

MOXIES

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER AND THE FOOD WE LOVE TO COOK.

— MOXIES EXECUTIVE CHEF, BRANDON THORDARSON

Soup & Salads

FRENCH ONION SOUP 10

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15
add grilled chicken 7 add scottish salmon* 10

STEAK SALAD*

fresh artisan greens, herbed goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with a hint of clamato, goat cheese crostinis 23

SALMON & AVOCADO COBB SALAD*

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 23

Vegetarian & Plant Based

FRESH SMASHED GUACAMOLE ⑤

corn chips + roasted corn, pico de gallo, feta cheese & lime 12

VEGAN POTSTICKERS ⑤

vegan dumplings with chili ponzu & fresh pineapple salsa 13

ROASTED TOMATO BRUSCHETTA ⑤

deconstructed with creamy feta cheese, fresh herbs & garlic + garlic crostini 16

VEGAN TOFU LETTUCE WRAPS ⑤

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 19

BEYOND MEAT BURGER ⑤

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, on a toasted buttered brioche bun + side fresh market salad 19½

MISO RAMEN* ⑤

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 16

⑤ vegetarian items

Appetizers

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds 13

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 13

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 17

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 18

STEAK BITES*

marinated sirloin, horseradish aioli 19

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 16

TUNA SUSHI STACK*

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

ROASTED TOMATO BRUSCHETTA ⑤

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 16

FRESH SMASHED GUACAMOLE ⑤

corn chips + roasted corn, pico de gallo, feta cheese & lime 12

POUTINE

fries, hot beef gravy, cheese curds & chives 13

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 19

1 LB CHEESE NACHOS ⑤

fresh pico de gallo & guacamole 19
add beef or blackened chicken 6½

Steaks & Mains

served with your choice of roasted baby potatoes, lemon quinoa or buttered mashed potatoes. Plus, fresh seasonal vegetables.

WE SERVE ONLY CERTIFIED ANGUS BEEF® & USDA PRIME, SOURCED FROM A SELECTION OF THE BEST RANCHES ACROSS AMERICA

PRIME NEW YORK* 12 oz 49

PRIME RIB EYE* 16 oz 51

TENDERLOIN FILET*

classic grilled filet with house-made red wine demi 6 oz 41

STEAK FRITES*

prime 8 oz sirloin, chimichurri, arugula, fries 32

BLACKENED MAHI MAHI*

chorizo sausage & corn hash, salsacado 28

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables 31

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca 28

PERFECT WITH STEAKS

garlic butter shrimp 8
cremini mushroom sauce 4

Pastas & Bowls

RED THAI CURRY BOWL

fresh sautéed veggies, jasmine rice, buttered naan 16
add chicken or shrimp 6½

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette 21

MISO RAMEN* ⑤

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 16
add pork belly or shrimp 6½

BEEF VINDALOO

fresh sautéed veggies, jasmine rice, crème fraiche, buttered naan 20 substitute chicken - no charge

Handhelds

served with fries, unless otherwise indicated.
beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

OUR BEEF BURGERS ARE 100% CAB® GROUND CHUCK

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 18

THE CHEESEBURGER*

cheddar, red relish, pickled mustard seed mayo 17
add bacon or sautéed mushrooms 1½ each
add ½ avocado 3

LETTUCE "BUN" BURGER*

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 17

THE LOADED CHEESEBURGER*

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 19

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with fresh white corn chips + guacamole 18

SOUTHERN FRIED CRISPY CHICKEN SANDWICH

cabbage slaw, cheddar cheese, roasted garlic mayo & pickles 18

FRENCH DIP*

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 19

substitute gluten-free bun - no charge
substitute sweet potato fries 3
add truffle aioli 1

KIDS MENU AVAILABLE

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

Gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cocktails

EMPRESS GIN & TONIC

roku gin, fresh pressed lime, cane sugar, soda, Q elderflower tonic, empress gin float 14

YUZU MOJITO

bacardi superior rum, monin yuzu purée, lime, mint, Q club soda 13

CUCUMBER COBBLER

double cross vodka, midori, lime, ty ku cucumber sake, liber & co. fiery ginger, mint 14

MAI TAI

appleton 8 year estate rum, captain morgan spiced rum, grand marnier, liber & co. almond orgeat, fresh squeezed lime, pineapple, ron zacapa 23 float 14

