

## BRUNCH

### Share Items

#### BRIOCHE BITES ❶

brioche french toast bites with house-made caramel sauce 13

#### AVOCADO TOAST\* ❶

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa 15    add two poached eggs 4

**ACAI BOWL** ❶ acai sorbet, yogurt, fresh fruit, granola, honey & coconut 16

**BREAKFAST TACOS\*** potato, egg, chorizo, salsa, avocado, feta, served with tatin chips & guacamole 18

**SOUTHWEST OMELET\*** bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 17

**SUNRISE EGG SANDWICH\*** ❶ fried egg with cream cheese, avocado, cucumber, pickled onions, tomatoes & alfalfa sprouts on multi-grain toast + home fries 18

**THE BIG BREAKFAST\*** three eggs, jalapeño pork sausage, smoked bacon, home fries, roasted tomato & multi-grain toast 19

**FRENCH TOAST** ❶ crown royal strawberries & syrup + whipped cream 18

**VEGETARIAN EGG WHITE OMELET\*** ❶ spinach & arugula, mushrooms, onions, tomatoes, goat cheese, home fries, multi-grain toast + fresh fruit 17

**FARMERS HASH\*** pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions + poached eggs, home fries & hollandaise 21

**PANCETTA & AGED WHITE CHEDDAR BENEDICT\*** pancetta bacon, poached eggs, tomatoes on a toasted english muffin with hollandaise, home fries + fresh fruit 17

**BRUNCH BURGER\*** a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + home fries 24

**STEAK & EGGS\*** 8 oz prime sirloin, three eggs, roasted tomato, home fries + multi-grain toast 36

**CRAB BENEDICT\*** lump crab meat, poached eggs, sautéed spinach & arugula on a toasted english muffin with hollandaise, home fries + fresh fruit 29

**KIDS FRENCH TOAST** ❶ with syrup & fresh fruit 12

**KIDS EGG SANDWICH\*** folded eggs, cheddar cheese & bacon on a toasted brioche bun with home fries 12

## ZERO PROOF

**DRIP COFFEE** lavazza top class, 100% arabica with hints of milk chocolate & hazelnut 4

**TEA** ask your server for our tea selection 4

**ESPRESSO** 5

**LATTE** 6

**CAPPUCCINO** 6

**JUICE** orange, grapefruit, pineapple orange 5

**RED BULL** regular, sugarfree or tropical 7

**ROSEMARY GRAPEFRUIT TONIC** non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple, cold tea, fever-tree ginger beer 9

**TROPIC THUNDER** non-alcoholic cocktail, seedlip garden 108, passion fruit, lemon juice, chili lime rim 9

## HANDCRAFTED COCKTAILS

**BLOODY MARY** ketel one vodka, zing zang 13

**THE GREAT CANADIAN CAESAR** tito's handmade vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 13

**RED SANGRIA** red wine, brandy, cointreau, fresh fruit & juices 15

**ROSÉ SANGRIA** la marca prosecco rosé, western son peach vodka, cointreau, pressed orange 15

**MIMOSA** sparkling wine & choice of pineapple orange, grapefruit or orange juice 12

**APEROL SPRITZ** aperol, ruffino prosecco, fever-tree club soda 16

**HUGO SPRITZ** st-germain elderflower, ruffino prosecco, fever-tree club soda 16

**GRAPEFRUIT SPRITZ** la marca prosecco rosé, aperol, owen's rio red grapefruit 16

**BLACKBERRY BRAMBLE** bardstown origin series bourbon, blackberry, lemon juice 16

**CARAJILLO** licor 43, espresso 18

**ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 19  
substitute casamigos reposado +2

## MIMOSAS

### 1 PICK YOUR BUBBLES

**CAVA**, poema brut, spain 40

**PROSECCO**, ruffino, italy 43

**CHAMPAGNE**, perrier-jouët grand brut, france 115

**CHAMPAGNE**, veuve clicquot brut, france 145

**CHAMPAGNE**, bollinger special cuvée brut, france 175

**CHAMPAGNE**, armand de brignac ace of spades brut gold, france 550

### 2 PAIR WITH JUICE

**PINEAPPLE ORANGE**

**GRAPEFRUIT**

**ORANGE**

includes two juices, each additional \$3.

