



*“ 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

**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

**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 8 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

#### STEAK SALAD\* (gc)

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

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

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25  
choose grilled chicken breast or scottish salmon

## 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  
substitute gluten-free bun, no charge

#### THE CHEESEBURGER\* (gc)

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

#### 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

#### 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

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

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## STEAKS

served with mashed potatoes & 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

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

### PERFECT WITH STEAKS

jumbo blackened shrimp skewer (gc) 10  
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, ancient grains,  
seasonal vegetables, avocado & salsa fresca 30





## PASTAS & BOWLS

**MUSHROOM ZEN BOWL**  *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\***  (gc)  
marinated tofu, shiitake mushrooms, soft boiled egg,  
fresh vegetables, crisp greens, cauliflower rice,  
thai peanut dressing & spicy mayo 19  
add chicken 7

**MISO RAMEN\***   
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

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AT THE BAR

**SOCIALS**

	6oz	9oz	Bottle
<b>SOCIAL WHITE</b> Canyon Road, Chardonnay	9	14	35
<b>SOCIAL RED</b> Canyon Road, Cabernet Sauvignon	9	14	35

**BUBBLES**

<b>PROSECCO</b> Ruffino, Italy	11	-	43
<b>PROSECCO ROSÉ</b> La Marca, Italy	11	-	43

**ROSÉ**

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

**WHITE**

<b>RIESLING</b> Kessler R Kabinett, Pfalz, Germany	12	18	47
<b>PINOT GRIGIO</b> Riff, Delle Venezie, Italy	11	16	43
<b>PINOT GRIGIO</b> Jermann, Venezia Giulia, Italy	17	25	67
<b>SAUVIGNON BLANC</b> Kim Crawford, New Zealand	12	18	47
<b>SAUVIGNON BLANC</b> Long Meadow Ranch, California	16	21	55
<b>CHARDONNAY</b> Joel Gott, California	12	18	47
<b>CHARDONNAY</b> Hartford Court, California	17	25	67
<b>CHARDONNAY</b> Duckhorn, California	19	28	75

**RED**

<b>PINOT NOIR</b> Meiomi, California	13	19	51
<b>MERLOT</b> Decoy, California	13	19	51
<b>RED BLEND</b> Daou Pessimist, California	16	24	63
<b>MALBEC</b> Finca Decero Remolinos, Argentina	15	22	59
<b>CABERNET SAUVIGNON</b> Substance, Washington	13	19	51
<b>CABERNET SAUVIGNON</b> Decoy Limited, California	17	25	67
<b>CABERNET SAUVIGNON</b> Caymus, California	25	37	99
<b>CABERNET SAUVIGNON</b> Austin Hope, California (1L)	22	33	108

*All of our  
desserts  
are made  
in house*

**DESSERT**

**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