DFW *Restaurant Week*

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

\$24 LUNCH MENU (available until 4 pm)

From the Bar

STELLA ARTOIS european pale lager, belgium 8

CUCUMBER COBBLER double cross vodka, midori, lime, ty ku 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 & 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, herb breadcrumbs & 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, mustard mayo on a toasted buttered brioche bun, served with fresh cut fries

 $\ensuremath{\mathsf{FRENCH\,DIP}}^*$ roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus, served with fresh cut fries



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_SL

DFW *Restaurant Week*

MOXIES WILL DONATE \$10 FOR EVERY MEAL SOLD TO LENA POPE

\$49 DINNER MENU

From the Bar

STELLA ARTOIS european pale lager, belgium 8

CUCUMBER COBBLER double cross vodka, midori, lime, ty ku 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 & 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, créme fraiche, buttered naan

CHIPOTLE MANGO CHICKEN with a sweet & smoky dry rub, lemon quinoa, 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

 $\ensuremath{\mathsf{KEY\,LIME\,PIE}}$ graham cracker crust, pecan whipped cream, fresh lime zest



Vegetarian items

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DFW_DINNER_23_SL

DFW *Restaurant Week*

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

\$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)

Choice of Starter

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

 $\ensuremath{\mathsf{AVOCADO TOAST}}$ $\ensuremath{\mathfrak{O}}$ 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 tajin chips & guacamole

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



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_BRUNCH_23_SL