

D R I N K S

COFFEE organic, fair trade coffee - grounds & hounds, where 20% of proceeds go towards local animal shelters 3½

MIGHTY LEAF TEA organic earl grey, organic rooibos, chamomile citrus, green tea tropical, organic mint, bombay chai, english breakfast 3½

FRESH SQUEEZED JUICE orange, grapefruit, pineapple orange 5

POMEGRANATE BEET SODA fresh cucumber, cranberry juice & sparkling water 4½

B R U N C H

WE ALWAYS USE CAGE-FREE EGGS, FRESH FROM U.S. FARMS

HUEVOS RANCHEROS WITH SUNNYSIDE EGGS pulled chicken & cheese filled tortillas, dos amigos salsa + avocado 15

FRENCH TOAST ♻️ crown royal strawberries & syrup + fresh whipped cream 13¾

BRUNCH BURGER hand-formed chuck & brisket patty, fried egg, bacon, cheddar + home fries 15½

PANCETTA & AGED WHITE CHEDDAR BENEDICT pancetta bacon, hollandaise, home fries + fresh fruit 14

SMOKED SALMON, GOAT CHEESE & EGG WHITE OMELET 400 calorie omelet + multi-grain toast & fresh berries 14

BACON & AGED WHITE CHEDDAR OMELET with sautéed onions, home fries + multi-grain toast 14

SICILIAN SAUSAGE HASH poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 13½

K I D S '

INCLUDES DRINKS & DESSERT FOR KIDS UNDER 12!

FRENCH TOAST ♻️ with syrup + fresh fruit 9½

MINI EGG SANDWICH with bacon & cheese, home fries + fresh fruit 9½

additional kids' meals available, please ask your server

S I D E S

SIDE OF FRESH FRUIT ♻️ 4½

MULTI-GRAIN TOAST ♻️ 3

BACON 3

MILD ITALIAN SAUSAGE 3

♻️ 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

S H A R E

KOREAN FRIED CAULIFLOWER 🍃 spicy gochujang pepper sauce, jalapeño lime dip 10½

POUTINE fresh cut fries, hot beef gravy, cheese curds, fresh chives 9½

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

FRESH SMASHED GUACAMOLE 🍃 fresh corn chips & salsa fresca 10

BRUSCHETTA 🍃 fresh tomatoes & basil, goat cheese, extra virgin olive oil 9¾

SPICY TUNA ROLL hand-rolled tempura sushi, spicy sushi grade ahi, soy sauce 14

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

CHICKEN WINGS biryani rub, salt & pepper, honey garlic, hot 15

1 LB CHEESE NACHOS 🍃 jalapeños, tomatoes & green onions + guacamole 15
add beef or pulled chicken 5½

S O U P + S A L A D S

FEATURE SOUP 7

CAESAR SALAD classic dressing, house-made rustic croutons, grana padano, garlic ciabatta baguette 10½
add grilled chicken 5½

KALE & QUINOA SALAD shredded kale, toasted pumpkin seeds, dried currants, grana padano, dressed with lemon vinaigrette 11¾ *add grilled chicken 5½*

FLAT IRON STEAK SALAD fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 19½

SALMON & AVOCADO COBB SALAD crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sun-dried tomato dressing, house-made rustic croutons 17

SEARED GINGER TUNA SALAD sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 19¾

**WE ONLY USE SUSTAINABLY RAISED
SCOTTISH SALMON**

B U R G E R S + H A N D H E L D S

beef burgers are served on a toasted bun & topped with lettuce, vine ripe tomatoes, red onions & pickles. served with fresh cut fries, unless otherwise indicated. if you would prefer one of our other great sides, just let us know!

PORTOBELLO VEGGIE BURGER 🍃 marinated full mushroom cap with aged white cheddar, lettuce, tomato & fresh herbs 13

THE BURGER hand-formed chuck & brisket patty with cheddar, red relish, pickled mustard seed mayo 14
add bacon, avocado or sautéed mushrooms 1½ each

**LETTUCE "BUN"
BURGER** our hand-formed burger, cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce 14

LOADED BURGER aged white cheddar, cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 16

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

TACOS choose from blackened chicken or crispy fish in soft corn & wheat taco shells + chips & salsa 13½

blackened chicken grated radish, queso fresco, salsa roja, guacamole, cilantro, pickled onions

fish crispy chipotle lime marinated cod, corn salsa, avocado, spicy sour cream, jalapeños, pickled onions

**SOUTHERN FRIED CRISPY CHICKEN
SANDWICH** cabbage slaw, cheddar cheese, quick pickles 15

SOUP, SALAD & BREAD our feature soup with choice of fresh market salad or caesar salad + toasted baguette 11½

FLAT IRON STEAK SANDWICH served open faced with sautéed mushrooms, caramelized & crispy onions, sriracha bbq sauce, fresh arugula, garlic ciabatta 18¾

substitute gluten-free bun substitute sweet potato fries 2

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

🍃 vegetarian items

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