

# DFW

## Restaurant Week

MOXIES WILL DONATE \$6 FOR EVERY MEAL SOLD TO LENA POPE

### \$29 BRUNCH MENU *(available until 11am)*

#### *Handcrafted Cocktails*

**APEROL SPRITZ** aperol, ruffino prosecco, soda 11

**BLOOD MARY** ketel one vodka, zing zang 12

*Bubbles & juice, ask about our Champagne Happy Hour for mimosa bottle service.*

ENJOY YOUR CHOICE OF ONE STARTER & ONE ENTRÉE  
*(excluding beverages, taxes & gratuities)*

#### *Choice of Starter*

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

**AVOCADO TOAST** ♻️ santa fe style avocado toast with pico & bean salsa, toasted ciabatta

#### *Choice of Entrée*

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

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

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

**THE LOADED CHEESEBURGER** 100% CAB® ground chuck patty, aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce on a toasted buttered brioche bun, served with fresh cut fries



CELEBRATING 25 YEARS

**DFW RESTAURANT WEEK**

**MOXIES**

♻️ vegetarian items

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.

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## Restaurant Week

MOXIES WILL DONATE \$6 FOR EVERY MEAL SOLD TO LENA POPE

### \$24 LUNCH MENU *(available until 4pm)*

#### *From the Bar*

**STELLA ARTOIS** european pale lager, belgium 6

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

**CHARDONNAY** hartford court, russian river valley, California 19

**CABERNET SAUVIGNON** decoy limited, napa valley, California 17

ENJOY YOUR CHOICE OF ONE STARTER & ONE ENTRÉE  
*(excluding beverages, taxes & gratuities)*

#### *Choice of Starter*

**POTSTICKERS** pork dumplings with chili ponzu & fresh pineapple salsa

**FRESH SMASHED GUACAMOLE** 🌱 corn chips + roasted corn, pico de gallo, feta cheese & lime

**STEAK & SUSHI** steak bites + sushi cone with tempura shrimp, avocado, pea shoots, nori crisps + sesame chili ponzu

#### *Choice of Entrée*

**KALE & QUINOA SALAD** candied pecans, fresh apple, dried currants, roasted butternut squash, herb bread crumbs & grana padano with lemon vinaigrette

**RED THAI CURRY BOWL** fresh sautéed veggies, jasmine rice, buttered naan

**CHEESEBURGER** 100% CAB® ground chuck patty, cheddar, red relish, pickled mustard seed mayo on a toasted buttered brioche bun, served with fresh cut fries

**FRENCH DIP** roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus, served with fresh cut fries



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## Restaurant Week

MOXIES WILL DONATE \$6 FOR EVERY MEAL SOLD TO LENA POPE

### \$49 DINNER MENU

#### *From the Bar*

**STELLA ARTOIS** european pale lager, belgium 6

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

**CHARDONNAY** hartford court, russian river valley, California 19

**CABERNET SAUVIGNON** decoy limited, napa valley, California 17

ENJOY YOUR CHOICE OF ONE STARTER, ONE ENTRÉE + ONE DESSERT  
*(excluding beverages, taxes & gratuities)*

#### *Choice of Starter*

**POTSTICKERS** pork dumplings with chili ponzu & fresh pineapple salsa

**FRESH SMASHED GUACAMOLE** ♻️ corn chips + roasted corn, pico de gallo, feta cheese & lime

**STEAK & SUSHI** steak bites + sushi cone with tempura shrimp, avocado, pea shoots, nori crisps + sesame chili ponzu

#### *Choice of Entrée*

**BEEF VINDALOO** fresh sautéed veggies, jasmine rice, crème fraiche, buttered naan

**CHIPOTLE MANGO CHICKEN** with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

**BLACKENED MAHI MAHI** chorizo sausage & corn hash, salsacado

**CHICKEN MADEIRA RIGATONI** pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

#### *Choice of Dessert* ♻️

**WHITE CHOCOLATE BROWNIE** warm chocolate sauce, vanilla bean ice cream & real whipped cream

**KEY LIME PIE** graham cracker crust, pecan whipped cream, fresh lime zest



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