

BRUNCH

Share Items

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce 13

AVOCADO TOAST*

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa 15 add two poached eggs 4

ACAI BOWL  acai sorbet, fresh fruit, granola, honey & coconut 16

BREAKFAST TACOS* potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole 18

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

SUNRISE EGG SANDWICH*  fried egg with cream cheese, avocado, cucumber, tomatoes & alfalfa sprouts on multi-grain toast + home fries 18

THE BIG BREAKFAST* three eggs, jalapeño pork sausage, smoked bacon, home fries, roasted tomato & multi-grain toast 19

FRENCH TOAST  crown royal strawberries & syrup + whipped cream 18

VEGETARIAN EGG WHITE OMELET*  spinach & arugula, mushrooms, onions, tomatoes, goat cheese, home fries, multi-grain toast + fresh fruit 17

FARMERS HASH* pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions + poached eggs, home fries & hollandaise 21

PANCETTA & AGED WHITE CHEDDAR BENEDICT* pancetta bacon, poached eggs, tomatoes on a toasted english muffin with 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 24

STEAK & EGGS* 8 oz prime sirloin, three eggs, roasted tomato, home fries + multi-grain toast 36

CRAB BENEDICT* lump crab meat, poached eggs, sautéed spinach & arugula on a toasted english muffin with hollandaise, home fries + fresh fruit 29

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 5

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, cold tea, fever-tree ginger beer 9

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

HANDCRAFTED COCKTAILS

BLOODY MARY ketel one vodka, zing zang 13

THE GREAT CANADIAN CAESAR tito's handmade vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 13

RED SANGRIA red wine, brandy, cointreau, fresh fruit & 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, ruffino prosecco, fever-tree club soda 15

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

BLACKBERRY BRAMBLE NEW bardstown origin series bourbon, blackberry, lemon juice 16

CARAJILLO licor 43, espresso 16

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

MIMOSAS

CHAMPAGNE HAPPY HOUR

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.

 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

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.