

BRUNCH

Share Items

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce 13

AVOCADO TOAST*

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

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

BREAKFAST TACOS* potato, egg, chorizo, salsa, avocado, feta, served with tajin 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*  fried egg with cream cheese, avocado, cucumber, 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  crown royal strawberries & syrup + whipped cream 18

VEGETARIAN EGG WHITE OMELET*  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  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 4

LATTE 5

CAPPUCCINO 5

JUICE orange, grapefruit, pineapple orange 5

RED BULL regular, sugarfree or tropical 6

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 13

ROSÉ SANGRIA la marca prosecco rosé, western son peach vodka, cointreau, pressed orange 13

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

APEROL SPRITZ aperol, ruffino prosecco, fever-tree club soda 15

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

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

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

CARAJILLO licor 43, espresso 16

ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17 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.

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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