gratuities)

## Appetizers

### Roasted Tomatoes & Whipped Feta **M** **V** (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 **V** (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

## 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 <sup>NEW</sup> (gc)

gluten-free, dark chocolate & espresso cake, fresh berries

*Created by Coleen Mikin, Moxies Kelowna*

**M** Moxies signature **V** 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.