



*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 26

HOT BAKED CRAB DIP*

creamy dip with lump crab, aged white cheddar,
lemon & garlic crostini 26

MAPLE GLAZED BRUSSELS SPROUTS (gc)

with pancetta bacon, miso maple glaze &
toasted almonds 16

POTSTICKERS

pork dumplings with chili ponzu & fresh
mango salsa 16

CALAMARI

with tempura shrimp, shishito peppers,
sriracha aioli & sweet chili sauce 20

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi,
soy sauce 21

STEAK BITES* M

marinated sirloin, dijon horseradish aioli 23

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers,
cashews 19

TUNA SUSHI STACK* M (gc)

sushi grade tuna stacked with seasoned rice,
avocado, mango, soy ginger glaze & spicy mayo +
seasoned prawn crackers 21

ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese,
garlic & fresh herbs + garlic crostini 19

FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo,
feta cheese & lime 15

POUTINE M

fresh cut fries, hot beef gravy,
cheese curds & chives 15

CASHEW CHICKEN LETTUCE WRAPS M

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

1 LB CHEESE NACHOS V (gc)

fresh pico de gallo & guacamole 23
add beef or blackened chicken 7½

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 13

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 16

SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 25

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 18

STEAK SALAD* (gc)

fresh artisan greens, feta & goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 29

SALMON & AVOCADO COBB SALAD* M (gc)

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 28

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 27

add grilled chicken 8½ add blackened shrimp 10½
add scottish salmon* 13½

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 21
add sautéed onions 2½
add bacon or ½ avocado 3½ each

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce
+ side super greens salad 21

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce, sautéed onions, bacon & bbq sauce 25

BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce, on a toasted buttered brioche bun + side super greens salad 21

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL V

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice 25

SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

VEGAN FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo & lime 15

VEGAN POTSTICKERS V

vegan dumplings with chili ponzu & fresh mango salsa 16

ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese, fresh herbs & garlic + garlic crostini 19

VEGAN TOFU LETTUCE WRAPS V

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

BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 21

VEGETARIAN POWER BOWL* V (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo 21

MISO RAMEN* V

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 20

STEAK SANDWICH NEW

5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, zesty horseradish aioli 29

MAHI SANDWICH*

blackened mahi mahi with mango slaw & garlic herb aioli
+ side super greens salad 24

BLACKENED CHICKEN SANDWICH (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 22

CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun 21

BLACKENED SHRIMP TACOS M (gc)

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 22

substitute sweet potato fries or truffle fries 3½
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 56

PRIME RIB EYE* (gc) 16 oz 59

TENDERLOIN FILET* (gc)

classic grilled filet with house-made red wine demi
6 oz 49 9 oz 56

STEAK FRITES* (gc)

prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 36

PERFECT WITH STEAKS

blackened shrimp skewer (gc) 10½

rosemary truffle butter (gc) 5½

cremini mushroom sauce 5½

MAINS

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

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado 34

SCOTTISH SALMON*

ancient grains, lemon herb sauce,
fresh seasonal vegetables 35

CHIPOTLE MANGO CHICKEN **M** (gc)

with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & pico de gallo 33

BABY BACK RIBS (gc)

fall off the bone tender pork ribs,
choice of side + fresh seasonal vegetables
half rack 31 full rack 40



PASTAS & BOWLS

MUSHROOM ZEN BOWL **V**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 25

ITALIAN SAUSAGE PAPPARDELLE **NEW**

fresh cooked pork sausage, tomato ragù, italian herbs,
manchego cheese, fresh pappardelle pasta &
garlic ciabatta baguette 25

CHICKEN MADEIRA RIGATONI **M**

pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 24

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

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, quinoa, thai peanut dressing
& spicy mayo 21
add sushi grade ahi 11 add chicken 8½

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions &
soft boiled egg 20
add pork belly or shrimp 8½

RED THAI CURRY (gc)

classic creamy red thai sauce, cashews, fresh vegetables,
jasmine rice 20
add chicken or shrimp 7½

M Moxies signature

V Vegetarian items

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SOCIALS

	6oz	9oz	Bottle
SOCIAL WHITE Canyon Road, Chardonnay	9	14	35
SOCIAL RED Canyon Road, Cabernet Sauvignon	9	14	35

BUBBLES

PROSECCO Ruffino, Italy	11	-	43
PROSECCO ROSÉ La Marca, Italy	11	-	43
SPARKLING WINE Mionetto Alcohol-removed, Italy	11	-	-

ROSÉ

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

WHITE

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

RED

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

AT THE BAR



*includes bottles of wine
\$200 or less.

*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 15

KEY LIME PIE
graham cracker pecan crust, pecan
whipped cream, fresh lime zest 14

WHITE CHOCOLATE BROWNIE **M**
warm chocolate sauce, vanilla bean
ice cream & real whipped cream 14

STICKY TOFFEE PUDDING
served warm with candied pecans, buttery
caramel sauce, bourbon crème anglaise,
vanilla bean ice cream 15

CARAJILLO
licor 43, espresso 16

ESPRESSO MARTINI
ketel one vodka, kahlúa, caffè borghetti,
espresso, cane sugar 17
substitute casamigos reposado +2