

## BRUNCH

### Share Items

**BRIOCHE BITES** 🍷 brioche french toast bites with house-made caramel sauce 11

**AVOCADO TOAST\*** 🍷 santa fe style avocado toast with pico & bean salsa, toasted ciabatta 14  
add two poached eggs 4

**SMOKED SALMON BAGEL\*** served open faced with fresh smashed avocado, cream cheese & soft boiled egg + fresh fruit 14

**VEGETARIAN HUEVOS RANCHEROS\*** 🍷 sunny-side eggs, cheese & black bean filled tortillas, bell peppers, ancient grains, enchilada sauce + avocado 14 add chicken 3

**FRENCH TOAST** 🍷 strawberries & whiskey infused syrup + whipped cream 17

**SAUSAGE HASH\*** breakfast potatoes, peppers & poached eggs topped with hollandaise + multi-grain toast 17

**PANCETTA & AGED WHITE CHEDDAR BENEDICT\*** pancetta bacon, hollandaise, home fries + fresh fruit 16

**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 18½

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

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

## SIDES

**SIDE SAUSAGE** 6

**SIDE BACON** 6

**SIDE FRUIT** 4½

**MULTI-GRAIN TOAST** 3

**SIDE HOME FRIES** 4

**HOLLANDAISE** 3

## 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** 4

**LATTE OR CAPPUCCINO** 5

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

**RED BULL** regular, sugarfree or tropical 5

**ROSEMARY GRAPEFRUIT TONIC** non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, fever-tree ginger beer 10

**TROPIC THUNDER** non-alcoholic cocktail, seedlip garden 108, passion fruit, citrus, chili lime rim 10

**NUTTY CHAI COLD BREW** non-alcoholic cocktail, real hazelnut, chai syrup, lavazza organic cold brew 10

**LAVAZZA ORGANIC COLD BREW** 7

## HANDCRAFTED COCKTAILS

**BLOODY MARY** ketel one vodka, zing zang 12

**THE GREAT CANADIAN CAESAR** wheatley vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 12

**RED SANGRIA** red wine, fonseca ruby port, fresh fruit, citrus, fresh juices 12

**HUGO SPRITZ** st-germain elderflower liqueur, ruffino prosecco, fever-tree club soda 15

**GRAPEFRUIT SPRITZ** la marca prosecco rosé, aperol, owen's rio red grapefruit 15

**CARAJILLO** lavazza organic cold brew, licor 43, cinnamon stick 17

**ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 18  
substitute casamigos reposado +1

## BRUNCH SHOTS

**ICED IRISH COFFEE** jameson irish whiskey, kahlúa, sweet foam 11

**MINI MARIA** patron silver tequila, zing zang, lime juice 11

**ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 11

## MIMOSAS

### 1 PICK YOUR BUBBLES

**CAVA**, poema brut, spain 41

**PROSECCO**, ruffino, italy 41

**CHAMPAGNE**, perrier-jouët grand brut, france 120

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

**CHAMPAGNE**, armand de brignac ace of spades brut gold, france 520

### 2 PAIR WITH JUICE

**PINEAPPLE ORANGE**

**GRAPEFRUIT**

**ORANGE**

includes two juices, each additional \$3.

**M** Moxies signature 🍷 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.

## 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 20

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

## APPETIZERS

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

**STEAK BITES\*** M  
marinated sirloin, dijon horseradish aioli 21

**MAPLE GLAZED BRUSSEL SPROUTS** (gc)  
with pancetta bacon, miso maple glaze & toasted almonds 16

**SPICY TUNA ROLL\***  
sushi grade ahi, hand-rolled tempura sushi, soy sauce 20

## 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 NEW  
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

## 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 20

**THE CHEESEBURGER\*** (gc)  
cheddar, burger sauce 19  
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 19

**THE LOADED CHEESEBURGER\*** (gc)  
aged white & orange cheddar, burger sauce,  
sautéed mushrooms, bacon & bbq sauce 22

**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  
add 30g of sturgeon caviar to platter 99

**FRESH SMASHED GUACAMOLE** V (gc)  
tajin chips + roasted corn, pico de gallo, feta cheese & lime 15

**CALAMARI**  
with tempura shrimp, shishito peppers, sriracha aioli &  
sweet chili sauce 19

**POUTINE** M  
fresh cut fries, hot beef gravy, cheese curds & chives 14

**1 LB CHEESE NACHOS** V (gc)  
fresh pico de gallo & guacamole 23  
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 26

**STEAK SALAD\*** (gc)  
fresh artisan greens, goat cheese, grape tomatoes,  
avocado, roasted corn, red onions, spicy vinaigrette,  
goat cheese crostinis 25

**SEARED GINGER TUNA SALAD\***  
sushi grade ahi, edamame beans, avocado, snap peas,  
cashews, cucumber emulsion, thai peanut dressing 26

**BEYOND MEAT BURGER** V (gc)  
plant based patty, aged white cheddar, burger sauce, on a  
toasted buttered brioche bun + side super greens salad 21

**BLACKENED SHRIMP TACOS** M (gc)  
cajun spiced shrimp, corn salsa, spicy aioli &  
pickled onions with tajin chips + guacamole 20

**FRENCH DIP\***  
roasted beef, pretzel bun, sautéed mushrooms,  
swiss cheese, creamy dijon horseradish + au jus 20

**VEGETARIAN POWER BOWL\*** V (gc)  
marinated tofu, shiitake mushrooms, soft boiled egg,  
fresh vegetables, crisp greens, cauliflower rice,  
thai peanut dressing & spicy mayo 20  
add sushi grade ahi 12

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