



*“Our menu is inspired by the people we meet, the cultures we encounter and the food we love to cook.”*

**Brandon Thordarson**  
Moxies Culinary & Beverage Director

## APPETIZERS

### CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19

### SMASHED AVOCADO DIP **V** (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 16½

### TUNA SUSHI STACK **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21½

### TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 12¾

### SWEET POTATO FRIES **V** (gc)

garlic dip 12¾

### CALAMARI

with tempura shrimp, garlic dip & tangy thai 19¾

### DRY RIBS

salt & pepper 18¾

### TINY TUNA TACOS **M**

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 14

### ROASTED TOMATOES & WHIPPED FETA **M V** (gc)

baby tomatoes, fresh herbs, seeded artisan bread 20½

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 19¾

### CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 23

### NACHOS **V** (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27  
add fresh guacamole 3½  
add carne chicken or spicy beef 7  
add spicy black bean crumble 6¾

SAVOUR & SHARE

**M** Moxies signature    **V** Vegetarian items    (gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

## SOUP & SALADS

### BOSTON CLAM CHOWDER

house-made with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

1½ cup | 14½ bowl | add garlic baguette 2

### CAESAR SALAD (gc)

with garlic baguette 15½

### SUPER GREENS SALAD (V)

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

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 17¾  
substitute boston clam chowder 3

add grilled chicken breast or tofu 6¾

add grilled prawns 10 | add pan seared salmon 11

## SIGNATURE SALADS

### THAI CHICKEN SALAD (M) (gc)

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 25½

### CHIMICHURRI STEAK SALAD (M) (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 28½

### AVOCADO & BACON COBB SALAD (M) (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27

choose grilled chicken breast or pan seared salmon

## HANDHELDS

served with fries, unless otherwise indicated

burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun 1

substitute feature soup, boston clam chowder,

super greens salad or caesar salad 3

substitute sweet potato fries or truffle parm fries 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 23¾

### LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¾

### CHEESEBURGER (gc)

aged white cheddar, burger sauce 20¾

add bacon or sautéed mushrooms 2 ea

## VEGETARIAN & PLANT BASED

### VEGAN SMASHED AVOCADO DIP (V) (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

### SWEET POTATO FRIES (V) (gc)

garlic dip 12¾

### ROASTED TOMATOES & WHIPPED FETA (M) (V) (gc)

baby tomatoes, fresh herbs, seeded artisan bread 20½

### VEGAN TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 23

### SUPER GREENS SALAD (V)

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

### VEGAN BLACK BEAN TACOS (V) (M) (gc)

spicy black bean crumble, corn salsa, pickled red onions, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 21¾

### BEYOND MEAT BURGER (V)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

### VEGAN THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 24¾

### VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23¾

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 23

substitute grilled chicken breast with no spice

### CHICKEN TENDERS

classic, buffalo or tangy thai 21

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, spicy sour cream with fresh white corn chips + guacamole 21¾

### BLACK BEAN TACOS (V) (M) (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 21¾

### FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 25

### BT'S CRISPY CHICKEN SANDWICH (M)

breaded chicken thigh, cheddar cheese, pickles, lettuce & bbq hot sauce, toasted brioche bun 22



## STEAKS

served with buttered mashed potatoes & fresh seasonal vegetables, unless otherwise indicated



*100% of our steaks  
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF® & AAA steaks are pasture-raised, aged a minimum of 32 days for superior flavour & tenderness

### STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries 37  
substitute truffle parm fries 3½

### SIRLOIN (gc)

7 oz certified angus beef® 37

### MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms 40½

### NEW YORK (gc)

10 oz certified angus beef® 46

### RIB EYE (gc)

13 oz Canadian AAA beef 53

### TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 51

### PERFECT WITH STEAKS

blue cheese butter (V) (gc) 3

chili butter (V) (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsacado 35

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 33

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 31½

### BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce  
half rack 30 | full rack 40

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 36½

## PASTAS & BOWLS

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 25

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26½

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 27

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette 25¾

### BEEF VINDALOO (gc)

sautéed sirloin, onions, peppers, jasmine rice, yogurt drizzle, garlic buttered naan 26  
substitute chicken - no charge

### TUNA POKE BOWL (gc)

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado 27¾