

STARTERS

MOX SLIDERS 12

A duo of super-sized sliders! Choose from a stacked Wagyu beef slider with candied beef bacon, caramelized onion, chipotle aioli, romaine and provolone or a Caribbean pulled pork slider with provolone, crispy prosciutto, caramelized onion, pickle, romaine and stone ground mustard.

ROASTED RED PEPPER BISQUE (V) Cup 4 / Bowl 7

Oven-roasted bell peppers and tomato pureed into a creamy and decadent soup.

BLACKENED SHRIMP TACOS 15

Three flour tortillas filled with blackened tiger prawns, sliced cabbage, fresh pineapple salsa, avocado, and a smoked chipotle sour cream.

FRIED JALAPENO RANGOONS (V) 10

A blend of fire-roasted jalapenos, green peppers, shallots and cream cheese stuffed into crispy wonton wrappers. Served with a sweet pomegranate pepper jelly.

FRIED PICKLES & ONION RINGS 10

Fried pickle slices and beer battered onion rings, served with our house made tartar sauce.

MAC & CHEESE (V) 10

Cavatappi pasta with a velvety smoked gouda cream sauce. *Add pulled pork or bacon for 4, or chicken for 5.*

HUMMUS PLATE (V) or (Vg) 12

Your choice of a classic chickpea hummus or a roasted beet and ricotta hummus served with grilled Greek-style pita and fresh vegetables.

MOX WINGS 13

Tossed in your choice of house made sauce: Sweet & Spicy BBQ, Honey Sriracha, Ginger Scallion, or Buffalo.

MOX FRIES

BUFFALO AND BLUE CHEESE 12

Crisp battered fries tossed in our house made buffalo sauce and blue cheese crumbles, topped off with shaved celery curls.

GARLIC PARMESAN (V) 10

Crisp battered fries tossed with fresh garlic and shaved parmesan. Comes with your choice of dipping sauce. *Additional sauces \$0.50*

POUTINE 12

A classic inspired by our neighbors in the north! Our battered fries and a blend of cheeses smothered in a rich beef demi-glaze.

* (V) – Vegetarian. (Vg) – Vegan. (DF) – Dairy free. (GF) – Gluten free.

GREENS

FRESH BERRY SALAD (V, GF) 14

A mix of fresh berries with spring mix, arugula and almonds, dressed with our house-made pomegranate vinaigrette. *Add chicken for 5.*

SESAME TUNA SALAD

Ahi tuna crusted in sesame seeds and seared rare with arugula, pickled carrots, crispy wonton chips, red bell pepper, onions, and our house-made sesame soy vinaigrette.

15
(DF)

CAESAR SALAD 12

Classic Caesar with croutons, shaved parmesan, and house-made Caesar dressing. *Add chicken for 5.*

HOUSE SALAD (V) 10

Mixed greens with cucumber, carrots, tomato, croutons and parmesan with your choice of dressing. *Add chicken for 5.*

COBB SALAD 16

A staff favorite! Herb-grilled chicken, honey-cured smoked bacon, egg, cherry tomato, blue cheese crumbles and avocado with house made blue cheese dressing.

KIDS MEALS

For ages 12 and under. Served with choice of small fountain drink or milk.

KID'S TACO 8

Lightly seasoned beef, lettuce, and cheese in a flour tortilla. served with a choice of fries, applesauce, or carrot sticks.

KID'S GRILLED CHEESE (V) 8

Served with a choice of fries, applesauce, or carrot sticks.

KID'S BUTTERED PASTA (V) 8

Large bowl of Cavatappi pasta tossed in butter and parmesan cheese.

KID'S FRIED CHICKEN 8

A large piece of fried chicken, served with a choice of fries, applesauce, or carrot sticks.

KID'S CHEESEBURGER 8

Beef patty with cheese served with a choice of fries, applesauce, or carrot sticks.

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

MAINS

Served with your choice of side: French Fries, Sweet Potato Fries, or House-Made Applesauce.

Sub a House Salad, Caesar Salad, or Cup of Soup for \$2

Sub Garlic Parmesan Fries, Mac & Cheese, or Onion Rings for \$3

TURKEY CLUB 15

Sliced applewood smoked turkey, spring mix, tomato, honey-cured smoked bacon, white cheddar and dijonaise double-stacked on toasted sourdough.

