



*“ 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

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

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 12¾

SWEET POTATO FRIES (gc)

garlic dip 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, seeded artisan bread 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
11½ cup | 14½ bowl | add garlic baguette 2

CAESAR SALAD (gc)

with 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

SWEET POTATO FRIES (V) (gc)

garlic dip 12¾

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

baby tomatoes, fresh herbs, seeded artisan bread 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

BLACKENED CHICKEN BURGER (gc)

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

substitute grilled chicken breast with no spice

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

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms,
horseradish, roasted garlic aioli, cheese & au jus 25

BT'S CRISPY CHICKEN SANDWICH M

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

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, creamy mashed potatoes & salsa cado 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 31¼

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 36¼

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 25¼

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 27¼

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ROSÉ

	6oz	9oz	Bottle
SAINTLY VQA rosé, Canada	12¾	18¾	52
GRIS BLANC ROSÉ BY GÉRARD BERTRAND gris blanc rosé, France	12¾	18¾	52

WHITE

	6oz	9oz	Bottle
VISTA POINT pinot grigio, California	10¾	15¾	44
DR. L riesling, Germany			45
CAPOSALDO pinot grigio, Italy	11¾	17½	49
SANDHILL VQA pinot gris, Okanagan			50
WILLIAM FEVRE petit chablis, France			90
CONO SUR sauvignon blanc, Chile	11¾	17½	49
KIM CRAWFORD sauvignon blanc, New Zealand	12¾	18¾	52
JACOB'S CREEK chardonnay, Australia	10¾	15¾	44
WAYNE GRETZKY VQA chardonnay, Canada			45
GÉRARD BERTRAND orange gold, France			65

RED

	6oz	9oz	Bottle
VISTA POINT cabernet sauvignon, California	10¾	15¾	44
MIRASSOU pinot noir, California	11¾	17½	49
LOUIS LATOUR BOURGOGNE pinot noir, France			77
SANTA CAROLINA merlot, Chile	10¾	15¾	44
NIPOZZANO CHIANTI RISERVA sangiovese, Italy	13¾	20¾	57
PETER LEHMANN red blend, Australia	10¾	15¾	44
FAMILLE PERRIN RÉSERVE CÔTES DU RHÔNE grenache blend, France			55
RAVENSWOOD zinfandel, California			49
TOM GORE cabernet sauvignon, California	12¾	18¾	52
LIBERTY SCHOOL cabernet sauvignon, California			59
DECOY cabernet sauvignon, California			86
BERINGER KNIGHTS VALLEY cabernet sauvignon, California			105
AUSTIN HOPE cabernet sauvignon, California			169
ALAMOS malbec, Argentina	11¾	17½	49
BATASIOLO BAROLO nebbiolo, Italy			98
FOLONARI SUPERIORE ripasso, Italy			55



SPARKLING BY THE BOTTLE



SANTA MARGHERITA
prosecco, Italy
13 (5oz) | 65 (750ml)

RUFFINO PROSECCO ROSÉ
sparkling, Italy 65 (750ml)