



**NEW** CITRUS HABANERO  
SALMON SANDWICH

## New summer flavours await

### AT THE BAR

#### CANTARITOS

don julio blanco, orange, grapefruit & lime juices, grapefruit soda, tajin rim 1oz | 14

#### GRAPEFRUIT BLISS SPRITZ

ruffino prosecco rosé, aperol, grapefruit juice, grapefruit soda 1.5oz | 14

#### HUGO SPRITZ

sparkling wine, st-germain elderflower liqueur, mint, soda 2.5oz | 14

#### APEROL SPRITZ

sparkling wine, aperol, soda 2oz | 14

#### MADRÍ EXCEPCIONAL

lager, Spain 50cl | 12½

#### SANTA MARGHERITA

prosecco, Italy  
12 (5oz) | 60 (750ml)

### IN THE KITCHEN

#### CITRUS HABANERO SALMON SANDWICH

habanero spiced salmon, mango slaw, cucumbers & garlic herb aioli, served with super greens salad 24¾

#### SUPER GREENS SALAD 🍷

fresh-cut greens, cucumbers, strawberries, aged cheddar, roasted seeds, quinoa & italian vinaigrette 18¾

add grilled chicken breast or tofu 6¾

add grilled prawns 10

add pan seared salmon 11

#### CHURRO ICE CREAM SANDWICH

house-made churros, french vanilla ice cream, cinnamon sugar 11

*Created for Moxies by Chef Kenta Takahashi of Boulevard, Canada's Best Pastry Chef 2023, Canada's 100 Best*