

BRUNCH


Share Items

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce 14

AVOCADO TOAST*

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & corn salsa 16 add two poached eggs 4

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

BREAKFAST TACOS* potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole 19

SOUTHWEST OMELET* bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 18

SUNRISE EGG SANDWICH*  fried egg with cream cheese, avocado, cucumber, pickled onions, 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, feta & goat cheese, home fries, multi-grain toast + fresh fruit 18

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 18

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 25

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

BLOOD ORANGE SPRITZ ^{NEW} mionetto aperitivo alcohol free, mionetto alcohol removed sparkling wine, fever-tree club soda, liber & co. blood orange cordial 11

ZERO-PROOF MIMOSA ^{NEW} mionetto alcohol removed sparkling wine (200ml) & choice of pineapple orange, grapefruit or orange juice 11

ROSEMARY GRAPEFRUIT TONIC fresh rosemary, grapefruit juice, pineapple, cold tea, fever-tree ginger beer 11

TROPIC THUNDER seedlip garden 108, passion fruit, lemon juice, chili lime rim 11

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

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 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.

MOXIES

APPETIZERS

CRAB CAKE* lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 26

HOT BAKED CRAB DIP* creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 26

MAPLE GLAZED BRUSSELS 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 21

POTSTICKERS pork dumplings with chili ponzu & fresh mango salsa 16

THAI CHILI CHICKEN sweet chili sauce, sriracha aioli, cucumbers, cashews 19

TUNA SUSHI STACK* **M** (gc) sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21

STEAK BITES* **M** marinated sirloin, dijon horseradish aioli 23

FRESH SMASHED GUACAMOLE **V** (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 **V** (gc) fresh pico de gallo & guacamole 23 add beef or blackened chicken 7½

SOUP & SALADS

FRENCH ONION SOUP 13

CAESAR SALAD (gc) house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 16

SUPER GREENS SALAD **V** fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

KALE & QUINOA SALAD (gc) candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 18

add grilled chicken 8½ add blackened shrimp 10½
add scottish salmon* 13½

SALMON & AVOCADO COBB SALAD* **M** (gc) crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 28

ITALIAN CHOPPED SALAD (gc) grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 25

STEAK SALAD* (gc) fresh artisan greens, feta & goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with goat cheese crostinis 29

SEARED GINGER TUNA SALAD* sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 27

HANDHELDS

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 or truffle fries 3½
substitute gluten-free bun, no charge

THE CHEESEBURGER* (gc) cheddar, burger sauce 21
add sautéed onions 2½ | add bacon or ½ avocado 3½ each

LETTUCE "BUN" BURGER* (gc) cheddar, burger sauce, fresh iceberg lettuce + side super greens salad 21

THE LOADED CHEESEBURGER* (gc) aged white & orange cheddar, burger sauce, sautéed onions, bacon & bbq sauce 25

BEYOND MEAT BURGER **V** (gc) plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 21

CRISPY CHICKEN SANDWICH breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun 21

MAHI SANDWICH* blackened mahi mahi with mango slaw & garlic herb aioli + side super greens salad 24

BLACKENED SHRIMP TACOS **M** (gc) cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 22

STEAK SANDWICH **NEW** 5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, zesty horseradish aioli 29

STEAKS & MAINS

We serve USDA prime sourced from a selection of the best ranches across America.

steaks served with your choice of mashed potatoes, lemon quinoa or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

PRIME NEW YORK* (gc) 12 oz 56

PRIME RIB EYE* (gc) 16 oz 59

TENDERLOIN FILET* (gc) classic grilled filet with house-made red wine demi
6 oz 49 9 oz 56

STEAK FRITES* (gc) prime 8 oz sirloin, chimichurri, arugula, fresh cut fries 36

SCOTTISH SALMON* ancient grains, lemon herb sauce, fresh seasonal vegetables 35

CHIPOTLE MANGO CHICKEN **M** (gc) with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo 33

BABY BACK RIBS (gc) fall off the bone tender pork ribs, choice of side + fresh seasonal vegetables
half rack 31 full rack 40

VEGETARIAN POWER BOWL* **V** (gc) marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo 21
add sushi grade ahi 11 add chicken 8½

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

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MOXIES