

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 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 ^{NEW} (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.