BOURBON SMASH

maker's mark bourbon, fresh mint, pineapple, fresh lemon 14

CLASSIC MULE

ketel one vodka, Q ginger beer, fresh pressed lime 13

BOURBON PEACH MULE

balcones pot still bourbon, réal peach, Q ginger beer, fresh pressed lime 14

ESPRESSO MARTINI

lavazza espresso, ketel one vodka, kahlúa, cane sugar 15

MOXIES MARTINI

chopin, martini & rossi dry vermouth, blue cheese olive 15

OLD FASHIONED

CLASSIC

bulleit bourbon, cane sugar, angostura, orange bitters, orange twist, served over fat ice 14

FUSION FASHIONED

toki japanese whisky, knob creek rye, cane sugar, double bitters, orange & lemon peels 16

SMOKED MEZCAL

casamigos mezcal, cardamom syrup, cedar smoked, served over fat ice 18

Agave

CLASSIC MARGARITA

hand-shaken with altos reposado tequila, cointreau, organic agave, fresh pressed lime 13

PINEAPPLE BASIL MARGARITA

don julio blanco tequila, cointreau, fresh basil, pineapple, fresh pressed lime 14

ROYAL PALOMA

teremana reposado tequila, licor 43, lime, Q sparkling grapefruit, cantine maschio prosecco rosé 14

JALAPEÑO MARGARITA

el tesoro blanco tequila, fresh pressed lime, liber & co. fiery ginger, jalapeño, fresh cucumber 14

SPICY MANGO MARGARITA

ghost tequila, réal mango, fresh lime juice 14

MILLIONAIRE MARGARITA

herradura legend añejo, grand marnier cuvée louis alexandre, organic agave, fresh pressed lime 25

Draft

MILLER LITE, light lager, usa 7

BUD LIGHT, light lager, usa 7

MICHELOB ULTRA, light lager, usa 7

MOLSON CANADIAN, lager, canada 7

KINGSVILLE HEFEWEIZEN, wheat beer, canada 7

DOS EQUIS LAGER ESPECIAL, mexican lager, mexico 7

YUENGLING TRADITIONAL LAGER, amber lager, usa 7½

SHINER BOCK, dark lager, shiner 7½

DEEP ELLUM DALLAS BLONDE, golden ale, dallas 7½

COMMUNITY MOSAIC, ipa, dallas 8

REVOLVER BLOOD & HONEY, wheat ale, granbury 8

VOODOO RANGER JUICY HAZE, ipa, colorado 8

STELLA ARTOIS, european pale lager, belgium 8

GUINNESS, dry stout, ireland 8

Bottles

COORS LIGHT, light lager, usa 5½

BUDWEISER, lager, usa 5½

CORONA EXTRA, mexican lager, mexico 6

STONE BUENAVEZA, salt & lime lager, san diego 6

ANGRY ORCHARD CRISP APPLE, hard cider, ohio 6

KETEL ONE BOTANICALS, vodka spritz, holland 8
grapefruit & rose, peach & orange blossom or
cucumber & mint

Zero Proof

SEEDLIP GARDEN 108

non-alcoholic cocktail, seedlip garden 108, fresh basil, cucumber, lime, agave & Q ginger beer 10

