

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**  corn chips & salsa fresca 11

### POUTINE

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

### LETTUCE WRAPS

fresh veggies, cashews & crispy noodles in a ginger soy glaze with pickled daikon + carrots 12  
*add chicken 6½*

### 1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 16  
*add beef 6½*  
*add blackened 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 26

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

### ADD ON . . .

madagascar peppercorn brandy sauce 3

cremini mushroom sauce 4

garlic butter shrimp 6½

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

## MAINS

### 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

## BOWLS


### CHICKEN MADEIRA RIGATONI

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


### RED THAI CURRY BOWL

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

### 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, gai lan, 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*

## 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, cage-free 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

# 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

### TACOS

guacamole, pickled shallots, cilantro, queso fresco in soft corn & wheat taco shells + chips & salsa fresca 15  
*choose from blackened chicken or mahi mahi*

### PARMESAN CHICKEN & PANCETTA SANDWICH

house-made herbed cheese, roasted red pepper sauce, fresh tomatoes & arugula on ciabatta 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*

**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**

 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

looking to book an event? visit us at [moxies.com](http://moxies.com), select your location & click on group bookings for location specific contact information

gratuity will be added to parties of 8 or more