



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

SAVOUR & SHARE

## APPETIZERS

### CRAB CAKE\*

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 25

### HOT BAKED CRAB DIP\*

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 25

### MAPLE GLAZED BRUSSELS SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 15

### 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

### STEAK BITES\* M

marinated sirloin, dijon horseradish aioli 22

### THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 18

### 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 whipped feta cheese, garlic & fresh herbs + garlic crostini 18

### FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime 14

### 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 22

### 1 LB CHEESE NACHOS V (gc)

fresh pico de gallo & guacamole 22  
add beef or blackened chicken 7

**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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity will be added to parties of 6 or more.

## SOUP & SALADS

### FRENCH ONION SOUP 12

#### CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15

#### SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16

#### ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 24

#### KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 17

#### STEAK SALAD\* (gc)

fresh artisan greens, feta & goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 28

#### SALMON & AVOCADO COBB SALAD\* M (gc)

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

#### SEARED GINGER TUNA SALAD\*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 26

add grilled chicken 8    add blackened shrimp 10  
add scottish salmon\* 13

## 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.

#### THE CHEESEBURGER\* (gc)

cheddar, burger sauce 20  
add sautéed onions 2  
add bacon or ½ avocado 3 each

#### LETTUCE "BUN" BURGER\* (gc)

cheddar, burger sauce, fresh iceberg lettuce  
+ side super greens salad 20

#### THE LOADED CHEESEBURGER\* (gc)

aged white & orange cheddar, burger sauce, sautéed onions, bacon & bbq sauce 24

#### BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce, on a toasted buttered brioche bun + side super greens salad 20

## VEGETARIAN & PLANT BASED

#### MUSHROOM ZEN BOWL V

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice 24

#### SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16

#### VEGAN FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo & lime 14

#### VEGAN POTSTICKERS V

vegan dumplings with chili ponzu & fresh mango salsa 15

#### ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese, fresh herbs & garlic + garlic crostini 18

#### VEGAN TOFU LETTUCE WRAPS V

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 22

#### BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 20

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

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo 20

#### MISO RAMEN\* V

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 19

#### STEAK SANDWICH NEW

5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, zesty horseradish aioli 28

#### MAHI SANDWICH\*

blackened mahi mahi with mango slaw & garlic herb aioli  
+ side super greens salad 23

#### BLACKENED CHICKEN SANDWICH (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 21

#### CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun 20

#### BLACKENED SHRIMP TACOS M (gc)

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 21

substitute sweet potato fries or truffle fries 3  
substitute gluten-free bun, no charge

## STEAKS

served with your choice of mashed potatoes, lemon quinoa or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

*We are proud  
to serve USDA Prime*

sourced from a selection of the  
best ranches across America

**PRIME NEW YORK\*** (gc) 12 oz 54

**PRIME RIB EYE\*** (gc) 16 oz 57

**TENDERLOIN FILET\*** (gc)

classic grilled filet with house-made red wine demi  
6 oz 47 9 oz 54

**STEAK FRITES\*** (gc)

prime 8 oz sirloin, chimichurri, arugula,  
fresh cut fries 35

### PERFECT WITH STEAKS

blackened shrimp skewer (gc) 10

rosemary truffle butter (gc) 5

cremini mushroom sauce 5

## MAINS

**BLACKENED MAHI MAHI\*** **M** (gc)

spiced mahi mahi with chorizo & corn hash,  
creamy mashed potatoes & salsacado 32

**SCOTTISH SALMON\***

ancient grains, lemon herb sauce,  
fresh seasonal vegetables 33

**CHIPOTLE MANGO CHICKEN** **M** (gc)

with a sweet & smoky dry rub, lemon quinoa,  
seasonal vegetables, avocado & pico de gallo 31

**BABY BACK RIBS** (gc)

fall off the bone tender pork ribs,  
choice of side + fresh seasonal vegetables  
half rack 29 full rack 38