ROSEMARY GRAPEFRUIT TONIC

non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, Q ginger beer 7

HEINEKEN 0.0, non-alcoholic 6

ATHLETIC BREWING CO. RUN WILD, non-alcoholic, ipa 6

DRIP COFFEE

lavazza top class, 100% arabica, with hints of milk chocolate & hazelnut 4

TEA ask your server for our tea selection 4

FRESH SQUEEZED JUICE

orange, grapefruit, pineapple orange 5

TOPO CHICO 4½

RED BULL regular, sugarfree or tropical 5

I will if you will

SHOTS

ICED IRISH COFFEE

jameson irish whiskey, kahlúa, sweet foam 11

ESPRESSO MARTINI

lavazza espresso, ketel one vodka, kahlúa, cane sugar 11

SHOOT THE PB & J

skrewball peanut butter whiskey, jack daniel's, chambord 11

MINI MARIA

patron silver tequila, zing zang, lime juice 11

MOXIES GREEN TEA

high west american prairie bourbon, peach schnapps, citrus 11

MEXICAN GHOST CANDY

ghost tequila, watermelon pucker, lime juice 11

Socials

SOCIAL WHITE

SOCIAL RED

6 oz 9 oz bottle

8 12 32
8 12 32

CAVA , poema brut, spain	-	-	40
PROSECCO , ruffino, italy	10	-	39
PROSECCO ROSÉ , cantine maschio, italy	11	-	43
SPARKLING WINE , roederer estate brut, anderson valley, california	-	-	65
CHAMPAGNE , perrier-jouët grand brut, france	-	-	95
CHAMPAGNE , taittinger brut réserve, france	-	-	125
CHAMPAGNE , veuve clicquot brut reserve cuvée, france	-	-	140
CHAMPAGNE , bollinger special cuvée brut, france	-	-	160
CHAMPAGNE , perrier-jouët belle époque brut, france	-	-	295
CHAMPAGNE , armand de brignac ace of spades brut gold, france	-	-	550

Bubbles

Rosé

ROSÉ , josh cellars, california	10	15	39
ROSÉ , miraval, côtes de provence, france	16	24	63
ROSÉ , caves d'esclans whispering angel, côtes de provence, france	-	-	55

White

light & crisp

RIESLING , kessler r kabinett, pfalz, germany	10	15	39
PINOT GRIGIO , riff, delle venezie, italy	10	15	39
PINOT GRIGIO , jermann, venezia giulia, italy	16	24	63
SAUVIGNON BLANC , kim crawford, marlborough, new zealand	12	18	47
SAUVIGNON BLANC , matanzas creek winery, sonoma county, california	-	-	52
SAUVIGNON BLANC , orin swift blank stare, russian river valley, california	18	27	71

White

full bodied + rich

CHARDONNAY , joel gott, california	12	18	47
CHARDONNAY , hartford court, russian river valley, california	16	24	63
CHARDONNAY , duckhorn, napa valley, california	19	28	75
CHARDONNAY , olivier leflaive les setilles bourgogne, france	-	-	85
CHARDONNAY , cakebread cellars, napa valley, california	-	-	95
CHARDONNAY , nickel & nickel truchard vineyard, carneros, california	-	-	115

Red

light + medium

PINOT NOIR , meiomi, california	13	19	51
PINOT NOIR , siduri, santa barbara county, california	-	-	60
PINOT NOIR , ponzi, willamette valley, oregon	17	25	67
PINOT NOIR , hartford court, russian river valley, california	-	-	80
PINOT NOIR , domaine serene evenstad reserve, willamette valley, oregon	-	-	160

Red

full bodied

ZINFANDEL , the prisoner wine co. saldo, california	-	-	65
ZINFANDEL , waugh family, dry creek valley, california	21	31	83
SYRAH , klinker brick winery, lodi, california	-	-	50
MERLOT , decoy, sonoma county, california	13	19	51

Red

blends & old world

RED BLEND , cain cuvée, napa valley, california	-	-	80
RED BLEND , daou pessimist, paso robles, california	13	19	51
RED BLEND , harvey & harriet, san luis obispo county, california	-	-	65
RED BLEND , the prisoner wine co. the prisoner, california	25	37	99
RED BLEND , justin vineyards isosceles, paso robles, california	-	-	160
RED BLEND , joseph phelps insignia, napa valley, california	-	-	500
RED BLEND , opus one, napa valley, california	-	-	550
TEMPRANILLO , 17 by pinea, ribera del duero, spain	-	-	125
NERELLO MASCALESE , planeta, etna, italy	-	-	70
SANGIOVESE , castello di gabbiano cavaliere d'oro, chianti, italy	-	-	95
SANGIOVESE , antinori pian delle vigne, brunello di montalcino, italy	-	-	150
SANGIOVESE BLEND , villa antinori, tuscan, italy	15	22	59
NEBBIOLO , gaja, barbaresco, italy	-	-	460

MALBEC , bodega amalaya, salta, argentina	9	13	35
CABERNET FRANC , waugh family, napa valley, california	-	-	135
CABERNET SAUVIGNON , silver palm, california	13	19	51
CABERNET SAUVIGNON , daniel cohn bellacosa, north coast, california	-	-	50
CABERNET SAUVIGNON , louis m. martini, sonoma county, california	15	22	59
CABERNET SAUVIGNON , decoy limited, napa valley, california	17	25	67
CABERNET SAUVIGNON , buehler vineyards, napa valley, california	-	-	70
CABERNET SAUVIGNON , mount veeder, napa valley, california	-	-	80
CABERNET SAUVIGNON , daou reserve, paso robles, california	-	-	120
CABERNET SAUVIGNON , cakebread cellars, napa valley, california	-	-	165
CABERNET SAUVIGNON , caymus, napa valley, california	-	-	185
CABERNET SAUVIGNON , pahlmeyer, napa valley, california	-	-	190
CABERNET SAUVIGNON , nickel & nickel vaca vista vineyard, oak knoll, california	-	-	205
CABERNET SAUVIGNON , schrader, rbs, beckstoffer to kalon vineyard, oakville california	-	-	695

