



*“ 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

## APPETIZERS

**SPANISH CHORIZO & SHRIMP FLATBREAD** *NEW*  
roasted garlic, caramelized onions, mozzarella, paprika aioli and fresh herbs 22

**ARANCINI & PROSCIUTTO** *NEW*  
breaded cheese & risotto balls, prosciutto ham, grana padano cheese, tomato sauce 16

**CASHEW CHILI CHICKEN**  
crispy chicken, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19

**SMASHED AVOCADO DIP**  (gc)  
fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

**POTSTICKERS**  
pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 16½

**TUNA SUSHI STACK** **M**  
sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21½

**TRUFFLE PARM FRIES** (gc)  
truffle & lemon aioli 12¾

**CALAMARI**  
with tempura shrimp, garlic dip & tangy thai 19¾


**DRY RIBS**  
salt & pepper 18¾

**TINY TUNA TACOS** **M**  
3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 14

**ROASTED TOMATOES & WHIPPED FETA** **M**  (gc)  
baby tomatoes, fresh herbs, toasted sourdough 20½

**CHICKEN WINGS 1LB**  
salt & pepper, honey garlic or hot, served with ranch & celery 19¾

**CASHEW CHICKEN LETTUCE WRAPS** **M**  
crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 23

**NACHOS**  (gc)  
loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27  
add fresh guacamole 3½  
add carne chicken or spicy beef 7  
add spicy black bean crumble 6¾

## SAVOUR & SHARE

**M** Moxies signature    Vegetarian items   (gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

## SOUP & SALADS

### BOSTON CLAM CHOWDER

house-made with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

1½ cup | 14½ bowl | add garlic baguette 2

### CAESAR SALAD (gc)

Moxies own dressing, croutons, grana padano & lemon, garlic baguette 15½

### SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries with aged cheddar, roasted seeds, quinoa & italian vinaigrette 18¾

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 17¾

substitute boston clam chowder 3

add grilled chicken breast or tofu 6¾

add grilled prawns 10 | add pan seared salmon 11

## SIGNATURE SALADS

### THAI CHICKEN SALAD M (gc)

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 25½

### CHIMICHURRI STEAK SALAD M (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 28½

### AVOCADO & BACON COBB SALAD M (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27

choose grilled chicken breast or pan seared salmon

## HANDHELDS

served with fries, unless otherwise indicated

burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun 1

substitute feature soup, boston clam chowder,

super greens salad or caesar salad 3

substitute sweet potato fries or truffle parm fries 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 23¾

### LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¾

### CHEESEBURGER (gc)

aged white cheddar, burger sauce 20¾

add bacon or sautéed mushrooms 2 ea

## VEGETARIAN & PLANT BASED

### VEGAN SMASHED AVOCADO DIP (V) (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

### ROASTED TOMATOES & WHIPPED FETA M (V) (gc)

baby tomatoes, fresh herbs, toasted sourdough 20½

### VEGAN TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 23

### SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries with aged cheddar, roasted seeds, quinoa & italian vinaigrette 18¾

### VEGAN BLACK BEAN TACOS (V) M (gc)

spicy black bean crumble, corn salsa, pickled red onions, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 21¾

### BEYOND MEAT BURGER (V)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

### VEGAN THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 24¾

### VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23¾

### SHORT RIB BEEF DIP <sup>NEW</sup>

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 24

### CHICKEN TENDERS

classic, buffalo or tangy thai 21

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, spicy sour cream with fresh white corn chips + guacamole 21¾

### BLACK BEAN TACOS (V) M (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 21¾

### BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssâm hot sauce, toasted brioche bun 22

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 23

substitute grilled chicken breast with no spice



## STEAKS

served with buttered mashed potatoes & fresh seasonal vegetables, unless otherwise indicated



*100% of our steaks  
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF® & AAA steaks are pasture-raised, aged a minimum of 32 days for superior flavour & tenderness

### STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries 37  
substitute truffle parm fries 3½

### SIRLOIN (gc)

7 oz certified angus beef® 37

### MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms 40½

### NEW YORK (gc)

10 oz certified angus beef® 46

### RIB EYE (gc)

13 oz Canadian AAA beef 53

### TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 51

### PERFECT WITH STEAKS

blue cheese butter (V) (gc) 3

chili butter (V) (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash, chimichurri, creamy mashed potatoes & salsacado 35

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 33

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 31½

### BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce  
half rack 30 | full rack 40

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 36½

## PASTAS & BOWLS

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 25

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26½

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 27

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette 25¾

### BEEF VINDALOO (gc)

sautéed sirloin, onions, peppers, jasmine rice, yogurt drizzle, garlic buttered naan 26  
substitute chicken - no charge

### TUNA POKE BOWL (gc)

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado 27¾

## ROSÉ

	6oz	9oz	750ml
<b>SAINTLY VQA</b> rosé, Canada	12¾	18¾	52
<b>GRIS BLANC ROSÉ BY GÉRARD BERTRAND</b> gris blanc rosé, France	12¾	18¾	52

## WHITE

	6oz	9oz	750ml
<b>VISTA POINT</b> pinot grigio, California	10¾	15¾	44
<b>CAPOSALDO</b> pinot grigio, Italy	11¾	17½	49
<b>KIM CRAWFORD</b> sauvignon blanc, New Zealand	13¾	20½	57
<b>MISSION HILL RESERVE VQA</b> riesling, Okanagan	12¾	18¾	52
<b>IMAGERY</b> chardonnay, California	12¾	18¾	52
<b>BURROWING OWL VQA</b> chardonnay, Okanagan			69
<b>AUSTIN HOPE</b> chardonnay, California			72
<b>GÉRARD BERTRAND</b> orange gold, France			59

## RED

	6oz	9oz	750ml
<b>VISTA POINT</b> cabernet sauvignon, California	10¾	15¾	44
<b>PROPHECY</b> pinot noir, California	12¾	18¾	52
<b>RODNEY STRONG SELECT</b> merlot, California			53
<b>STAGS' LEAP</b> merlot, California			115
<b>NIPOZZANO CHIANTI RISERVA</b> sangiovese, Italy	13¾	20½	57
<b>FAMILLE PERRIN RÉSERVE</b> <b>CÔTES DU RHÔNE</b> grenache blend, France			52
<b>RAVENSWOOD</b> zinfandel, California			45
<b>19 CRIMES</b> shiraz, Australia	11¾	17½	49
<b>BLACK SAGE</b> cabernet franc, Okanagan	13¾	20½	57
<b>TOM GORE</b> cabernet sauvignon, California	13¾	20½	57
<b>LIBERTY SCHOOL</b> cabernet sauvignon, California			58
<b>BERINGER KNIGHTS VALLEY</b> cabernet sauvignon, California			80
<b>DECOY</b> cabernet sauvignon, California			78
<b>LOUIS M MARTINI</b> cabernet sauvignon, California			95
<b>AUSTIN HOPE</b> cabernet sauvignon, California			150
<b>ALAMOS</b> malbec, Argentina	11¾	17½	49
<b>BATASIOLO BAROLO</b> nebbiolo, Italy			77
<b>CAMPO VIEJO RESERVA</b> rioja, Spain	12¾	18¾	52



## SPARKLING BY THE BOTTLE



### SANTA MARGHERITA

prosecco, Italy  
12 (5oz) | 60 (750ml)

### RUFFINO PROSECCO ROSÉ

sparkling, Italy 49 (750ml)

### VEUVE CLICQUOT BRUT

champagne, France 159 (750ml)