

S H A R E

TUNA POKE sushi grade ahi, avocado, nori crisps, chili ponzu 14½

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

POTSTICKERS pork dumplings with chili ponzu & fresh pineapple salsa 10

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

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

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

FRESH SMASHED GUACAMOLE 🍃 fresh corn chips & salsa fresca 10

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

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

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

LETTUCE WRAPS 🍃 fresh veggies, cashews & crispy noodles in a ginger soy glaze with pickled daikon + carrots 11
add chicken 5½

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

OUR SALMON IS SUSTAINABLY RAISED SCOTTISH SALMON

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

soy protein option available upon request

🍃 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 T E A K S

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.

PRIME NEW YORK 12 oz 42

PRIME RIB EYE 16 oz 45

TENDERLOIN FILET classic grilled filet with red wine demi glace 6 oz 35 9 oz 39

STEAK FRITES top sirloin, chimichurri, arugula, fresh cut fries 26

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

ADD ON . . .

madagascar peppercorn brandy sauce 3

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

M A I N S

BLACKENED MAHI MAHI chorizo sausage & corn hash, salsacado 25

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 22

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

BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack 24 full rack 31

P A S T A + R I C E

CHICKEN MADEIRA RIGATONI pan roasted chicken with creamy mushroom & madeira wine sauce, fresh rosemary + lemon butter 17½

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 5½

BEEF VINDALOO jasmine rice, yogurt drizzle, curry-buttered naan 18

soy protein option available upon request

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

looking to book an event? visit us at us.moxies.com, select your location & click on group bookings for location specific contact information

20% gratuity will be added to parties of 8 or more

B U R G E R S

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

BLACKENED CHICKEN BURGER chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 15

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

substitute gluten-free bun
substitute sweet potato fries 2

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

H A N D H E L D S

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

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

FRENCH DIP thinly sliced house-roasted beef with sautéed mushrooms, horseradish aioli, melted swiss cheese on a pretzel bun + au jus 16

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

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