

Moxie's Dallas is proud to be a test kitchen for new menu development. This menu will vary from other locations.

SHARE

TUNA CEVICHE

sushi grade ahi, lime & tomato marinade with cilantro & jalapeños + corn chips 16

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 11

CALAMARI

+ tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 13

SPICY TUNA ROLL

sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

ASIAN GLAZED SALMON

cucumber, creamy caper aioli + garlic crostinis 15

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 15

STEAK BITES

marinated sirloin, horseradish aioli 17

KOREAN CAULIFLOWER

tempura battered & served with korean hot sauce + jalapeño lime sauce 12

FRESH SMASHED

GUACAMOLE vegetarian corn chips & salsa fresca 11

POUTINE

fresh cut fries, hot beef gravy, cheese curds, chives 11

CASHEW CHICKEN

LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 17

VEGAN TOFU

LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 17

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 16
add beef 6½
add chicken 6½

STEAKS

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

PRIME NEW YORK 12 oz 42

PRIME RIB EYE 16 oz 45

TENDERLOIN FILET

classic grilled filet with house-made red wine demi 6 oz 35 9 oz 39

STEAK FRITES

top sirloin, chimichurri, arugula, fresh cut fries 27

PROUDLY SERVING BELL & EVANS CHICKEN,
HUMANELY RAISED WITH NO ANTIBIOTICS

MAINS + BOWLS

BLACKENED MAHI MAHI

chorizo sausage & corn hash, salsacado 26

SCOTTISH SALMON

ancient grains, lemon herb sauce, fresh seasonal vegetables 26

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca 25

BABY BACK RIBS

fall off the bone tender, choice of side + fresh seasonal vegetables
half rack 24 full rack 31

RED THAI CURRY BOWL

fresh sautéed veggies, jasmine rice, buttered naan 14
add chicken or shrimp 6½

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

ADD ON...

cremini mushroom sauce 4

garlic butter shrimp 6½

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette 18

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 15
add sushi grade ahi 8½
add chicken 6½

MISO RAMEN

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 14
add pork belly or shrimp 6½

BEEF VINDALOO

fresh sautéed veggies, jasmine rice, yogurt drizzle, buttered naan 18
substitute chicken - no charge

SOUP + SALADS

FRENCH ONION SOUP 9

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 12
add grilled chicken 6½ *add salmon 8½*

KALE & QUINOA SALAD

black kale, fresh market greens, roasted squash, panko, candied pecans & lemon vinaigrette 13
add grilled chicken 6½ *add salmon 8½*

FLAT IRON STEAK SALAD

fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostinis 19½

SALMON & AVOCADO COBB SALAD

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 19

SEARED GINGER TUNA SALAD

sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 21

vegetarian items

DESSERT

KEY LIME PIE

graham cracker crust, pecan whipped cream, fresh lime zest 9

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream & real whipped cream 9

GELATO

seasonal flavor 6

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise & vanilla bean ice cream 9

MOXIE'S TEST KITCHEN
DALLAS

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.

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 15½

BEYOND MEAT BURGER

plant based patty, aged white cheddar, pickled mustard seed mayo, red relish on a toasted buttered brioche bun + side fresh market salad 15

THE BURGER

cheddar, red relish, pickled mustard seed mayo 14½
add bacon, avocado or sautéed mushrooms 1½ each

OUR BEEF
BURGERS ARE
100% CAB®
GROUND CHUCK

LETTUCE "BUN" BURGER

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 14½

LOADED BURGER

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 17

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy sour cream & pickled onions with fresh white corn chips + guacamole 14½

SOUTHERN FRIED CRISPY CHICKEN SANDWICH

cabbage slaw, cheddar cheese & pickles 15

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 16

substitute sweet potato fries 2
substitute gluten-free bun - no charge

KIDS

 includes a drink & dessert for children under twelve

PASTA

with sautéed chicken & butter 9

GRILLED CHICKEN DINNER

with jasmine rice + fresh seasonal vegetables 9

CHEESEBURGER

with ketchup, served with your choice of fries or salad 9

GRILLED SALMON

with jasmine rice + fresh seasonal vegetables 9

CHICKEN BITES

served with your choice of fries or salad 9

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