



“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

ARANCINI & PROSCIUTTO ^{NEW}

breaded cheese & risotto balls, prosciutto ham, grana padano cheese, tomato sauce 16

CRISPY RICE SUSHI BITES ^{NEW}

diced ahi tuna, spicy mayo, soy & ginger 16

DRY RIBS

salt & pepper 18¼

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 16¼

TUNA SUSHI STACK **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21½

CALAMARI

with tempura shrimp, garlic dip & tangy thai 19¼

ROASTED TOMATOES & WHIPPED FETA **M** [✓] (gc)

baby tomatoes, fresh herbs, toasted sourdough 20½

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 19¼

CASHEW CHICKEN LETTUCE WRAPS **M**

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

NACHOS [✓] (gc)

fresh white corn chips 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 6¼

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

1½ cup | 14½ bowl | add garlic baguette 2

CAESAR SALAD (gc)

with garlic baguette 15¼

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, & italian vinaigrette 18¼

add grilled chicken breast or tofu 6¼

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 25¼

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 3½

OUR BEEF BURGERS ARE 100% CANADIAN GROUND CHUCK

BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 23¼

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¼

CHEESEBURGER (gc)

aged white cheddar, burger sauce 20¼

add bacon or sautéed mushrooms 2 ea

VEGETARIAN & PLANT BASED

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

baby tomatoes, fresh herbs, toasted sourdough 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 18¼

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 21¼

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 24¼

VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23¼

SHORT RIB BEEF DIP ^{NEW}

braised beef rib, caramelized onions, aged cheddar, garlic aioli, dijon, toasted sourdough + au jus 24

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 21¼

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 21¼

BT'S CRISPY CHICKEN SANDWICH (M)

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

BLACKENED CHICKEN BURGER (gc)

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

substitute grilled chicken breast with no spice



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

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 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 31¾

BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce
half rack 30 | full rack 40

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 25¾

TUNA POKE BOWL (gc)

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

GRILLED TO PERFECTION

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ROSÉ

	6oz	9oz	750ml
SAINTLY VQA rosé, Canada	12¾	18¾	52
GRIS BLANC ROSÉ BY GÉRARD BERTRAND gris blanc rosé, France	12¾	18¾	52

WHITE

	6oz	9oz	750ml
VISTA POINT pinot grigio, California	10¾	15¾	44
CAPOSALDO pinot grigio, Italy	11¾	17½	49
KIM CRAWFORD sauvignon blanc, New Zealand	13¾	20½	57
MISSION HILL RESERVE VQA riesling, Okanagan	12¾	18¾	52
IMAGERY chardonnay, California	12¾	18¾	52
BURROWING OWL VQA chardonnay, Okanagan			69
AUSTIN HOPE chardonnay, California			72
GÉRARD BERTRAND orange gold, France			59

RED

	6oz	9oz	750ml
VISTA POINT cabernet sauvignon, California	10¾	15¾	44
PROPHECY pinot noir, California	12¾	18¾	52
RODNEY STRONG SELECT merlot, California			53
STAGS' LEAP merlot, California			115
NIPOZZANO CHIANTI RISERVA sangiovese, Italy	13¾	20½	57
FAMILLE PERRIN RÉSERVE CÔTES DU RHÔNE grenache blend, France			52
RAVENSWOOD zinfandel, California			45
19 CRIMES shiraz, Australia	11¾	17½	49
BLACK SAGE cabernet franc, Okanagan	13¾	20½	57
TOM GORE cabernet sauvignon, California	13¾	20½	57
LIBERTY SCHOOL cabernet sauvignon, California			58
BERINGER KNIGHTS VALLEY cabernet sauvignon, California			80
DECOY cabernet sauvignon, California			78
LOUIS M MARTINI cabernet sauvignon, California			95
AUSTIN HOPE cabernet sauvignon, California			150
ALAMOS malbec, Argentina	11¾	17½	49
BATASIOLO BAROLO nebbiolo, Italy			77
CAMPO VIEJO RESERVA rioja, Spain	12¾	18¾	52

SPARKLING
BY THE BOTTLE**SANTA MARGHERITA**

prosecco, Italy
12 (5oz) | 60 (750ml)

RUFFINO PROSECCO ROSÉ

sparkling, Italy 49 (750ml)

VEUVE CLICQUOT BRUT

champagne, France 159 (750ml)