

We only pour premium well liquor.

Bacardi Superior Rum, Dewar's White Label Scotch, Four Roses Bourbon,
El Jimador Silver Tequila, Tanqueray Gin and Tito's Vodka
1.5 oz. shots

We serve only high quality mixers, fresh squeezed lime juice,
squeezed to order orange juice and Schweppes bottled tonic water.
Topo Chico is available on request.

🌮 All alcohol prices include state sales tax. 🌮

SPECIALTY DRINKS

BATMAN & ROBIN - Spicy Bloody Mary & Cold Beer. \$13

MARGARITAS - Hand-shaken with premium liquor
and fresh squeezed limes. \$9

FROZEN TAMARIND MARGARITA - Blended with
Tamarind puree, rimmed with chamoy and tajin. \$10

ESPRESSO MARTINI - Grey Goose Vodka,
Kahlua Coffee Liqueur and cold-brew espresso. \$13

MOJITOS - With fresh-cut mint. \$11

EMPRESS GIN SPRITZ - Empress gin with cranberry juice,
lemon, simple syrup and poema cava. \$15

GRUENE GIMLET - Fresh basil, agave nectar
and lime juice with Stoli vodka. \$10

SPICY MARGARITA - Lime and grapefruit juice,
naranja liqueur and El Jimador Silver tequila shaken with
fresh jalapeño and a chili salt rim. \$10

MAPLE BOURBON SOUR - Pure maple syrup,
fresh lemon, rosemary and Knob Creek whiskey. \$11

LAVENDER LEMONADE - Fresh-squeezed lemon,
lavender syrup and Tito's Vodka. \$10

MOZIE'S HARD ICED TEA - Deep Eddy Peach vodka,
lemon juice, simple syrup and tea. \$10

Reds 62° WINE Whites 42°

HOUSE - Sycamore Lane Merlot, Cabernet,
Chardonnay and Pinot Grigio
\$7 glass | \$24 bottle

WHITES	glass	bottle
Bonterra Sauvignon Blanc (organic)	\$8	\$28
Kessler Riesling	\$9	\$32
Llano Moscato	\$9	\$32
Santa Margherita Pinot Grigio	\$11	\$40
Elouan Chardonnay	\$8	\$26
Cakebread Chardonnay		\$60
ROSÉ		
Miraval Rosé	\$14	\$52
REDS		
Hess Pinot Noir	\$12	\$44
Belle Glos Pinot Noir		\$55
Bar Dog Red Blend	\$8	\$28
Bread and Butter Merlot	\$8	\$28
Duckhorn Merlot		\$70
Bonanza Cabernet Sauvignon	\$9	\$33
Treana Cabernet Sauvignon	\$14	\$52
Chateau Montelena Cabernet Sauvignon		\$80
SPARKLING		
Veuve Clicquot		\$85
Poema Cava	\$9	\$32
Lunetta Prosecco Rosé	\$11	\$40
Mimosa	\$10	

BEER

DRAFT BEER

Ice cold and rotating seasonally. Ask your server for details.

DOMESTICS

Budweiser, Bud Light, Coors Light, Miller Lite, Heineken 0.0,
Lone Star, Lone Star Light and Yuengling. \$5

IMPORTS & PREMIUMS

Shiner Bock, Blue Moon, Michelob Ultra, Sierra Nevada Pale Ale
and St. Arnold Fancy Lawnmower. \$6

Dos Equis, Corona, Guinness s,Warsteiner Dunkel
and Stella Artois. \$6

Gift cards available. Ask your server for details.
Find Mozie's koozies across the street at Cotton Eyed Joe's.

12/08/2023



OPENERS

ANTICUCHOS

Shish kabobs. Heavily influenced by an old-time Fiesta Week
recipe (San Antonio), marinated beef tenderloin, red peppers
and onion, served with avocado ranch dip and house-made
tortilla chips. Either an appetizer or light tasty meal. Awesome!
\$27

DOUBLE DIP

Housemade guacamole and jalapeño pimento cheese
served with tortilla chips.
\$10

NACHOS

Authentic version of this South of the border favorite with
gooey cheese, jalapeño strips y las zanahorias. Baker's Dozen.
\$9 | Add homemade guacamole \$12

CHIPS & SALSA

We'll put our red, tangy hot sauce up against anyone's.
\$7 | Add homemade guacamole \$14

SHINER BOCK ONION RINGS

Thin, crispy rings hand battered to order.
\$10 | Small \$7

MEATBALLS

Four authentic Italian pork and beef mini-meatballs
smothered in a slow-simmered Italian plum tomato sauce,
topped with ricotta and Romano cheese. Served with
fresh grilled garlic bread.
\$12

WINGS

8 bone-in wings, marinated in Louisiana Hot Sauce for 24 hours,
served with your choice of ranch or bleu cheese, with celery on the side.
\$14

HOUSE SPECIALTIES

SLIDERS

Mouthwatering, cheddar topped mini burgers.
Served 3 to an order. If they're not greasy enough, send 'em back.
\$15

Slider Plate - Two sliders with your choice of our homemade
homemade potato chips, skinny fries or cole slaw. - \$12

THE BIG DOG

¼ lb. 100% beef hotdog grilled Mozie's special way. Fully dressed
with your choice of jalapeño mustard, dill relish and/or our special
sauerkraut. Comes with your choice of homemade potato chips,
skinny fries or cole slaw.
\$10

FISH TACOS

Fresh marinated tilapia (seasoned and grilled) and topped with
our signature cole slaw, fresh avocado, diced tomato, red onion,
roasted salsa, lime juice and a hint of cilantro.
\$16

