



MOXIE'S

SHARE

TUNA POKE IN A JAR
sushi grade ahi, avocado, fresh tomatoes, nori crisps, ginger, spring onions & ponzu 13

KOREAN FRIED CAULIFLOWER ♻️
spicy gochujang pepper sauce, jalapeno lime dip 9¾

SUSHI CONES tempura shrimp with fresh avocado, pea shoots, nori crisps + sesame chili ponzu 12¾

BRUSCHETTA ♻️ vine ripe tomatoes, baby capers, extra virgin olive oil, goat cheese 9

POUTINE fresh cut fries, hot beef gravy, cheese curds, fresh chives 9

SWEET CHILI CHICKEN 12

CALAMARI + tempura shrimp, sriracha aioli & sweet chili sauce 12¾

FRESH SMASHED GUACAMOLE ♻️
fresh white corn chips & salsa fresca 9

MOSAIC DIP ♻️
goat cheese, salsa, field mushrooms, fresh white corn chips 13

DRY RIBS pork ribs with sea salt & cracked pepper 11½

CHICKEN WINGS biryani rub, salt & pepper, honey garlic, hot 11½

LETTUCE WRAPS ♻️
fresh veggies, cashews & chow mein noodles in a ginger soy glaze with pickled daikon + carrots 9¾
add chicken 4½

1 LB CHEESE NACHOS ♻️ 13¾
add beef 4½
add pulled chicken 4½

STEAKS

served with your choice of roasted baby potatoes, lemon quinoa or a baked potato stuffed with mashed potatoes, cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

USDA PRIME NEW YORK 12 oz 41

USDA PRIME RIB EYE 16 oz 44

TENDERLOIN FILET classic grilled filet with red wine demi glace
6 oz 33 9 oz 39

OUR GRAIN FED STEAKS ARE SOURCED FROM 3RD GENERATION TEXAS BUTCHER LONE STAR MEATS

ADD ON...

madagascar peppercorn brandy sauce 3

button mushroom skillet 6

garlic butter shrimp 7

east coast lobster tail 18

WE ALWAYS USE CAGE-FREE EGGS & CHICKEN FROM U.S. FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

MAINS

AHI BENTO BOX
dinner with a little fun - furikake, kimchi pickles, nori, korean fried cauliflower 28½

SCOTTISH SALMON
ancient grains, lemon herb sauce + fresh seasonal vegetables 26

CHIPOTLE MANGO CHICKEN
free-run chicken with sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca 19¾

OVEN ROASTED FREE-RUN CHICKEN double chicken breast dusted in seasoned flour + herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 22

CHICAGO CUT BABY BACK RIBS
fall off the bone tender, your choice of potato + fresh seasonal vegetables 23
add second ½ rack of ribs 6¾
add spice rubbed chicken 4½

PASTA + RICE

CHICKEN MADEIRA RIGATONI
pan roasted chicken with creamy mushroom & madeira wine sauce, fresh rosemary + lemon butter 17

LOBSTER & SHRIMP LINGUINE
grilled half lobster tail & jumbo shrimp in a rustic tomato sauce with capers, grape tomatoes & gremolata 26½

RED THAI CURRY BOWL
stir-fried veggies, jasmine rice, curry-buttered naan 13
add chicken or shrimp 4½

BEEF VINDALOO
jasmine rice, yogurt drizzle, curry-buttered naan 17¾

soy protein option available upon request

BURGERS

served with fresh cut fries. beef burgers are served on a toasted bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BLACKENED CHICKEN BURGER crisp pancetta bacon, cheddar, roasted garlic mayo 14

PORTOBELLO VEGGIE BURGER ♻️ marinated full mushroom cap with aged white cheddar & fresh herbs 12¾

THE BURGER hand-formed chuck & brisket patty with cheddar, red relish, pickled mustard seed mayo 13½
add bacon, avocado or sautéed mushrooms 1½ each

LETTUCE "BUN" BURGER
our hand-formed burger, cheddar, fresh iceberg lettuce 13½

LOADED BURGER aged white cheddar, mozzarella, sautéed mushrooms, bacon & bbq sauce 16

substitute gluten-free bun
substitute sweet potato fries 1

OUR BURGERS ARE HAND-FORMED USING CHUCK & BRISKET FROM BLACK ANGUS CATTLE RAISED WITHOUT THE USE OF HORMONES OR ANTIBIOTICS

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served with fresh cut fries unless otherwise indicated. if you would prefer one of our other great sides, just let us know!

PULLED CHICKEN TACOS pulled chicken on soft corn taco shells with refried beans, grated radish, chipotle yogurt, salsa fresca + side fresh market salad 11

FISH TACOS chipotle lime mahi mahi, soft corn taco shells, corn salsa, avocado, sour cream + side fresh market salad 11½

SOUTHERN CRISPY CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickle 14

SOUP, SALAD & BREAD our house-made soup with choice of fresh market salad or caesar salad + toasted baguette 10¾

BEEF DIP thinly sliced house-roasted beef with sautéed mushrooms, horseradish aioli, melted swiss cheese on a pretzel bun + au jus 15

BUTCHER'S CUT STEAK SANDWICH open faced with sautéed mushrooms, caramelized & crispy onions, sriracha bbq sauce, fresh arugula, garlic ciabatta 18½

substitute gluten-free bun
substitute sweet potato fries 1

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER & THE FOOD WE LOVE TO COOK. AT MOXIE'S WE BUY FRESH, QUALITY INGREDIENTS & PREPARE THEM WITH LOVE!

MOXIE'S EXECUTIVE CHEF BRANDON THORDARSON

SOUPS + SALADS

FEATURE SOUP house-made from scratch 7

CAESAR SALAD house-made dressing, rustic croutons, garlic ciabatta baguette 9¾ *add grilled chicken 4½*

KALE & QUINOA SALAD shredded kale, toasted pumpkin seeds, dried currants, grana padano, dressed with lemon vinaigrette 11½ *add grilled chicken 4½*

STEAK SALAD fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clam cocktail, goat cheese crostini 18¾

SALMON & AVOCADO COBB SALAD crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing, house-made croutons 16½

SEARED GINGER TUNA SALAD sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 19½

soy protein option available upon request

OUR SALMON IS SUSTAINABLY RAISED SCOTTISH SALMON

♻️ vegetarian items

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

MOXIE'S IS PROUD TO SUPPORT LOCAL TEXAS FARMS & PURVEYORS