



“ 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

SAVOUR & SHARE

APPETIZERS

CRAB CAKE* NEW

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

HOT BAKED CRAB DIP* NEW

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

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 15

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 14

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 19

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 19

STEAK BITES* **M**

marinated sirloin, dijon horseradish aioli 20

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 17

TUNA SUSHI STACK* **M** (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

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 21

1 LB CHEESE NACHOS **V** (gc)

fresh pico de gallo & guacamole 21
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 11**CAESAR SALAD** (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15
add grilled chicken 7 | add blackened shrimp 10
add scottish salmon* 12

SUPER GREENS SALAD **V** **NEW**

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16
add grilled chicken 7 | add blackened shrimp 10
add scottish salmon* 12

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 23

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 17
add grilled chicken 7 | add blackened shrimp 10
add scottish salmon* 12

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 26

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

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 25

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.
substitute sweet potato fries 2 | add truffle aioli 2
substitute gluten-free bun, no charge

THE CHEESEBURGER* (gc)

cheddar, burger sauce 19
add sautéed mushrooms 2
add bacon or ½ avocado 3 each

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce
+ side super greens salad 19

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce 23

VEGETARIAN & PLANT BASED

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

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

SUPER GREENS SALAD **V** **NEW**

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 14

ROASTED TOMATO BRUSCHETTA **M** **V**

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

VEGAN TOFU LETTUCE WRAPS **V**

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 21

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, cauliflower rice, thai peanut dressing & spicy mayo 19

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 18

CRISPY CHICKEN SANDWICH **NEW**

breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun 20

CITRUS HABANERO MAHI SANDWICH **NEW**

spiced mahi mahi with mango slaw & garlic herb aioli + side super greens salad 21

BLACKENED CHICKEN BURGER (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 20

BEYOND MEAT BURGER **V** (gc)

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

BLACKENED SHRIMP TACOS **M** (gc)

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 20

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy dijon horseradish + au jus 19

STEAKS

served with your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon. 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 52

PRIME RIB EYE* (gc) 16 oz 55

TENDERLOIN FILET* (gc)
classic grilled filet with house-made red wine demi
6 oz 45 9 oz 52

STEAK FRITES* (gc)
prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 35

PERFECT WITH STEAKS

jumbo 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 30

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 & salsa fresca 30

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

LINGUINE BOLOGNESE
made from scratch linguine, traditional beef ragù,
fresh herbs, grana padano cheese & garlic
ciabatta baguette 23

CHICKEN MADEIRA RIGATONI M
pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 22

VEGETARIAN POWER BOWL* **V** (gc)
marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 19
add sushi grade ahi 10 add chicken 7

MISO RAMEN* **V**
miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions &
soft boiled egg 18
add pork belly or shrimp 8

RED THAI CURRY (gc)
fresh sautéed veggies, cashews, jasmine rice &
buttered naan 18 add chicken or shrimp 7

M Moxies signature

V Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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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

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 Long Meadow Ranch, California	16	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 Daou Pessimist, California	16	24	63
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 13

KEY LIME PIE
graham cracker crust, pecan whipped
cream, fresh lime zest 12

WHITE CHOCOLATE BROWNIE **M**
warm chocolate sauce, vanilla bean
ice cream & real whipped cream 12

STICKY TOFFEE PUDDING
served warm with candied pecans, buttery
caramel sauce, bourbon crème anglaise,
vanilla bean ice cream 13

CARAJILLO
licor 43, espresso 15

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