



# BURGERS

All burgers are served with lettuce, tomato, red onions & chipotle aioli on a fresh bun with a side of three pickle slices & cooked **MEDIUM** unless otherwise requested.  
All burgers come with a side of French Fries.  
**GF** bun available for + \$3.

**Substitutes: Waffle Fries, Sweet Potato Fries, Tuscan Fries +\$3.50  
Onion Rings, Side Salad, Fruit Cup +\$4.50**

## STARTERS

**COCONUT SHRIMP**  
Hand-breaded butterfly shrimp, golden fried to perfection & served with piña colada sauce. \$14

**CHEESE CURDS**  
A state fair favorite perfected at Burger Moe's! Served with house-made marinara & ranch. \$12

**FRIED PICKLES**  
Served with ranch dressing. \$11

**GUACAMOLE (V)**  
Avocado, onion, cilantro, lime & tomato. Served with pita chips. \$16

**ONION RINGS**  
Beer battered & served with ranch. \$12

**TOASTED RAVIOLI**  
A St. Louis classic stuffed with cheese, lightly breaded then deep fried to golden brown. Served with house-made marinara. \$11

**TUSCAN FRIES (AGF)**  
Moe's fries tossed in extra-virgin olive oil, seasoned with garlic, herbs & parmesan cheese. Served with garlic aioli. \$11

**AXTELL BURGER\***  
Cheddar cheese with applewood smoked bacon. \$16

**BLEU SKY BURGER\***  
Grilled mushrooms & balsamic caramelized onions topped with melted bleu cheese. \$16

**JACK DANIELS BURGER\***  
Topped with a sweet whiskey onion jam & melted pepper jack cheese. \$15

**CLASSIC CHEESEBURGER\***  
Served with American Cheese. \$14.50

**COWBOY BISON BURGER\***  
A lean bison patty smothered with smoked BBQ sauce, cheddar cheese & fried onion straws. \$17

**DENNY BURGER\***  
Topped with an over-easy egg, thick applewood smoked bacon & cheddar cheese. \$18

**FUN GUY BURGER\***  
Loaded with sautéed mushrooms & Swiss cheese. \$15.50

**GARDEN BURGER (AGF & AV)**  
For our vegetarian friends! Our delicious veggie patty made with roasted veggies. \$14

**JUICY MOE BURGER\***  
Our signature burger with a cheesy filled gooey center. Extra napkins required! \$16.50

**KOBE BEEF BURGER\***  
Created specifically for the ultimate burger connoisseur! This Cadillac of ground beef is a true taste sensation, topped with cheddar cheese. \$16

**MOE'S ORIGINAL BURGER\***  
Caramelized onions & cheddar cheese. \$15

# WINGS

## TRADITIONAL OR BONELESS

Wings tossed in your choice of one of Moe’s Original Sauces! Served with carrots, celery sticks & a side of bleu cheese or ranch dressing.

6 | \$10

12 | \$19.50

18 | \$28.50

24 | \$37

30 | \$45

## SAUCES

Buffalo (mild, medium, hot)  
Dry Rub  
Sweet Chili  
Mesquite BBQ

# SOUPS & SALADS

## CAESAR SALAD

Romaine lettuce, parmesan & garlic croutons. Served with homemade Caesar dressing. \$13.50  
*Add chilled grilled chicken for \$3.50*

## CHICKEN CRANBERRY SALAD (GF)

Fresh lettuce, chilled grilled chicken, feta cheese, dried cranberries, sliced almonds & sliced red onions. Served with raspberry vinaigrette. \$16

## BUFFALO CHICKEN SALAD (GF)

A bed of romaine topped with black beans, shredded cheddar cheese, avocado, tortilla strips & buffalo tossed chilled grilled chicken. Served with ranch dressing. \$16

## CHILI (GF)

Angelo’s special homemade beef chili topped with cheddar cheese & chopped onions. Cup \$7 | Bowl \$8.50

## SOUP OF THE DAY

Cup \$7 | Bowl \$8.50

# PANINIS | BASKETS

*All paninis & baskets are served with a side of French Fries.*

*Substitutes: Waffle Fries, Sweet Potato Fries, Tuscan Fries +\$3.50  
Onion Rings, Side Salad, Fruit Cup +\$4.50*

# DESSERTS

## MINI DONUTS

\$9

## VANILLA SHAKE

\$8

## CHOCOLATE SHAKE

\$8

## TRIPLE LAYER CHOCOLATE MOUSE

\$8

## TURKEY CLUB PANINI

Turkey, bacon, tomatoes, lettuce, mozzarella & mayo on Italian ciabatta. \$16  
*(no modifications please)*

## CHICKEN STRIP BASKET

Lightly breaded & golden fried. Served with BBQ or Ranch. \$16

## WALLEYE BASKET

Fresh walleye, beer battered & deep-fried to golden brown perfection. Served with a side of tartar sauce & coleslaw. \$20

## CHICKEN PANINI

Grilled chicken breast, sun-dried tomatoes, artichoke, fontina cheese & pesto on Italian ciabatta. \$16  
*(no modifications please)*

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked.*

*Automatic Gratuity of 20% will be added to tables with 8 or more guests. | AGF/GF - Available Gluten Free | AV/V - Available Vegan*