## PASTAS & BOWLS

**MUSHROOM ZEN BOWL** **V**

crispy shiitake protein, wild mushrooms, fresh sautéed  
vegetables, cashews, soy ginger glaze & jasmine rice 24

**ITALIAN SAUSAGE PAPPARDELLE** **NEW**

fresh cooked pork sausage, tomato ragù, italian herbs,  
manchego cheese, fresh pappardelle pasta &  
garlic ciabatta baguette 24

**CHICKEN MADEIRA RIGATONI** **M**

pan roasted chicken with creamy mushroom &  
madeira wine sauce, rosemary, lemon &  
garlic ciabatta baguette 23

**VEGETARIAN POWER BOWL\*** **V** (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,  
fresh vegetables, crisp greens, quinoa, thai peanut dressing  
& spicy mayo 20

add sushi grade ahi 10 add chicken 8

**MISO RAMEN\*** **V**

miso broth, traditional ramen noodles, chili garlic,  
sesame oil, shiitake mushrooms, scallions &  
soft boiled egg 19

add pork belly or shrimp 8

**RED THAI CURRY** (gc)

classic creamy red thai sauce, cashews, fresh vegetables,  
jasmine rice 19

add chicken or shrimp 7

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## SOCIALS

	6oz	9oz	Bottle
<b>SOCIAL WHITE</b> Canyon Road, Chardonnay	9	14	35
<b>SOCIAL RED</b> Canyon Road, Cabernet Sauvignon	9	14	35

## BUBBLES

<b>PROSECCO</b> Ruffino, Italy	11	-	43
<b>PROSECCO ROSÉ</b> La Marca, Italy	11	-	43
<b>SPARKLING WINE</b> Mionetto Alcohol-removed, Italy	11	-	-

## ROSÉ

<b>ROSÉ</b> A to Z Wineworks, Oregon	13	19	51
<b>ROSÉ</b> Miraval, Côtes de Provence, France	17	25	67

## WHITE

<b>RIESLING</b> Kessler R Kabinett, Pfalz, Germany	12	18	47
<b>PINOT GRIGIO</b> Tommasi Le Rosse, Italy	13	19	51
<b>PINOT GRIGIO</b> Jermann, Venezia Giulia, Italy	17	25	67
<b>SAUVIGNON BLANC</b> Kim Crawford, New Zealand	12	18	47
<b>SAUVIGNON BLANC</b> DAOU, California	14	21	55
<b>CHARDONNAY</b> Joel Gott, California	12	18	47
<b>CHARDONNAY</b> Hartford Court, California	17	25	67
<b>CHARDONNAY</b> Duckhorn, California	19	28	75

## RED

<b>PINOT NOIR</b> Meiomi, California	13	19	51
<b>PINOT NOIR</b> Ponzi, Oregon	20	30	79
<b>MERLOT</b> Decoy, California	13	19	51
<b>RED BLEND</b> The Paring, California	19	28	75
<b>RED BLEND</b> Prisoner Wine Co, California	25	37	99
<b>GRENACHE, SYRAH, MOURVÈDRE</b> Casadei Sogno Mediterraneo, Tuscany, Italy	15	22	59
<b>MALBEC</b> Finca Decero Remolinos, Argentina	15	22	59
<b>CABERNET SAUVIGNON</b> Substance, Columbia Valley, Washington	13	19	51
<b>CABERNET SAUVIGNON</b> Decoy Limited, Alexander Valley, California	17	25	67
<b>CABERNET SAUVIGNON</b> Caymus, California	25	37	99
<b>CABERNET SAUVIGNON</b> Austin Hope, Paso Robles, California (1L)	22	33	108



\*includes bottles of wine  
\$200 or less.

AT THE BAR

*All of our desserts  
are 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 pecan 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 15

**ESPRESSO MARTINI**  
ketel one vodka, kahlúa, caffè borghetti,  
espresso, cane sugar 16  
substitute casamigos reposado +1