



“ Our menu is inspired by the people we meet, the cultures we encounter and the food we love to cook.”

Brandon Thordarson

Moxies Culinary & Beverage Director

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.

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

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

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

TUNA SUSHI STACK* **M** (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20

ROASTED TOMATO BRUSCHETTA **M** **V**

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 18

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 16

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 15

CALAMARI

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

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 20

FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime 15

POUTINE **M**

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

CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 21

1 LB CHEESE NACHOS **V** (gc)

fresh pico de gallo & guacamole 23
add beef or blackened chicken 7

SAVOUR & SHARE

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

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

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes,
avocado, roasted corn, red onions, spicy vinaigrette,
goat cheese crostinis 25

SALMON & AVOCADO COBB SALAD* **M** (gc)

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch &
sun-dried tomato dressing, rustic croutons 26

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas,
cashews, cucumber emulsion, thai peanut dressing 26

HANDHELDS

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.

substitute sweet potato fries 2

add truffle aioli 2

substitute gluten-free bun, no charge

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

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL **V** **NEW**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 25

SUPER GREENS SALAD **V** **NEW**

fresh-cut greens, cucumbers, strawberries, avocado, aged
cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

VEGAN FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo & lime 15

VEGAN POTSTICKERS **V**

vegan dumplings with chili ponzu & fresh mango salsa 15

ROASTED TOMATO BRUSCHETTA **M** **V**

deconstructed with creamy feta cheese, fresh herbs &
garlic + garlic crostini 18

VEGAN TOFU LETTUCE WRAPS **V**

crispy tofu, cashews, ginger, sesame, fresh vegetables,
lettuce & spicy vegan mayo 21

BEYOND MEAT BURGER **V** (gc)

plant based patty, aged white cheddar, burger sauce, on a
toasted buttered brioche bun + side super greens salad 21

VEGETARIAN POWER BOWL* **V** (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 20

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions & soft boiled egg 22

CRISPY CHICKEN SANDWICH **NEW**

breaded chicken breast, cheddar, pickles, lettuce &
bo ssam hot sauce, toasted buttered brioche bun 20

CITRUS HABANERO MAHI SANDWICH **NEW**

spiced mahi mahi with mango slaw & garlic herb aioli
+ side super greens salad 22

BLACKENED CHICKEN BURGER (gc)

chicken breast, crisp pancetta bacon, cheddar,
roasted garlic mayo, shredded lettuce & tomato 20

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

STEAKS

all 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

*We are proud
to serve USDA Prime*

sourced from a selection of the
best ranches across America

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

PRIME STEAK FRITES* (gc)
prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 39

PERFECT WITH STEAKS

lump crab cake (3oz) 19
1/2 lobster with garlic butter (gc) 28
jumbo blackened shrimp skewer (gc) 10
rosemary truffle butter (gc) 5
chili butter (gc) 5
blue cheese butter (gc) 5
cremini mushroom sauce 5

MAINS

BLACKENED MAHI MAHI* M (gc)
spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado 33

SCOTTISH SALMON*
ancient grains, lemon herb sauce,
fresh seasonal vegetables 35

CHIPOTLE MANGO CHICKEN M (gc)
with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & salsa fresca 31

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



PASTAS & BOWLS

MUSHROOM ZEN BOWL (gc) **NEW**
crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 25

LINGUINE BOLOGNESE
made from scratch linguine, traditional beef ragù,
fresh herbs, grana padano cheese & garlic
ciabatta baguette 28

CHICKEN MADEIRA RIGATONI M
pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 28

VEGETARIAN POWER BOWL* (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

PORK BELLY RAMEN*
slow cooked pork belly, traditional ramen noodles,
miso broth, chili garlic, sesame oil, shiitake mushrooms,
scallions & soft boiled egg 28

SHRIMP RED THAI CURRY (gc)
sautéed shrimp, fresh veggies, cashews, jasmine rice &
buttered naan 27 substitute chicken - no charge

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WINES BY THE GLASS

SOCIALS

| | 6oz | 9oz |
|---------------------------------------------------|-----|-----|
| SOCIAL WHITE canyon road, chardonnay | 10 | 15 |
| SOCIAL RED canyon road, cabernet sauvignon | 10 | 15 |

BUBBLES

| | 5oz | |
|--------------------------------------|-----|--|
| PROSECCO ruffino, Italy | 11 | |
| PROSECCO ROSÉ la marca, Italy | 11 | |

ROSÉ

| | 6oz | 9oz |
|------------------------------------------------|-----|-----|
| ROSÉ a to z wineworks, Oregon | 13 | 19 |
| ROSÉ miraval, côtes de provence, France | 17 | 25 |

WHITE

| | 6oz | 9oz |
|------------------------------------------------------|-----|-----|
| RIESLING kessler r kabinett, pfalz, Germany | 13 | 19 |
| PINOT GRIGIO tommasi le rosse, Italy | 13 | 19 |
| PINOT GRIGIO jermann, venezia giulia, Italy | 17 | 25 |
| SAUVIGNON BLANC kim crawford, New Zealand | 12 | 17 |
| SAUVIGNON BLANC long meadow ranch, California | 15 | 22 |
| CHARDONNAY joel gott, California | 13 | 19 |
| CHARDONNAY hartford court, California | 18 | 26 |
| CHARDONNAY duckhorn, California | 21 | 31 |

RED

| | 6oz | 9oz |
|---------------------------------------------------------------------------------|-----|-----|
| PINOT NOIR meiomi, California | 14 | 20 |
| PINOT NOIR ponzi, Oregon | 20 | 39 |
| MERLOT decoy, California | 15 | 22 |
| RED BLEND daou pessimist, California | 16 | 24 |
| RED BLEND the paring, California | 19 | 28 |
| GRENACHE, SYRAH, MOURVÈDRE casadei sogno mediterraneo, tuscany, Italy | 15 | 22 |
| TUSCAN RED tenuta di arceno, il fauno di arcanum, tuscany, Italy | 22 | 32 |
| MALBEC finca decero remolinos, Argentina | 16 | 23 |
| CABERNET SAUVIGNON substance, Washington | 14 | 20 |
| CABERNET SAUVIGNON decoy limited, California | 18 | 26 |
| CABERNET SAUVIGNON caymus, California | 25 | 37 |
| CABERNET SAUVIGNON austin hope, California | 27 | 39 |

ALL OF OUR DESSERTS ARE
M
 MADE IN
 HOUSE

DESSERT

MILE HIGH MOCHA PIE **M** (gc)
 mocha ice cream with layers of fudge,
 almonds & cookie crumble 13

KEY LIME PIE
 graham cracker crust, pecan whipped
 cream, fresh lime zest 12

WHITE CHOCOLATE BROWNIE **M**
 warm chocolate sauce, vanilla bean
 ice cream & real whipped cream 12

STICKY TOFFEE PUDDING
 served warm with candied pecans,
 buttery caramel sauce, bourbon crème
 anglaise, vanilla bean ice cream 13

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