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 (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 M
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 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

M 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.

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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 M Ⓥ (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

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bourbon crème anglaise & french vanilla ice cream

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