



*Our menu is
inspired by the
people we meet,
the cultures we
encounter and
the food we love
to cook.*

SAVOUR & SHARE

APPETIZERS

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo (460 Cals per serving, 2 servings) 19

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo with fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 15

TINY TUNA TACOS

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce (170 Cals per serving, 3 servings) 15¾

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze (320 Cals per serving, 2 servings) 17¾

TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings) 22

TRUFFLE PARM FRIES (gc)

(420 Cals per serving, 2 servings) truffle & lemon aioli (200 Cals) 12¾

SWEET POTATO FRIES (gc)

garlic dip (810 Cals) 11¾

CALAMARI & SHRIMP

with garlic dip & tangy thai (410 Cals per serving, 3 servings) 19¾

DRY RIBS

salt & pepper (510 Cals per serving, 2 servings) 19¾

ROASTED TOMATOES & WHIPPED FETA (gc)

baby tomatoes, fresh herbs, toasted sourdough (520 Cals per serving, 2 servings) 19¾

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot (360-730 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 19¾

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 23¾

NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream (670 Cals per serving, 3 servings) 27
add fresh guacamole (130 Cals) 3¾
add carne chicken (120 Cals) 7½
add spicy beef (490 Cals) 7½
add spicy black bean crumble (100 Cals) 7½

 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.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary.

SOUP & SALADS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

1½ cup (360 Cals) | 15 bowl (530 Cals)

add garlic baguette (280 Cals) 2

CAESAR SALAD (gc)

Moxies own caesar dressing (340 Cals), croutons, grana padano & lemon (210 Cals) + garlic baguette (280 Cals) 15½

SUPER GREENS SALAD (gc)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette (840 Cals) 18

SOUP, SALAD & BREAD

feature soup (140-410 Cals), caesar salad (230 Cals) & garlic baguette (280 Cals) 17¾

substitute boston clam chowder (360 Cals) 3½

FANCY BEET SALAD ^{NEW} (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps (800 Cals) 21

THAI CHICKEN SALAD M

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing (990 Cals) 25¾

CHIMICHURRI STEAK SALAD (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato (460 Cals), goat cheese crostinis (140 Cals) 28¾

AVOCADO & BACON COBB SALAD (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27¾

choose grilled chicken breast (270 Cals) or

pan seared salmon (300 Cals)

add grilled chicken breast (270 Cals) or add tofu (160 Cals) 7½

add grilled prawns (180 Cals) 9¾

add pan seared salmon (300 Cals) 11

HANDHELDS

served with fries (620 Cals), unless otherwise indicated
burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun (+30 Cals) 1½

substitute super greens salad (230 Cals) or caesar salad (230 Cals) 3

substitute feature soup (110-270 Cals), boston clam chowder (360

Cals), sweet potato fries (630 Cals) 3½

substitute truffle parm fries with dip (340 Cals) 4

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce (990 Cals) 24½

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce (1160 Cals) 24½

CHEESEBURGER (gc)

aged white cheddar, burger sauce (830 Cals) 21½

add bacon (290 Cals), sautéed mushrooms (60 Cals) 3 ea

VEGETARIAN & PLANT BASED

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 15

SWEET POTATO FRIES (gc)

garlic dip (810 Cals) 11¾

ROASTED TOMATOES & WHIPPED FETA M (gc)

baby tomatoes, fresh herbs, toasted sourdough (520 Cals per serving, 2 servings) 19¾

TOFU CASHEW LETTUCE WRAPS (gc)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 23¾

SUPER GREENS SALAD (gc)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette (840 Cals) 18

FANCY BEET SALAD ^{NEW} (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps (800 Cals) 21

BLACK BEAN TACOS (gc) M

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 22¼

BEYOND MEAT BURGER (gc)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce (800 Cals), with fries (620 Cals) 24

TOFU THAI CURRY LAKSA (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) 25¾

VEGETARIAN POWER BOWL (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 24¾

SHORT RIB BEEF DIP ^{NEW}

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus (970 Cals) 24

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli (650 Cals) 24

substitute grilled chicken breast with no spice (660 Cals)

