

January 19 - February 10, 2022

**MOXIES**

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## Dine Around Sip & Stay



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**\$40 PER PERSON** Enjoy your choice of one appetizer, one entrée, plus a dessert (excludes beverages, taxes and gratuities)

### Beverages

	6 oz	9 oz	750 ml
<b>TINHORN CREEK VQA</b> , Pinot Gris, Okanagan	10½	15½	43
<b>CEDAR CREEK VQA</b> , Cabernet Merlot, Okanagan	11	16½	46¾
	<b>14 oz</b>	<b>22 oz</b>	
<b>STANLEY PARK TRAIL HOPPER</b> , IPA, Vancouver	8¼	11¼	



### Appetizers

- TORTILLA SOUP**  spicy tomato broth, fresh pico de gallo, avocado & crispy tortilla strips
- MARKET SALAD** artisan greens, fresh vegetables, pickled onions, feta & lemon vinaigrette
- CAESAR SALAD** Moxies own caesar dressing, croutons, shaved cheese
- FRESH SMASHED GUACAMOLE**  fresh white corn chips & pico de gallo

### Entrées

- PRAWN TAGLIATELLE** sautéed prawns, tagliatelle noodles, rustic tomato sauce, fresh herbs, extra virgin olive oil + garlic baguette
- CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo
- STEAK FRITES** 7 oz certified angus beef® sirloin, chimichurri, fresh greens, truffle parm fries + truffle lemon aioli
- BABY BACK RIBS** half rack, slow braised rack of ribs, glazed with Moxies own bbq sauce served with buttered mashed potatoes & fresh seasonal vegetables

### Dessert

- MINI STICKY TOFFEE PUDDING**  served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream
- MINI WHITE CHOCOLATE BROWNIE**  chocolate sauce, french vanilla ice cream & fresh whipped cream

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

 vegetarian items

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