Red

rich & powerful

CABERNET SAUVIGNON , j.lohr carol's vineyard, st. helena, napa valley	-	-	125
Moxies will donate \$7 for every bottle of carol's vineyard sold to the National Breast Cancer Foundation, in addition to a \$3 contribution from j.lohr			



Kids Menu

MOXIES

INCLUDES A DRINK & DESSERT FOR CHILDREN UNDER TWELVE

PASTA

noodles, sautéed chicken, butter & grana padano 11

CHICKEN BITES

served with your choice of fries or veggies & dip 11

CHEESEBURGER

with ketchup, served with your choice of fries or veggies & dip 12

GRILLED CHICKEN

with jasmine rice + fresh seasonal vegetables 13

GRILLED SALMON*

with jasmine rice + fresh seasonal vegetables 14

BRUNCH MENU ITEMS AVAILABLE
FROM OPEN - 3PM

FRENCH TOAST

with syrup & fresh fruit 11

KIDS BREAKFAST*

two eggs, your choice of sausage or bacon with home fries + multi-grain toast 11

EGG SANDWICH*

folded eggs, cheddar cheese & bacon on a toasted brioche bun with home fries 11

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.

Happy Hour

EVERYDAY 3 PM - 6 PM & 9PM -CLOSE

\$6



SOCIAL RED

SOCIAL WHITE

LOCAL CRAFT DRAFT

ask your server for today's selection

\$10



CUCUMBER COBBLER

tito's hand-made vodka, midori, lime, ty ku cucumber sake, liber & co. ginger, mint

OLD FASHIONED

bulleit bourbon, cane sugar, angostura, orange bitters, orange twist, served over fat ice

CLASSIC MULE

ketel one vodka, Q ginger beer, fresh pressed lime

CLASSIC MARGARITA

hand-shaken with altos reposado, cointreau, organic agave, fresh pressed lime

\$10



FRESH SMASHED GUACAMOLE

corn chips + roasted corn, pico de gallo, feta cheese & lime

POUTINE

fresh cut fries, hot beef gravy, cheese curds, chives

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

ROASTED TOMATO BRUSCHETTA

deconstructed with creamy feta cheese, fresh herbs & garlic + garlic crostini



*Every
Wednesday*

**½ price
bottles of wine**

MOXIES

Dallas • Houston • Miami • Plano • Southlake

Desserts

**OUR DESSERTS ARE ALL HAND-MADE
BY OUR IN-HOUSE BAKERS**

KEY LIME PIE

graham cracker crust, pecan whipped cream, fresh lime zest 10

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream,
real whipped cream 10

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce,
bourbon crème anglaise, vanilla bean ice cream 11

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

Appetizers

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds 13

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 16

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 15

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 17

STEAK BITES*

marinated sirloin, horseradish aioli 19

FRESH SMASHED GUACAMOLE V

corn chips + roasted corn, pico de gallo, feta cheese & lime 11

POUTINE

fresh cut fries, hot beef gravy, cheese curds & chives 13

1 LB CHEESE NACHOS V

fresh pico de gallo & guacamole 19
add beef or blackened chicken 6½

Soup & Salads

FRENCH ONION SOUP 10

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15
add grilled chicken 7 add scottish salmon* 10

KALE & QUINOA SALAD

candied pecans, fresh apple, dried currants, roasted butternut squash, herb bread crumbs & grana padano with lemon vinaigrette 16
add grilled chicken 7 add scottish salmon* 10

STEAK SALAD*

fresh artisan greens, herbed goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette with a hint of clamato, goat cheese crostinis 23

SALMON & AVOCADO COBB SALAD*

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 22

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 23

Handhelds & Bowl

OUR BEEF BURGERS ARE
100% CAB® GROUND CHUCK

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 18

THE CHEESEBURGER*

cheddar, red relish, pickled mustard seed mayo 17
add bacon or sautéed mushrooms 1½ each
add ½ avocado 3

LETTUCE "BUN" BURGER*

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 17

THE LOADED CHEESEBURGER*

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 19

BEYOND MEAT BURGER V

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo, on a toasted buttered brioche bun + side fresh market salad 19½

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with fresh white corn chips + guacamole 17

FRENCH DIP*

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 18

VEGETARIAN POWER BOWL* V

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo 16
add sushi grade ahi 10 add chicken 7

V vegetarian items

Not all ingredients 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.

