

Dinner Menu

eat well...be well

M  **XIE**
C A F E



Apps and Drinks



Tomato Basil Bruschetta

Drizzled with balsamic reduction and topped with parmesan cheese.
5.95

Pair with a pale ale or Merlot.



Corsair Quesadilla

Chicken, mushrooms, bacon bits, tomatoes, cilantro, and shredded cheddar. Served with guacamole, salsa, and sour cream.
7.55

Moxierella Sticks

Battered mozzarella sticks baked to perfection, served with house-made tomato basil sauce or ranch dressing on the side.
6.95



Pair with an IPA or light bodied lager



Spinach Artichoke Dip

Served with freshly baked whole wheat pita bread and crispy carrots and celery.
7.25



Pair with Pinot Noir or a pale ale.



Hummus & Veggie Platter

Roasted red pepper hummus topped with pine nuts, served with fresh whole wheat pita bread and crispy carrots and celery.
6.95



Pair with Sauvignon Blanc or an IPA.



Fresh Hofbrauhaus Pretzel

Served with creamy sharp cheddar and Swiss cheese sauce.
5.95

Pair with a lager or Cabernet.



Beer

Beer on Tap – 16oz. Pours.....5.95

- Firestone 805 Blonde Ale
- Fig Mountain Hoppy Poppy IPA
- Lagunitas IPA
- M. Special Dozer Brown Ale
- Barrelhouse Mango IPA

Bottled Beer.....3.95

- Cali-Veza Mexican Lager
- Exploration IPA
- Double Eagle Honey Blonde Ale



Wine by the glass



Firestone Sauvignon Blanc.....5.95
 Volk Chardonnay.....6.25
 EOS Chardonnay.....5.75
 Presquille Pinot Rose.....6.75
 Costa De Oro Paisley Pinot.....5.95
 Volk Pinot Noir.....6.95

Tobin James Champagne.....5.95
 Mimosas.....6.55 (\$3 on weekends!)
 Tobin James Cabernet.....6.95
 EOS Cabernet.....5.75
 Bella Moscato.....6.25
 Opollo Red Zinfadel.....7.25



Catering Services

The MOXIE Café is available for catering! We can deliver a buffet to a venue of your choice or we can host your event at our café. The entire cafe is available for reservations on Sunday or Monday nights.

Breakfast Buffet.....	\$12 per person
Continental Buffet.....	\$10 per person
Sandwich & Salad Buffet.....	\$15 per person
Appetizer Buffet.....	\$12 per person
Tri-tip or Chicken Dinner.....	\$20 per person
Pasta Bar Buffet.....	\$18 per person
Taco Bar.....	\$18 per person

For additional information, contact us at 805.361.2900 or Contact@MOXIECafe.com

Conference Rooms

We have two private rooms that accommodate 15 people each or can be combined for 40. Have a larger group? Rent the entire restaurant!

- Each room holds 15 people and has a required minimum food purchase.
- Full access to the white-board, projector, laptop, smart TV, and Polycom at no charge!
- You can choose from one of our standard buffets or have us create a custom meal!



Recharge and go wireless at the MOXIE! Our booths are equipped with charging stations. And fast, free Wifi access is available throughout the restaurant to keep you connected as you camp out for a productive time.

Our Mission...

Here at the MOXIE is to *"Promote healthy living...Make lots of friends."* It is our sincere desire to show you that our healthy food can not only keep you in good physical shape, but will actually taste good! Please give us some feedback on your experience here by filling out our survey form.

We do...

- Use 100% virgin coconut oil for our cooking
- Use 100% extra virgin olive oil for our dressings and sauces
- Offer organic salads whenever feasible
- Make our own soups, sauces, and dressings daily from scratch
- Offer many vegan, vegetarian, and gluten-free selections

We don't...

- Use neuro-toxic MSG or any other artificial flavorings or colorings
- Have anything with artery-clogging trans-fats or hydrogenated oils
- Tempt you with a sugar laden soda fountain
- Offer any greasy deep fried food of any kind
- Offer beef or chicken that have been exposed to dangerous hormones or antibiotics



805.361.2900
1317 W. McCoy Lane
www.MOXIECafe.com
Contact@MOXIECafe.com



Entrees

Chicken Milano



House-made Milano sauce features roasted tomatoes, fresh basil, garlic, all natural chicken. Served on a bed of penne pasta with ciabatta bread on the side.

10.95

Pair with Sauvignon Blanc or a Blonde Ale

Tarralime Scallops



Succulent wild ocean scallops cooked with a savory tarragon, lime juice and chardonnay reduction. Served on a bed of Orzo Romano pasta.

12.95

Pair with Chardonnay or floral IPA

Savory Quarter Chicken



Dry rubbed and slow cooked, rotisserie style. Served with your choice of any two sides. Choose a breast/ wing or leg/ thigh combo.

12.15

Pair with Chardonnay or Honey Blonde Ale

Southwestern Veggie Burger



Zesty black bean patty, on a whole wheat bun with spicy mustard sauce, avocado, red onion, alfalfa sprouts, and tomato. This burger is packed full of protein, fiber and antioxidants!

10.45

Pair with Pinot Noir or Brown Ale

Black and Blue Burger



Grilled turkey patty seasoned with blackened cajun spices, blue cheese crumbles, bacon, spring mix, onion, tomato, pickles, on a whole wheat bun with a side of fresh fruit.