BLT (DF) 12

Fresh sliced heirloom tomato seasoned with sea salt and honey-cured smoked bacon. Topped off with spring mix and chipotle aioli all on toasted sourdough.

MEDITERRANEAN SANDWICH (V) 12

Pan-seared tofu marinated in our special balsamic sauce. Served with salted cucumber, spring mix, feta, olive tapenade and tomato on a potato roll. *Try it with chicken for 3!*

HOUSE GRILLED CHEESE (V) 10

Sharp yellow cheddar and smoked provolone cheese, melted to perfection on crisp buttery sourdough.

PROSCIUTTO AND PESTO GRILLED CHEESE 14

Crispy prosciutto, fresh mozzarella and sliced heirloom tomatoes with house made pesto on crisp buttery sourdough.

BURGERS

Served with your choice of side: French Fries, Sweet Potato Fries, or House-Made Applesauce.

Sub a House Salad, Caesar Salad, or Cup of Soup for \$2

Sub Garlic Parmesan Fries, Mac & Cheese, or Onion Rings for \$3

BBQ BACON CHEESEBURGER 16

Half-pound Angus beef patty with smoked provolone and honey-cured smoked bacon smothered in our Chef's signature BBQ sauce with fried onion strings on a fresh Kaiser bun.

CLASSIC CHEESEBURGER 15

Half-pound Angus beef patty with white cheddar, lettuce, tomato, onion, dijonaise and pickles on a fresh Kaiser bun.

BLUE CHEESE BURGER 16

Half-pound Angus beef patty covered in monterey blue cheese, caramelized onions, roasted mushrooms and mayo on a fresh Kaiser bun. *Add bacon for 4!*

BLACK BEAN BURGER (Vg) 14

House-made spiced black bean patty, spring mix lettuce, curry ketchup, sliced tomato and avocado on a potato bun.

THE MOX BURGER 17

This burger packs a punch! A half-pound Angus beef patty with roasted serrano peppers, habanero pepper jack cheese, arugula, heirloom tomato, candied beef navel bacon and our house hot sauce served on a fresh Kaiser bun.

Up for a spice challenge? Ask for our MOX Hot Sauce.

ENTREES

ROTATING SAUSAGE PLATE Market Price

Three grilled Uli's sausages served with potato wedges, fresh sourdough, a sweet stone ground mustard, and sauerkraut.

RIBEYE STEAK (GF) 24

Half-Pound of grilled Ribeye steak served with garlic mashed potatoes, seasonal vegetables and a garlic white wine butter.

MASSAMAN CURRY (Vg, GF) 12

An old favorite is making a comeback! A curry sweetened with pineapple and coconut milk and thickened with almonds. This mild vegan curry is served with basmati rice. *Add chicken for 5.*

FRIED CHICKEN

Three large pieces of boneless chicken breasts, buttermilk battered and fried to a golden crisp.

Served with your choice of side: French Fries, Sweet Potato Fries, or House-Made Applesauce.

13

SPRING VEGGIE LINGUINE ALFREDO (V) 13

Linguine tossed with creamy, house-made roasted garlic alfredo sauce, fresh asparagus, cremini mushrooms and peas.

Add chicken for 5, shrimp for 7.

SIGNATURE BBQ BABY-BACK RIBS 20

Half a rack of ribs smothered in our Chef's signature BBQ sauce and served with roasted garlic mashed potatoes and seasonal vegetables.

DESSERTS

FULL TILT ICE CREAM (V, GF) Vanilla 6 / Rotating 7

Three scoops of ice cream, made in Seattle!

Try as a root beer float for 7!

MOLTEN LAVA CAKE (V) 7

Rich chocolate cake with a molten center, served in your choice of style: German Chocolate, Strawberry, or regular.

Add a scoop of vanilla for 2.

PRICKLY PEAR PANNA COTTA (V) 8

Creamy prickly pear with a layer of lemon pomegranate jelly, topped with a crispy lemon tuile cookie.

FRESH BERRY TART (Vg, GF) 8

Fresh mixed berry compote piled on top of a vanilla coconut custard filling in a baked tart shell made from dates and almonds.

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