

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 & corn 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 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*** 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, feta & 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

ZERO PROOF

- BLOOD ORANGE SPRITZ** ^{NEW} mionetto aperitivo alcohol free, mionetto alcohol removed sparkling wine, fever-tree club soda, liber & co. blood orange cordial 12
- ZERO-PROOF MIMOSA** ^{NEW} mionetto alcohol removed sparkling wine (200ml) & choice of pineapple orange, grapefruit or orange juice 12
- ROSEMARY GRAPEFRUIT TONIC** fresh rosemary, grapefruit juice, pineapple, cold tea, fever-tree ginger beer 9
- TROPIC THUNDER** seedlip garden 108, passion fruit, lemon juice, chili lime rim 9
- 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

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 18
- CARAJILLO** licor 43, espresso 18
- ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 19
substitute casamigos reposado +2

MIMOSAS

CHAMPAGNE
HAPPY HOUR

1 PICK YOUR
BUBBLES

- CAVA**, poema brut, spain 45
- PROSECCO**, ruffino, italy 48
- CHAMPAGNE**, perrier-jouët grand brut, france 125
- CHAMPAGNE**, veuve clicquot brut, france 155
- CHAMPAGNE**, bollinger special cuvée brut, france 185
- CHAMPAGNE**, armand de brignac ace of spades brut gold, france 560

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 3¼ ea

SHRIMP COCKTAIL* (gc) jumbo shrimp, house cocktail sauce, lemon 25

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 BRUSSELS 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) tajin chips + roasted corn, pico de gallo, feta cheese & lime 16

THAI CHILI CHICKEN sweet chili sauce, sriracha aioli, cucumbers, cashews 19

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

SUPER GREENS SALAD **V** fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

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

HANDHELDS

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

substitute sweet potato fries or truffle fries 2
substitute gluten-free bun, no charge

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

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 onions, 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

CRISPY CHICKEN SANDWICH breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun 23

MAHI SANDWICH* blackened mahi mahi with mango slaw & garlic herb aioli + side super greens salad 25

BLACKENED SHRIMP TACOS **M** (gc) cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 23

STEAK SANDWICH **NEW** 5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, zesty horseradish aioli 29

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

Platter for two 60 | Platter for four 119

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

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

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

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

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

ITALIAN CHOPPED SALAD (gc) grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 25

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

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

STEAKS & MAINS

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

steaks served with your choice of mashed potatoes, lemon quinoa or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

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

VEGETARIAN POWER BOWL* **V** (gc) marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, 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.

MOXIES