

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

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

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

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

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

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

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, select your location & click on group bookings for location specific contact information

gratuity will be added to parties of 8 or more