

## BRUNCH

### Share Items

**BRIOCHE BITES**  brioche french toast bites with house-made caramel sauce 12

**AVOCADO TOAST\***  santa fe style avocado toast with pico & bean salsa, toasted ciabatta 15  
add two poached eggs 4½

**ACAI BOWL**  acai sorbet, pineapple, strawberries, bananas, granola & coconut 14

**BREAKFAST TACOS\*** potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole 17

**SOUTHWEST OMELET\*** bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 17

**SMOKED SALMON BAGEL\*** served open faced with fresh smashed avocado, cream cheese & soft boiled egg + fresh fruit 15

**VEGETARIAN HUEVOS RANCHEROS\***  sunny-side eggs, cheese & black bean filled tortillas, bell peppers, ancient grains, enchilada sauce + avocado 15 add chicken 3½

**FRENCH TOAST**  crown royal strawberries & syrup + whipped cream 18

**VEGETARIAN EGG WHITE OMELET\***  spinach & arugula, mushrooms, onions, tomatoes, goat cheese, multi-grain toast + fresh fruit 16

**SAUSAGE HASH\*** poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 18

**PANCETTA & AGED WHITE CHEDDAR BENEDICT\*** pancetta bacon, hollandaise, home fries + fresh fruit 17

**BRUNCH BURGER\*** a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + home fries 19½

**STEAK & EGGS\*** 8 oz prime sirloin, three eggs, home fries + multi-grain toast 30

**CLASSIC BREAKFAST\*** three eggs, your choice of bacon or sausage with home fries + multi-grain toast 16

## ZERO PROOF

**DRIP COFFEE** lavazza top class, 100% arabica with hints of milk chocolate & hazelnut 4

**TEA** ask your server for our tea selection 4

**ESPRESSO** 4

**LATTE OR CAPPUCCINO** 5

**JUICE** orange, grapefruit, pineapple orange 5

**RED BULL** regular, sugarfree or tropical 6

**ROSEMARY GRAPEFRUIT TONIC** non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, fever-tree ginger beer 9

**TROPIC THUNDER** non-alcoholic cocktail, seedlip garden 108, passion fruit, citrus, chili lime rim 9

**NUTTY CHAI COLD BREW** non-alcoholic cocktail, real hazelnut, chai syrup, lavazza organic cold brew 9

**LAVAZZA ORGANIC COLD BREW** 5

## HANDCRAFTED COCKTAILS

**BLOODY MARY** ketel one vodka, zing zang 13

**THE GREAT CANADIAN CAESAR** wheatley vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 13

**RED SANGRIA** red wine, fonseca ruby port, fresh fruit, citrus, fresh juices 13

**ROSÉ SANGRIA** la marca prosecco rosé, western son peach vodka, cointreau, pressed orange 13

**MIMOSA** sparkling wine & choice of pineapple orange, grapefruit or orange juice 12

**APEROL SPRITZ** aperol, ruffino prosecco, fever-tree club soda 15

**HUGO SPRITZ** st-germain elderflower liqueur, ruffino prosecco, fever-tree club soda 15

**GRAPEFRUIT SPRITZ** la marca prosecco rosé, aperol, owen's rio red grapefruit 15

**CARAJILLO** lavazza organic cold brew, licor 43, cinnamon stick 16

**ESPRESSO MARTINI** ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17 substitute casamigos reposado +1

## MIMOSAS

### 1 PICK YOUR BUBBLES

**CAVA**, poema brut, spain 40

**PROSECCO**, ruffino, italy 43

**CHAMPAGNE**, perrier-jouët grand brut, france ~~115~~ 95

**CHAMPAGNE**, veuve clicquot brut, france 145 125

**CHAMPAGNE**, bollinger special cuvée brut, france 175- 150

**CHAMPAGNE**, armand de brignac ace of spades brut gold, france 550 450

### 2 PAIR WITH JUICE

**PINEAPPLE ORANGE**

**GRAPEFRUIT**

**ORANGE**

includes two juices, each additional \$3.

**CHAMPAGNE  
HAPPY HOUR**

 Vegetarian items

Not all ingredients 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.

## APPETIZERS

### CRAB CAKE\* NEW

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 26

### HOT BAKED CRAB DIP\* NEW

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

### MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 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 20

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

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20

### STEAK BITES\* M

marinated sirloin, dijon horseradish aioli 21

### FRESH SMASHED GUACAMOLE ✓ (gc)

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

### POUTINE M

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

### 1 LB CHEESE NACHOS ✓ (gc)

fresh pico de gallo & guacamole 22  
add beef or blackened chicken 7½

## SOUP & SALADS

### FRENCH ONION SOUP 12

### CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 16  
add grilled chicken 7½ add blackened shrimp 10½  
add scottish salmon\* 12½

### SUPER GREENS SALAD ✓ NEW

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17  
add grilled chicken 7½ add blackened shrimp 10½  
add scottish salmon\* 12½

### KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 18  
add grilled chicken 7½ add blackened shrimp 10½  
add scottish salmon\* 12½

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

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 26

### ITALIAN CHOPPED SALAD (gc)

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

### STEAK SALAD\* (gc)

fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with goat cheese crostinis 27

### SEARED GINGER TUNA SALAD\*

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

## HANDHELDS & BOWL

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.  
served with fresh cut fries, unless otherwise indicated.  
substitute sweet potato fries 2½ | add truffle aioli 3  
substitute gluten-free bun, no charge

OUR BEEF BURGERS ARE  
100% CAB® GROUND CHUCK

### CRISPY CHICKEN SANDWICH NEW

breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun 21

### THE CHEESEBURGER\* (gc)

cheddar, burger sauce 20  
add sautéed mushrooms 2½  
add bacon or ½ avocado 3½ 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 mushrooms, bacon & bbq sauce 24

### BEYOND MEAT BURGER ✓ (gc)

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

### BLACKENED SHRIMP TACOS M (gc)

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

### FRENCH DIP\*

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy dijon horseradish + au jus 20

### VEGETARIAN POWER BOWL\* ✓ (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 20  
add sushi grade ahi 11 add chicken 7½

M Moxies signature ✓ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

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