



“ 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 &amp; 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 &amp; 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
<b>SOCIAL WHITE</b> canyon road, chardonnay	9	14
<b>SOCIAL RED</b> canyon road, cabernet sauvignon	9	14

### BUBBLES

	5oz
<b>PROSECCO</b> ruffino, Italy	11
<b>PROSECCO ROSÉ</b> la marca, Italy	11

### ROSÉ

	6oz	9oz
<b>ROSÉ</b> a to z wineworks, Oregon	13	19
<b>ROSÉ</b> miraval, côtes de provence, France	17	25

### WHITE

	6oz	9oz
<b>RIESLING</b> kessler r kabinett, pfalz, Germany	12	18
<b>PINOT GRIGIO</b> tommasi le rosse, Italy	13	19
<b>PINOT GRIGIO</b> jermann, venezia giulia, Italy	17	25
<b>SAUVIGNON BLANC</b> kim crawford, New Zealand	12	18
<b>SAUVIGNON BLANC</b> long meadow ranch, California	16	21
<b>CHARDONNAY</b> joel gott, California	12	18
<b>CHARDONNAY</b> hartford court, California	17	25
<b>CHARDONNAY</b> duckhorn, California	19	28

### RED

	6oz	9oz
<b>PINOT NOIR</b> meiom, California	13	19
<b>PINOT NOIR</b> ponzi, Oregon	20	30
<b>MERLOT</b> decoy, California	13	19
<b>RED BLEND</b> daou pessimist, California	16	24
<b>RED BLEND</b> the paring, California	19	28
<b>RED BLEND</b> the prisoner wine co. the prisoner, California	25	37
<b>GRENADE, SYRAH, MOURVÈDRE</b> casadei sogno mediterraneo, tuscan, Italy	15	22
<b>MALBEC</b> finca decero remolinos, Argentina	15	22
<b>CABERNET SAUVIGNON</b> substance, Washington	13	19
<b>CABERNET SAUVIGNON</b> decoy limited, California	17	25
<b>CABERNET SAUVIGNON</b> austin hope, California	22	33
<b>CABERNET SAUVIGNON</b> caymus, California	25	37

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 14

**KEY LIME PIE**  
 graham cracker crust, pecan whipped  
 cream, fresh lime zest 13

**WHITE CHOCOLATE BROWNIE** **M**  
 warm chocolate sauce, vanilla bean  
 ice cream & real whipped cream 13

**STICKY TOFFEE PUDDING**  
 served warm with candied pecans,  
 buttery caramel sauce, bourbon crème  
 anglaise, vanilla bean ice cream 14

**CARAJILLO**  
 licor 43, espresso 16

**ESPRESSO MARTINI**  
 ketel one vodka, kahlúa, caffè  
 borghetti, espresso, cane sugar 17  
 substitute casamigos reposado +2