## SEAFOOD & RAW BAR

**FRESH SHUCKED OYSTERS\*** (gc) east coast oysters with lemon, house-made mignonettes & sauces 3½ ea

**SHRIMP COCKTAIL\*** (gc) poached shrimp, cocktail sauce, lemon 21

**CRAB CAKE\*** **M** lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 28

## APPETIZERS

**HOT BAKED CRAB DIP\*** creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 28

**MAPLE GLAZED BRUSSEL SPROUTS** (gc) with pancetta bacon, miso maple glaze & toasted almonds 17

**SPICY TUNA ROLL\*** sushi grade ahi, hand-rolled tempura sushi, soy sauce 22

**POTSTICKERS** pork dumplings with chili ponzu & fresh mango salsa 17

**FRESH SMASHED GUACAMOLE** **V** (gc) tatin chips + roasted corn, pico de gallo, feta cheese & lime 16

## SOUP & SALADS

**CLAM CHOWDER** **M** house-made with clams, bacon & potatoes 9 cup | 13 bowl

**CAESAR SALAD** (gc) house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 16  
add grilled chicken 8 add blackened shrimp 10  
add scottish salmon\* 12

**SUPER GREENS SALAD** **V** fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17 add grilled chicken 8  
add blackened shrimp 10 add scottish salmon\* 12

**STEAK SALAD\*** (gc) fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 28

## STEAKS & MAINS

We serve USDA prime sourced from a selection of the best ranches across America.

steaks served with fresh seasonal vegetables, plus your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon.

**PRIME NEW YORK\*** (gc) 12 oz 56

**PRIME RIB EYE\*** (gc) 16 oz 67

**TENDERLOIN FILET\*** (gc) classic grilled filet with house-made red wine demi  
6 oz 49 9 oz 62

**STEAK FRITES\*** (gc) prime 8 oz sirloin, chimichurri, arugula, fresh cut fries 42

**SCOTTISH SALMON\*** ancient grains, lemon herb sauce, fresh seasonal vegetables 38

**CHIPOTLE MANGO CHICKEN** **M** (gc) with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo 34

**BABY BACK RIBS** (gc) fall off the bone tender pork ribs, choice of side + fresh seasonal vegetables  
half rack 30 full rack 39

**SEAFOOD PLATTER\*** our signature platter with east coast oysters on a half shell, marinated clams, poached shrimp, tuna poke, crab salad, lobster claws, lobster salad, house-made mignonettes & sauces 119

**STEAK BITES\*** **M** marinated sirloin, dijon horseradish aioli 23

**CALAMARI** with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 21

**TUNA SUSHI STACK\*** **M** (gc) sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 23

**POUTINE** **M** fresh cut fries, hot beef gravy, cheese curds & chives 16

**1 LB CHEESE NACHOS** **V** (gc) fresh pico de gallo & guacamole 25  
add beef or blackened chicken 7

**KALE & QUINOA SALAD** (gc) candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 19  
add grilled chicken 8 add blackened shrimp 10  
add scottish salmon\* 12

**SALMON & AVOCADO COBB SALAD\*** **M** (gc) crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 28

**SEARED GINGER TUNA SALAD\*** sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 28

## HANDHELDS & BOWL

served with fresh cut fries, unless otherwise indicated.  
beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

**BLACKENED CHICKEN BURGER** (gc) chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 22

**THE CHEESEBURGER\*** (gc) cheddar, burger sauce 22  
add bacon or sautéed mushrooms 2 each  
add ½ avocado 2

**LETTUCE "BUN" BURGER\*** (gc) cheddar, burger sauce fresh iceberg lettuce + side super greens salad 22

**THE LOADED CHEESEBURGER\*** (gc) aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce 25

**BEYOND MEAT BURGER** **V** (gc) plant based patty, aged white cheddar, burger sauce, on a toasted buttered brioche bun + side super greens salad 23

**BLACKENED SHRIMP TACOS** **M** (gc) cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tatin chips + guacamole 22

**FRENCH DIP\*** roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy dijon horseradish + au jus 23

**VEGETARIAN POWER BOWL\*** **V** (gc) marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 22  
add sushi grade ahi 12

**M** Moxies signature **V** Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies. \*Items marked with asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.