Branch

Share Items

BRIOCHE BITES brioche french toast bites with house-made caramel sauce, dipping sauce 11

AVOCADO TOAST santa fe style avocado toast with pico & bean salsa, toasted ciabatta 14 add two poached eggs 4

ACAI BOWL acai sorbet, pineapple, strawberries, blueberries, granola & coconut 13

BREAKFAST TACOS potato, egg, chorizo, salsa, avocado, feta, served with chips & guacamole 15½

SOUTHWEST OMELET bacon, red & green peppers, green onions, folded together with mixed cheese, home fries, multi-grain toast + fresh fruit 16

SMOKED SALMON BAGEL served open faced with fresh smashed avocado, cream cheese & soft boiled egg + fresh fruit 14

VEGETARIAN HUEVOS RANCHEROS sunny-side eggs, cheese & black bean filled tortillas, bell peppers, ancient grains, enchilada sauce + avocado 14 add chicken 3

FRENCH TOAST ♻️ crown royal strawberries & syrup + whipped cream 17

VEGETARIAN EGG WHITE OMELET ♻️ spinach & arugula, mushrooms, tomatoes, goat cheese, multi-grain toast + fresh fruit 15

SAUSAGE HASH poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 17

PANCETTA & AGED WHITE CHEDDAR BENEDICT pancetta bacon, hollandaise, home fries + fresh fruit 16

BRUNCH BURGER 100% cab® ground chuck patty, sunny-side egg, bacon, cheddar + home fries 18½

STEAK & EGGS 8 oz prime sirloin, three eggs, home fries + multi-grain toast 29

CLASSIC BREAKFAST three eggs, your choice of bacon or sausage with home fries + multi-grain toast 15

Mimosas

FRESHLY SQUEEZED

Champagne
HAPPY HOUR

1 Pick Your BUBBLES

CAVA, poema brut, spain 40

PROSECCO, ruffino, italy 39

CHAMPAGNE, perrier-jouët grand brut, france -95- 80

CHAMPAGNE, veuve clicquot brut, france 140- 120

CHAMPAGNE, bollinger special cuvée brut, france 160- 135

CHAMPAGNE, armand de brignac ace of spades brut gold, france 550- 450

2 Pair With JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two Natalie's fresh squeezed juices, each additional \$3.

Zero Proof

DRIP COFFEE lavazza top class, 100% arabica, with hints of milk chocolate & hazelnut 4

TEA ask your server for our tea selection 4

FRESH SQUEEZED JUICE orange, grapefruit, pineapple orange 5

ROSEMARY GRAPEFRUIT TONIC non-alcoholic cocktail, fresh rosemary, grapefruit juice, pineapple syrup, cold tea, Q ginger beer 7

Handcrafted Cocktails

BLOODY MARY ketel one vodka, zing zang 12

MICHELADA finest call michelada, dos equis lager especial, lemon & lime, tabasco, cracked black pepper, fresh lime 10

THE GREAT CANADIAN CAESAR enchanted rock vodka, finest call caesar mix, A1 steak sauce, tabasco, fresh lime 12

RED SANGRIA red wine, fonseca ruby port, fresh fruit, citrus, fresh juices 11

ROSÉ SANGRIA cantine maschio prosecco rosé, western son peach vodka, cointreau, pressed orange 11

MIMOSA sparkling wine & choice of pineapple orange, grapefruit or orange juice 9

APEROL SPRITZ aperol, ruffino prosecco, soda 11

ROYAL PALOMA teremana reposado tequila, licor 43, lime, Q sparkling grapefruit, cantine maschio prosecco rosé 14

ESPRESSO MARTINI lavazza espresso, ketel one vodka, kahlúa, cane sugar 15

Branch Shots

ICED IRISH COFFEE jameson irish whiskey, kahlúa, sweet foam 11

MINI MARIA patron silver tequila, zing zang, lime juice 11

ESPRESSO MARTINI lavazza espresso, ketel one vodka, kahlúa, cane sugar 11

♻️ vegetarian items

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