10.35

Pair with Red Zinfandel or a traditional IPA

Certified Angus Tri-tip



Our take on a Santa Maria tradition. Slow cooked on our rotisserie, dry rubbed with our own seasoning and served with your choice of any two sides.

12.55

Pair with Cabernet Sauvignon or a sweet IPA

McCoy Street Tacos



Choice of three delicious chicken or steak soft tacos. Served with a side of house-made guacamole, sour cream and salsa. Topped with cilantro and onion.

10.25

Pair with Pinot Noir or Mexican Lager

Keta Salmon



Wild-caught Keta salmon sautéed in coconut oil and topped with MOXIE seasoning. Served with a yogurt-based dill sauce and your choice of any two sides.

12.95

Pair with Pinot Rose or a Blonde Ale

Hawaiian Turkey Burger



Grilled turkey patty, pineapple, bacon, provolone, teriyaki glaze, tomato, onion, spring mix, served on a whole wheat bun with a side of fresh fruit.

10.35

Pair with Chardonnay or a hoppy IPA

Coastal Croissant



Turkey, mayo, sliced avocado, bacon, organic spring mix, tomatoes, served on a buttery flaky croissant.

9.95

Pair with Champagne or a fruity IPA

Hot Sides

Mixed Roasted Veggies

Tossed with olive oil and MOXIE seasoning.



Mashed Sweet Potatoes

Lightly seasoned with brown sugar, molasses and sweet butter. Topped with chopped walnuts.



Mashed Red Baby Potatoes

With roasted garlic and gravy.

Wild Rice Pilaf

With diced bell peppers.



Build-a-Spud

Choose any three toppings: sour cream, veggies, butter, cheddar cheese, tri-tip chili, diced bell peppers, green onions and bacon bits.

3.95

Cold Sides

Basil Pesto Pasta

Penne pasta, pesto, parmesan cheese, oven-roasted tomatoes, black olives.



Lemon Pasta Salad

Penne pasta, bell peppers, feta cheese, red wine vinaigrette.



MOXIE Slaw

Cabbage, carrots, green apple, walnuts, cranberries, house-made coleslaw dressing.



Loaded Potato Salad

Red baby potatoes, bacon, onion, cheddar cheese, green onions.



Fresh Fruit Salad

Hand-cut seasonal fruit normally including pineapple, grapes, strawberries, melon.



3.95

Dessert

No worries...trans-fats and hydrogenated oils have been banished from the MOXIE!

Sorbetto and Gelato



Handcrafted locally by Leo Leo Gelato in Paso Robles. Made with the finest ingredients and no artificial stabilizers, preservatives, colors, or flavors. With less fat and less whipped air than ice cream, there's no need to feel guilty about treating yourself to a cup!



3.75

Carrot Crème Supreme Cake



Carrots, crème cheese, a touch of vanilla and cinnamon accent this delicious dessert. One bite and you will know why it is the Crème Supreme!

4.75

Snowball Brownie

A freshly baked warm chocolate brownie topped with choice of your favorite gelato.

4.95



Oat Bar à la Mode



Our delicious Berry Good Oat Bar topped with a scoop of creamy vanilla gelato.

4.55

Chocolate Leaf Mousse

Chilled chocolate mousse poured into a chocolate cookie crust and topped with whipped cream, decorated with a handmade chocolate leaves.

5.95



Live Music

Join us on Thursday, Friday, and Saturday evenings to enjoy some live music and local talent. Relax and unwind with your family, friends and favorite beverage. There is no cover charge and the program is always family friendly. Check www.MOXIECafe.com for our current music line-up.

Entrees

Bodacious BLTA



Low-sodium bacon, lettuce, tomato, avocado, mixed organic greens, basil aioli, and balsamic vinaigrette dressing.
10.15

Pair with Moscato or a Blonde Ale

Harvest Chicken



Chicken breast, cheddar cheese, thinly sliced apple, mixed organic greens, balsamic vinaigrette, cranberry aioli.
10.35

Pair with Pinot Rose or a Pale Ale

BBQ Chicken Salad



Romaine, black beans, corn, diced tomatoes, shredded cheddar, croûtons, avocado, chicken topped with a zesty barbecue sauce. Served with house-made ranch dressing.
10.85

Pair with Pinot Noir or a Mexican Lager

Wild Thing



Organic spring mix, warm wild rice, diced red bell peppers, shredded carrots, garbanzo beans, cranberries, sunflower seeds. Served with red wine vinaigrette on the side.

9.95



Pair with Sauvignon Blanc or a fruity IPA

Santa Maria Tri-tip



This famous best seller features sliced certified Angus tri-tip, melted cheddar cheese, roasted red onions, and bacon.
10.35

Pair with Cabernet Sauvignon or a Brown Ale

Tuscan Chicken



Chicken breast, roasted red onion, oven roasted tomato, provolone cheese, basil aioli.
9.95

Pair with Moscato or a full bodied Lager

MOXIE Cobb Salad



Romaine lettuce, bacon, tomatoes, avocado, blue cheese, hard-boiled egg, ranch dressing (without MSG, of course).
10.85

Pair with Chardonnay or a Blonde Ale

California Chicken Salad



Chicken, mixed organic greens, penne pasta, croûtons, broccoli, carrots, bell peppers, tomatoes, sunflower seeds, goat cheese, dried cranberries, red wine vinaigrette.
10.85

Pair with Sauvignon Blanc or a hoppy IPA



Gluten free



Vegetarian



Vegan