CHICKEN TENDERS

classic, buffalo or tangy thai (800-890 Cals) 21¾

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime & spicy aioli (280 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 22¼

BLACK BEAN TACOS (gc) M

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 22¼

BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun (710 Cals) 24

STEAKS

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated



*100% of our steaks
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF®
& AAA steaks are pasture-raised,
aged a minimum of 32 days for
superior flavour & tenderness

STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries (1270 Cals) 36
substitute truffle parm fries (340 Cals) 4

SIRLOIN (gc)

7 oz certified angus beef® (370 Cals) 37

MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce
+ pan roasted cremini mushrooms (730 Cals) 41

NEW YORK (gc)

10 oz certified angus beef® (580 Cals) 49

RIB EYE (gc)

13oz Canadian AAA beef (960 Cals) 55

TENDERLOIN (gc)

7oz Canadian AAA beef, demi-glace (610 Cals) 53

PERFECT WITH STEAKS

blue cheese butter (250 Cals) ♻️ (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 9½

M Moxies signature ♻️ Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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MAINS

BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado (1010 Cals) 35½

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &
fresh seasonal vegetables (910 Cals) 34¾

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo (970 Cals) 32½

BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce
half rack (660 Cals) 31 | full rack (1280 Cals) 39¾

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs (810 Cals) 38¾

PASTAS & BOWLS

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo (910 Cals) 26½

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts (1060 Cals) 26¾

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine
sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette
(280 Cals) 27½

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano,
asiago cream, sautéed onions, chives (1310 Cals) + garlic
baguette (280 Cals) 25¾

VINDALOO (gc)

sautéed onions & peppers, yogurt drizzle (640 Cals), jasmine
rice (350 Cals) + garlic buttered naan (240 Cals) 27½
choose chicken (100 Cals) or beef (230 Cals)

TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice, spicy mayo &
sesame avocado (580 Cals) 27¾

ROSÉ

	6oz	9oz	750ml
GRIS BLANC ROSÉ BY GÉRARD BERTRAND	13¾	20½	57
gris blanc rosé, France			

WHITE

	6oz	9oz	750ml
JACKSON TRIGGS pinot grigio, Canada	11¼	16¾	47
CAPOSALDO pinot grigio, Italy	11¾	17½	49
SELAKS sauvignon blanc, New Zealand	11¾	17½	49
KIM CRAWFORD sauvignon blanc, New Zealand	13¾	20½	57
FAMILY TREE THE GOAT LADY VQA	11¾	17½	49
chardonnay, Canada			
QUINTA DA AVELEDA vinho verde, Portugal	12¾	18¾	52

RED

	6oz	9oz	750ml
JACKSON TRIGGS cabernet sauvignon, Canada	11¼	16¾	47
FLAT ROCK CELLARS VQA pinot noir, Canada	13¾	20½	57
BELLA TERRA VINEYARDS VQA	12¾	18¾	52
cabernet merlot, Canada			
FLAT ROCK CELLARS VQA	13¾	20½	57
cabernet merlot, Canada			
FRESCOBALDI NIPOZZANO RISERVA	13¾	20½	57
CHIANTI RÚFINA sangiovese, Italy			
FAMILLE PERRIN RÉSERVE	12¾	18¾	52
CÔTES DU RHÔNE grenache blend, France			
19 CRIMES shiraz, Australia	12¾	18¾	52
POSTALES DEL FIN DEL MUNDO PATAGONIA	12¾	18¾	52
malbec, Argentina			
VILLABELLA ripasso, Italy	18½	27¾	78
CAMPO VIEJO RESERVA rioja, Spain	13¾	20½	57

standard alcoholic beverage	white wine (12%)	red wine (12%)
standard serving	1 glass (142ml/5oz)	1 glass (142ml/5oz)
approx. avg. cals per standard serving	120	130

Note: actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in canada’s low-risk alcohol drinking guidelines. Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories per day. However, individuals needs vary.



SPARKLING



- SANTA MARGHERITA**
prosecco, Italy
13 (5oz) | 70 (750ml)
- RUFFINO PROSECCO ROSÉ**
sparkling, Italy 57 (750ml)
- VEUVE CLICQUOT BRUT**
champagne, France 175 (750ml)