6 OZ FILET

Tender as it gets! Served with a pad of butter finished with parsley,
skinny fries and a lettuce wedge.
\$29

TOP SIRLOIN

10 oz. sirloin finished on our flat top grill with Hoffbrau
lemon butter. Served with skinny fries and a lettuce wedge.
\$26

more >

HOUSE SPECIALTIES

STEAK CHIMICHURRI

Three 3 oz. medallions topped with house-made garlic chimichurri sauce, served with crispy onion rings and a house salad.
\$28

MEATBALL & ANGEL HAIR PASTA

One large authentic Italian pork and beef meatball smothered in a slow-simmered Italian plum tomato sauce.
Topped with ricotta and Romano cheeses and served on a bed of angel hair pasta with crisp, fresh baked and griddled sourdough garlic bread and an ice cold Moxie's salad.
\$18

PANKO PARMESAN CHICKEN

Juicy, marinated chicken breast rolled in our special mixture of panko crumbs and Parmesan cheese, fried to perfection and served with angel hair pasta tossed in a creamy chipotle sauce with red peppers, fresh spinach and tomatoes. Served with garlic bread.
\$19

ANTICUCHO PASTA

Angel hair pasta tossed in a creamy chipotle sauce with marinated beef tenderloin, red peppers, onion, fresh spinach and tomatoes. Topped with fresh grated Romano cheese.
Served with toasted garlic bread.
\$30

CHOPPED CON

Our 10 oz. charbroiled chopped sirloin, topped with melted cheddar, diced tomatoes, our fresh homemade guacamole and our own salsa. Served with homemade chips, fries or cole slaw.
\$17

CHAR-KING

This ½ lb. flame-kissed charbroiled cheeseburger that ruled the '50s is making a comeback... give it a try. Fully dressed with mayo, pickles, lettuce and tomato.
\$11

SANDWICHES

All sandwiches served with your choice of our homemade potato chips, skinny fries or cole slaw.

SMOKED TURKEY SANDWICH

Smokey turkey stacked high on fresh sourdough bread with lettuce, tomato, avocado and garlic aioli.
\$15

THE REUBEN

Garlic toasted fresh rye stuffed with premium corned beef, our special sauerkraut, off the block Swiss cheese and Thousand Island dressing on the side.
\$17

“GROWN UP” GRILLED CHEESE SANDWICH

Melted, smoked Gouda and cheddar, fresh spinach and tomato, all grilled on fresh focaccia bread.
\$11 | Add Turkey or Chicken \$14

PANKO SANDWICH

Juicy, marinated chicken breast rolled in our special mixture of panko crumbs and Parmesan cheese, fried to perfection and served on a bun with pickles and aioli.
\$11

CHICKEN SALAD SANDWICH

Our hearty version of a southern style chicken salad on specially baked focaccia bread.
\$12

MEATBALL SUB

Four authentic Italian pork and beef mini-meatballs smothered in a slow-simmered Italian plum tomato sauce, stuffed inside a garlic butter toasted sourdough hoagie. Topped with ricotta and Romano cheese and served with a side of sliced pepperoncinis.
\$13

PANINI

Turkey, salami, mozzarella with sliced tomato and housemade basil pesto, served on sourdough bread.
\$15

SALADS

CHICKEN SALAD

Our hearty version of a southern style chicken salad.
\$13

THE COBB

Our bodacious version of the West Coast Cobb, which includes three types of lettuce, red cabbage, green peppers, carrots, cucumbers, red peppers, celery, radishes, salami, turkey, ham, cheese and avocado, topped with tomatoes and pepper bacon. Tossed with our own creamy vinaigrette for the best flavor and served with toasted sourdough.
\$17

CHICKEN CAESAR SALAD

Marinated grilled, blackened or crispy chicken breast atop our own version of this popular salad, with fresh romaine lettuce, pico de gallo, croutons and Romano cheese. No anchovies! Garlicky and tasty.
\$13 | Or without chicken - \$9

LETTUCE WEDGE

Crisp iceberg lettuce topped with Moxie's Bleu Cheese dressing, pepper bacon, diced tomato and cracked black pepper.
\$10 | Add grilled, blackened or crispy chicken \$13

SIDE SALAD

Butter leaf and baby spinach tossed in champagne vinaigrette and topped with thinly sliced onion and radish.
\$6

SIDES

COLE SLAW

Our signature slaw.
\$4

SAUERKRAUT

Local favorite with a special twist.
\$4

GARLIC FRIES

Skinny fries with fresh roasted garlic, topped with hand grated Romano cheese and parsley.
\$9 | Small \$7

PASTA

Angel hair pasta tossed in a creamy chipotle sauce with red peppers, fresh spinach and tomatoes.
Topped with fresh grated Romano cheese.
\$5

SHINER BOCK ONION RINGS

Thin, crispy rings hand battered to order.
\$10 | Small \$7

SKINNY FRIES

Thin cut and seasoned to perfection.
\$6 | Small \$4

SIDE SALAD

Butter leaf and baby spinach tossed in champagne vinaigrette and topped with thinly sliced onion and radish.
\$6

GARLIC BREAD

Two slices of buttered and fresh grilled garlic sourdough toast.
\$4

MIXED SEASONAL FRESH FRUIT

Freshest we can find.
Mkt. Price

DESSERT

STRAWBERRY CAKE

Six layers with fresh strawberries blended into the batter and icing. Topped with strawberry buttercream icing.
\$14