



*“ 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

ARANCINI & PROSCIUTTO ^{NEW}

breaded cheese & risotto balls, prosciutto ham, grana padano cheese, tomato sauce 16

DRY RIBS

salt & pepper 18¼

CASHEW CHILI CHICKEN

crispy chicken breast, 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 16¾

TUNA SUSHI STACK ^M

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

CALAMARI

with tempura shrimp, garlic dip & tangy thai 19¼

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 19¼

CASHEW CHICKEN LETTUCE WRAPS ^M

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

NACHOS [✓] (gc)

fresh white corn chips 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)

with garlic baguette 15¼

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, & italian vinaigrette 18¼

add grilled chicken breast or tofu 6¼

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 25¼

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 3½

OUR BEEF BURGERS ARE 100% CANADIAN GROUND CHUCK

BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 23¼

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¼

CHEESEBURGER (gc)

aged white cheddar, burger sauce 20¼

add bacon or sautéed mushrooms 2 ea

VEGETARIAN & PLANT BASED

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 18¼

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 21¼

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 24¼

VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23¼

SHORT RIB BEEF DIP ^{NEW}

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 21¼

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 21¼

BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm 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

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,
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 31¾

BABY BACK RIBS (gc)

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

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

TUNA POKE BOWL (gc)

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

GRILLED TO PERFECTION

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ROSE

	6oz	9oz	750ml
SAINTLY VQA rosé, Canada	12¾	18¾	52
GRIS BLANC ROSÉ BY GÉRARD BERTRAND gris blanc rosé, France	13¾	19¾	55

WHITE

	6oz	9oz	750ml
VISTA POINT pinot grigio, California	10¾	15¾	44
CAPOSALDO pinot grigio, Italy	11¾	17½	49
WILLIAM FEVRE petit chablis, France			80
TINHORN CREEK VQA pinot gris, Okanagan	11¾	17½	49
MISSION HILL VQA sauvignon blanc, Okanagan			49
KIM CRAWFORD sauvignon blanc, New Zealand	12¾	18¾	52
SEE YA LATER RANCH VQA riesling, Okanagan	11¾	17¾	49
IMAGERY chardonnay, California	12¾	18¾	52
BURROWING OWL VQA chardonnay, Okanagan			68
AUSTIN HOPE chardonnay, California			72
GÉRARD BERTRAND orange gold, France			65

RED

	6oz	9oz	750ml
VISTA POINT cabernet sauvignon, California	10¾	15¾	44
SEE YA LATER RANCH VQA pinot noir, Okanagan	11¾	17½	49
LIQUIDITY VQA pinot noir, Okanagan			69
TINHORN CREEK VQA merlot, Okanagan	12¾	18¾	52
NIPOZZANO CHIANTI RISERVA sangiovese, Italy	13¾	20½	57
THE HATCH meritage, Canada			92
FAMILLE PERRIN RÉSERVE CÔTES DU RHÔNE grenache blend, France			52
LAUGHING STOCK red blend, Okanagan			70
RAVENSWOOD zinfandel, California			45
19 CRIMES shiraz, Australia	12¾	18¾	52
BURROWING OWL VQA syrah, Okanagan			89
BLACK SAGE cabernet franc, Okanagan	13¾	20½	57
TOM GORE cabernet sauvignon, California	12¾	18¾	52
DECOY cabernet sauvignon, California			85
CULMINA VQA cabernet sauvignon, Okanagan			95
STAGS' LEAP cabernet sauvignon, California			120
AUSTIN HOPE cabernet sauvignon, California			150
BATASIOLO BAROLO nebbiolo, Italy			82
DOÑA PAULA LOS CARDOS malbec, Argentina	12¾	18¾	52

SPARKLING
BY THE BOTTLE

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

RUFFINO PROSECCO ROSÉ
sparkling, Italy 42 (750ml)

VEUVE CLICQUOT BRUT
champagne, France 165 (750ml)