

# DFW

## Restaurant Week

MOXIES WILL DONATE \$6 FOR EVERY MEAL SOLD TO THE NORTH TEXAS FOOD BANK

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

#### *From the Bar*

**STELLA ARTOIS** european pale lager, belgium 8

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

**CHARDONNAY** hartford court, russian river valley, California (6oz) 16

**CABERNET SAUVIGNON** decoy limited, napa valley, California (6oz) 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** 🌱 tajin chips + roasted corn, pico de gallo, feta cheese & lime

**STEAK BITES\*** marinated sirloin, dijon horseradish aioli

#### *Choice of Entrée*

**AVOCADO & BACON COBB SALAD** crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons  
choose grilled chicken breast or scottish salmon

**RED THAI CURRY BOWL** fresh sautéed veggies, jasmine rice, buttered naan  
add chicken or shrimp 7

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

**BLACKENED SHRIMP TACOS** cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole

**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.

DFW\_LUNCH\_23\_PLN

# DFW

## Restaurant Week

MOXIES WILL DONATE \$10 FOR EVERY MEAL SOLD TO THE NORTH TEXAS FOOD BANK

### \$49 DINNER MENU

#### From the Bar

**STELLA ARTOIS** european pale lager, belgium 8

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

**CHARDONNAY** hartford court, russian river valley, California (6oz) 16

**CABERNET SAUVIGNON** decoy limited, napa valley, California (6oz) 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** 🍷 tajin chips + roasted corn, pico de gallo, feta cheese & lime

**STEAK BITES\*** marinated sirloin, dijon horseradish aioli

#### Choice of Entrée

**MISO RAMEN\*** miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg | add pork belly or shrimp 8

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

**BLACKENED MAHI MAHI\*** spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & 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

**DFW RESTAURANT WEEK MOXIES**

🍷 Vegetarian items

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DFW\_DINNER\_23\_PLN

# DFW

## Restaurant Week

MOXIES WILL DONATE \$6 FOR EVERY MEAL SOLD TO THE NORTH TEXAS FOOD BANK

### \$29 BRUNCH MENU *(available until 3 pm)*

#### 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)*

#### Starter

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

#### 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 tajin chips & guacamole

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

**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.