



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

## APPETIZERS

### 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 17

### TUNA SUSHI STACK

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

### SWEET POTATO FRIES (gc)

garlic dip 12¾

### CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

### DRY RIBS

salt & pepper 18¾

### TINY TUNA TACOS

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 17

### ROASTED TOMATOES & WHIPPED FETA (gc)

baby tomatoes, fresh herbs, toasted sourdough bread 21

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 19¾

### CASHEW CHICKEN LETTUCE WRAPS

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 3¾  
add carne chicken or spicy beef 8  
add spicy black bean crumble 8

SAVOUR & SHARE

 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

with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

11½ cup | 15 bowl | add garlic baguette 2

### CAESAR SALAD (gc)

with garlic baguette 16

### SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 19

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 19

substitute boston clam chowder 3½

### FANCY BEET SALAD <sup>NEW</sup> (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps 21

### THAI CHICKEN SALAD M

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 26

### 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 29

### 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

add grilled chicken breast or tofu 8

add grilled prawns 10 | add pan seared salmon 11

## 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 super greens salad or caesar salad 3

substitute feature soup, boston clam chowder,

sweet potato fries or truffle parm fries 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 24

### LOADED CHEESEBURGER (gc)

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

### CHEESEBURGER (gc)

aged white cheddar, burger sauce 21½

add bacon or sautéed mushrooms 2 ea

## VEGETARIAN & PLANT BASED

### SMASHED AVOCADO DIP (gc)

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

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

baby tomatoes, fresh herbs, toasted sourdough 21

### 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, avocado, strawberries, aged cheddar, roasted seed & quinoa, italian vinaigrette 19

### FANCY BEET SALAD <sup>NEW</sup> (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps 21

### BLACK BEAN TACOS (gc)

spicy black bean crumble, corn salsa, pickled red onions, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22

### BEYOND MEAT BURGER (V)

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

### TOFU THAI CURRY LAKSA (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26

### VEGETARIAN POWER BOWL (V)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 25

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

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 25

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 23½

substitute grilled chicken breast with no spice

### CHICKEN TENDERS

classic, buffalo or tangy thai 21¾

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime & spicy aioli with fresh white corn chips + guacamole 22

### BLACK BEAN TACOS (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22

### BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun 23½

## 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® 49

### RIB EYE (gc)

13oz Canadian AAA beef 57

### TENDERLOIN (gc)

7oz Canadian AAA beef, demi-glace 53

### PERFECT WITH STEAKS

blue cheese 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 & salsa 36

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &  
fresh seasonal vegetables 33½

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,  
fresh avocado & pico de gallo 33

### BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce  
half rack 32 | full rack 42

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 38

## PASTAS & BOWLS

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,  
sesame seeds & spicy mayo 26½

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,  
rice noodles, fresh vegetables & sprouts 27

### 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 25½

### VINDALOO (gc)

sautéed onions & peppers, jasmine rice, yogurt drizzle +  
garlic buttered naan 27  
choose chicken or beef

### TUNA POKE BOWL

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

M Moxies signature V 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.

## ROSE

SAINTLY rosé, Canada

GRIS BLANC ROSÉ BY GÉRARD BERTRAND

gris blanc rosé, France

6oz 9oz 750ml

55

13¾ 20½ 57

## WHITE

JACKSON TRIGGS pinot grigio, Canada

CAPOSALDO pinot grigio, Italy

WILLIAM FEVRE petit chablis, France

TINHORN CREEK pinot gris, Canada

MISSION HILL sauvignon blanc, Canada

SELAKS sauvignon blanc, New Zealand

KIM CRAWFORD sauvignon blanc, New Zealand

QUINTA DA AVELEDA vinho verde, Portugal

SEE YA LATER RANCH riesling, Canada

QUAILS' GATE FIELD &amp; FLIGHT chardonnay, Canada

MISSION HILL RESERVE chardonnay, Canada

BURROWING OWL chardonnay, Canada

GÉRARD BERTRAND orange gold, France

6oz 9oz 750ml

11¾ 16¾ 47

11¾ 17½ 49

80

12¾ 18¾ 52

49

11¾ 17½ 49

12¾ 18¾ 52

11¾ 17½ 49

49

12¾ 18¾ 52

60

72

65

## RED

JACKSON TRIGGS cabernet sauvignon, Canada

SEE YA LATER RANCH pinot noir, Canada

LIQUIDITY pinot noir, Canada

TINHORN CREEK merlot, Canada

NIPOZZANO CHIANTI RISERVA sangiovese, Italy

MISSION HILL RESERVE meritage, Canada

THE HATCH meritage, Canada

FAMILLE PERRIN RÉSERVE

CÔTES DU RHÔNE grenache blend, France

LAUGHING STOCK red blend, Canada

19 CRIMES shiraz, Australia

BURROWING OWL syrah, Canada

BLACK SAGE VINEYARD cabernet franc, Canada

BLACK SAGE VINEYARD cabernet sauvignon, Canada

WYNNS BLACK LABEL

cabernet sauvignon, Australia

CULMINA cabernet sauvignon, Canada

BATASIOLO BAROLO nebbiolo, Italy

TERRAZAS DE LOS ANDES RESERVA

malbec, Argentina

6oz 9oz 750ml

11¾ 16¾ 47

12¾ 18¾ 52

75

12¾ 18¾ 52

13¾ 20½ 57

70

92

52

70

12¾ 18¾ 52

82

57

13¾ 20½ 57

85

95

82

13¾ 20½ 57

TUESDAY & WEDNESDAY •  
1/2  
PRICE BOTTLES OF WINE •

## SPARKLING



SANTA MARGHERITA

prosecco, Italy

12 (5oz) | 60 (750ml)

RUFFINO PROSECCO ROSÉ

sparkling, Italy 47 (750ml)

VEUVE CLICQUOT BRUT

champagne, France 175 (750ml)