

Moxie's Toronto Downtown is proud to be a test kitchen for new menu development. This menu will vary from other locations.

S H A R E

TUNA CEVICHE 🌱 rare ahi tuna, lime & tomato marinade with cilantro & jalapeños + corn chips (140 Cals per serving, 3 servings) 17

CALAMARI + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 16¼

BRUSCHETTA 🌱 tomatoes, fresh basil, goat cheese & extra virgin olive oil (130 Cals per serving, 3 servings) 13½

DRY RIBS salt & pepper (510 Cals per serving, 3 servings) 14¼

SUSHI CONES tempura shrimp, fresh avocado, nori, ponzu (210 Cals per serving, 3 servings) 16¾

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce (220 Cals per serving, 2 servings) 17

POTSTICKERS (170 Cals per serving, 3 servings) 13½

FRESH SMASHED GUACAMOLE 🌱 smashed to order, fresh white corn chips & salsa fresca (210 Cals per serving, 3 servings) 13½

CHICKEN WINGS (360-620 Cals per serving, 3 servings) served with peppercorn ranch (150 Cals) & celery (30 Cals) 15¾

POUTINE fresh cut fries, hot beef gravy, cheese curds, fresh chives (730 Cals per serving, 2 servings) 11½

LETTUCE WRAPS 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze (140 Cals per serving, 3 servings) 16¼
add chicken (140 Cals per serving, 3 servings) 6¼

1 LB CHEESE NACHOS 🌱 jalapeños, tomatoes & green onions + guacamole (610 Cals per serving, 4 servings) 21
add beef (490 Cals) 6¼
pulled chicken (240 Cals) 6¼

S O U P S + S A L A D S

FEATURE SOUP (140-410 Cals) 9
our soups are served with a garlic ciabatta baguette (280 Cals)

STARTER MARKET SALAD 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds (130 Cals) + red wine vinaigrette (130 Cals) 9

STARTER CAESAR SALAD (150 Cals), caesar dressing (200 Cals) 9

CAESAR SALAD (210 Cals), caesar dressing (340 Cals) + garlic ciabatta baguette (280 Cals) 12
add grilled chicken (270 Cals) 6¼ *add salmon (300 Cals) 9*

KALE & QUINOA SALAD toasted pumpkin seeds, dried currants, grana padano (490 Cals) + lemon vinaigrette (260 Cals) 16
add grilled chicken (270 Cals) 6¼ *add salmon (300 Cals) 9*

STEAK SALAD fresh greens, quebec goat cheese, grape tomatoes (270 Cals), spicy vinaigrette with a hint of clamato (60 Cals) + goat cheese crostini (140 Cals) 23½

SALMON & AVOCADO COBB SALAD fresh salmon, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 22½

SEARED GINGER TUNA SALAD 🌱 rare ahi tuna, edamame, daikon, avocado, cashews (520 Cals) + cucumber ponzu emulsion (70 Cals) 23

S T E A K S

STEAK FRITES 8oz cab® sirloin, chimichurri, arugula, fresh cut fries (1070 Cals) 29¾

NEW YORK 12oz cab® certified angus beef (610 Cals) 41

RIB EYE 16oz cab® (1380 Cals) 49

TENDERLOIN FILET classic grilled filet with red wine demi glace
6oz (590 Cals) 39 9oz (860 Cals) 44

ADD ON . . .

madagascar peppercorn brandy sauce (240 Cals) 3½

cremini mushroom sauce (390 Cals) 3½

garlic butter shrimp (180 Cals) 8¾

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

M A I N S + B O W L S

BLACKENED MAHI MAHI
chorizo sausage & corn hash, salsacado (1010 Cals) 30

LEMON BASIL SALMON
fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables (850 Cals) 30

CHIPOTLE MANGO CHICKEN
free-run chicken with sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca (1050 Cals) 27

BABY BACK RIBS
fall off the bone tender, mashed potatoes & fresh seasonal vegetables
half rack (1260 Cals) 26½
full rack (1930 Cals) 34½

RED THAI CURRY stir-fried veggies (580 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 17
add chicken (270 Cals) 6¼
add shrimp (110 Cals) 6

100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR STEAKS ARE "AAA" GRAIN FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR & TENDERNESS

served with mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated

CHICKEN MADEIRA RIGATONI
pan roasted chicken with creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals)
+ garlic ciabatta baguette (280 Cals) 23

MISO RAMEN 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg (490 Cals) 16¾
add pork belly (240 Cals) 6
add shrimp (120 Cals) 6

VEGETARIAN POWER BOWL 🌱
marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo (790 Cals) 16¾
add sesame tuna (150 Cals) 9
add chicken (100 Cals) 6¼

BEEF VINDALOO marinated sirloin, yogurt drizzle (870 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 21½
substitute chicken (-130 Cals)

WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

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

MOXIE'S | **TEST KITCHEN**
TORONTO
DOWNTOWN

H A N D H E L D S

served with fresh cut fries (450 Cals), unless otherwise indicated

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles

substitute gluten-free bun (-20 Cals) 1

BLACKENED CHICKEN BURGER crisp pancetta bacon, cheddar, roasted garlic mayo (820 Cals) 18

BEYOND MEAT BURGER 🌱 plant based patty, white cheddar, red relish, pickled mustard seed mayo (780 Cals) + side fresh market salad (170 Cals) 17

THE BURGER red relish, pickled mustard seed mayo (830 Cals) 16½
add your favourite toppings 1½ each
bacon (270 Cals)
aged white cheddar (90 Cals)
sautéed mushrooms (60 Cals)

OUR BURGERS ARE 100% CANADIAN CAB® GROUND CHUCK

LETTUCE "BUN" BURGER red relish, pickled mustard seed mayo, fresh iceberg lettuce (580 Cals) + side fresh market salad - gluten conscious (170 Cals) 17½

LOADED BURGER aged white cheddar, cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1330 Cals) 19½

TACOS guacamole, pickled shallots, cilantro, queso fresco in soft corn & wheat taco shells + chips & salsa 17
choose from blackened chicken (380 Cals) or
crispy chipotle lime marinated haddock (760 Cals)

BEEF DIP roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus (950 Cals) 18¼

BUTCHER'S CUT STEAK SANDWICH served open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta (880 Cals) 23

substitute sweet potato fries (710 Cals) 3
substitute soup (100-270 Cals) 2
substitute salad (170-230 Cals) 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

🌱 vegetarian items

🌊 **ocean wise.** A SUSTAINABLE CHOICE

Informed Dining ⓘ nutritional information available

adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary