



“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

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

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 15

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

STEAK BITES* **M**

marinated sirloin, dijon horseradish aioli 21

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 18

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

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

ROASTED TOMATO BRUSCHETTA **M** **V**

deconstructed with whipped feta cheese, garlic & fresh herbs + garlic crostini 19

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

CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 22

1 LB CHEESE NACHOS **V** (gc)

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

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 6 or more.

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 (V) **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

ITALIAN CHOPPED SALAD (gc)

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

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

STEAK SALAD* (gc)

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

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

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

SEARED GINGER TUNA SALAD*

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

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 2½ | add truffle aioli 3
substitute gluten-free bun, no charge

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

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL (V) **NEW**

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice 25

SUPER GREENS SALAD (V) **NEW**

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

VEGAN FRESH SMASHED GUACAMOLE (V) (gc)

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

VEGAN POTSTICKERS (V)

vegan dumplings with chili ponzu & fresh mango salsa 15

ROASTED TOMATO BRUSCHETTA (M) (V)

deconstructed with whipped feta cheese, fresh herbs & garlic + garlic crostinis 19

VEGAN TOFU LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 22

BEYOND MEAT BURGER (V) (gc)

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

VEGETARIAN POWER BOWL* (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 20

MISO RAMEN* (V)

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 19

CRISPY CHICKEN SANDWICH **NEW**

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

CITRUS HABANERO MAHI SANDWICH **NEW**

spiced mahi mahi with mango slaw & garlic herb aioli + side super greens salad 22

BLACKENED CHICKEN BURGER (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 21

BEYOND MEAT BURGER (V) (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

STEAKS

served with your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon. Plus, 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 53

PRIME RIB EYE* (gc) 16 oz 56

TENDERLOIN FILET* (gc)
classic grilled filet with house-made red wine demi
6 oz 46 9 oz 53

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

PERFECT WITH STEAKS

jumbo blackened shrimp skewer (gc) 10½
rosemary truffle butter (gc) 5½
cremini mushroom sauce 5½

MAINS

BLACKENED MAHI MAHI* M (gc)
spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado 31

SCOTTISH SALMON*
ancient grains, lemon herb sauce,
fresh seasonal vegetables 34

CHIPOTLE MANGO CHICKEN M (gc)
with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & salsa fresca 31

BABY BACK RIBS (gc)
fall off the bone tender pork ribs,
choice of side + fresh seasonal vegetables
half rack 30 full rack 39



PASTAS & BOWLS

MUSHROOM ZEN BOWL ♻️ *NEW*
crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 25

LINGUINE BOLOGNESE
made from scratch linguine, traditional beef ragù,
fresh herbs, grana padano cheese & garlic
ciabatta baguette 24

CHICKEN MADEIRA RIGATONI M
pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 23

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

MISO RAMEN* ♻️
miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions &
soft boiled egg 19
add pork belly or shrimp 9

RED THAI CURRY (gc)
fresh sautéed veggies, cashews, jasmine rice &
buttered naan 19 add chicken or shrimp 7½

M Moxies signature

♻️ Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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severe allergies.

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SOCIALS

	6oz	9oz	Bottle
SOCIAL WHITE Canyon Road, Chardonnay	9	14	35
SOCIAL RED Canyon Road, Cabernet Sauvignon	9	14	35

BUBBLES

PROSECCO Ruffino, Italy	11	-	43
PROSECCO ROSÉ La Marca, Italy	11	-	43

ROSÉ

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

WHITE

RIESLING Kessler R Kabinett, Pfalz, Germany	12	18	47
PINOT GRIGIO Tommasi Le Rosse, Italy	13	19	51
PINOT GRIGIO Jermann, Venezia Giulia, Italy	17	25	67
SAUVIGNON BLANC Kim Crawford, New Zealand	12	18	47
SAUVIGNON BLANC Long Meadow Ranch, California	16	21	55
CHARDONNAY Joel Gott, California	12	18	47
CHARDONNAY Hartford Court, California	17	25	67
CHARDONNAY Duckhorn, California	19	28	75

RED

PINOT NOIR Meiomi, California	13	19	51
PINOT NOIR Ponzi, Oregon	20	30	79
MERLOT Decoy, California	13	19	51
RED BLEND Daou Pessimist, California	16	24	63
RED BLEND The Paring, California	19	28	75
RED BLEND Prisoner Wine Co, California	25	37	99
GRENACHE, SYRAH, MOURVÈDRE Casadei Sogno Mediterraneo, Tuscany, Italy	15	22	59
MALBEC Finca Decero Remolinos, Argentina	15	22	59
CABERNET SAUVIGNON Substance, Columbia Valley, Washington	13	19	51
CABERNET SAUVIGNON Decoy Limited, Alexander Valley, California	17	25	67
CABERNET SAUVIGNON Caymus, California	25	37	99
CABERNET SAUVIGNON Austin Hope, Paso Robles, California (1L)	22	33	108

AT THE BAR



*includes bottles of wine
\$200 or less.

*All of our desserts
are made in house*

DESSERT

MILE HIGH MOCHA PIE **M** (gc)
mocha ice cream with layers of fudge,
almonds, cookie crumble 14

KEY LIME PIE
graham cracker crust, pecan whipped
cream, fresh lime zest 13

WHITE CHOCOLATE BROWNIE **M**
warm chocolate sauce, vanilla bean
ice cream & real whipped cream 13

STICKY TOFFEE PUDDING
served warm with candied pecans, buttery
caramel sauce, bourbon crème anglaise,
vanilla bean ice cream 14

CARAJILLO
licor 43, espresso 16

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