

MOTORKAT

6939 LAUREL AVE · TAKOMA PARK, MARYLAND 20912
MOTORKAT.COM @MOTORKATTAKOMA 240-223-0629

◆ STARTERS ◆

FRUIT SMOOTHIE ^{VN} ^{GF}

banana, mango, passionfruit,
coconut yogurt, vanilla bean
\$8

FRIED POTATOES ^{VG} ^{GFF}

herb oil, sumac aioli
\$11

COCONUT YOGURT PARFAIT ^{VG}

housemade grain & seed granola,
fresh strawberries
\$9

FRESH FRUIT ^{VN} ^{GF}

kiwi, Asian pear, grapes, blackberries,
blueberries, strawberries
\$14

◆ SIDES ◆

WHITE CHEDDAR GRITS ^{VG} ^{GF}

\$7

SMOKED SALMON ^{GF}

\$8

SMOKED BACON ^{GF}

\$8

BUTTERMILK BISCUIT ^{VG}

salted butter, seasonal preserves
\$7

SPICED STICKY BUN ^{VG}

cinnamon, cardamom,
cream cheese glaze
\$12



*Consuming raw or undercooked food may increase
your risk of foodborne illness

20% gratuity will be added to parties of 6 or more

MAIN ◆ DISHES

BRUNCH HASH

poached eggs, potatoes,
smoked peppers and onions, kale, pesto
choice of smoked rainbow trout,
braised pork shoulder, or vegan sausage
\$22

POTATO ROSTI ^{GFF}

chopped smoked salmon, capers,
crème fraîche, pickled onion, arugula
\$19

BRUNCH SALAD ^{GFF}

baby greens, smoked bacon, mushrooms,
asparagus, goat cheese,
poached egg, white balsamic
\$18

CHALLAH FRENCH TOAST ^{VG}

maple-cardamom glaze,
macarated strawberries
\$17

BISCUITS AND GRAVY

maple-sage sausage gravy, black pepper,
two poached eggs
\$19

CRISPY PORK BELLY ^{GFF}

cheddar grits, smoky maple bbq,
crispy shallots
\$21

CROISSANT BREAKFAST SANDWICH

white cheddar scrambled eggs,
smoked bacon, garlic aioli, baby arugula,
choice of fries or salad
\$19

BLUE CRAB SCRAMBLE

ricotta, chive, petite salad,
toasted sourdough, Old Bay butter
\$21

Direct Sourcing

Motorkat prioritizes ingredients from farmers, cheesemakers, brewers, distillers
and more to bring you the freshest, highest quality, sustainable ingredients. Our
seafood program only uses sustainably sourced fish.

TAKOMA'S **NEIGHBORHOOD** RESTAURANT

^{VG} —vegetarian ^{VN} —vegan ^{GF} —gluten free

^{GFF} —gluten free friendly shares equipment with items containing gluten

Brunch Drinks

BLOODY MARY

BLUE CHEESE STUFFED OLIVES,
PEARL ONIONS, CORNICHONS,
GIARDINIERA
\$16

BY LAND | +\$10

PORK BELLY, CANDIED BACON,
WAGYU WIENER, ANDOUILLE

BY SEA | +\$10

FRIED OYSTER, JUMBO SHRIMP,
GRILLED OCTOPUS

BY LAND & SEA | +\$15

JUNGLE KAT

HOUSE TIKI BLEND, APEROL,
LEMON, PINEAPPLE
\$14

WALK IN THE PARK

ESPRESSO, CONDENSED MILK,
COGNAC, AVERNA AMARO
\$14

MIMOSA

ORANGE, GRAPEFRUIT
SINGLE | \$14
MIMOSA KIT | \$42

DRIP COFFEE | 4

ESPRESSO | \$5

ESPRESSO, AMERICANO,
CAPPUCCINO, LATTE

FRESHLY SQUEEZED | \$7

ORANGE, GRAPEFRUIT

THE LOCAL FAVORITES

\$16
Specialty

4PM IN TAKOMA

Brandy · Montenegro · Domaine de Canton · Ginger

MOTORTINI

Harahorn Gin · Capitoline Dry Vermouth
House Brine Blend · Pickled Fresno Pepper

LAVENDER LOCALIST

Pea Flower Infused Gin · Lemon · Lavender Honey

\$19 UNIVERSITY
BOULEVARDIER

Company Barrel Catoctin Creek Rye
Campari · Carpano Antica · Luxardo · Absinthe

\$16

HOLD ME
CLOSER

Old Forester Bourbon · Lemon
Honey · Peach Bitters · Cynar

\$15

DREAMSICLE
CRUSH

Fresh OJ · Vodka · Dry Curaçao
Tempus Fugit Crème de Cacao

\$15

DIVA-RITA

Dill Infused Tequila · Dry Curaçao
Pickle Juice · Lime · Tajin Cornichons

\$16

APPLE BOTTOM
DREAM

Catoctin Creek Applejack · Lime
Ancho Reyes Blend · Grenadine
Black Walnut · Angostura



\$16

THE SPICE IS RIGHT

Aged Rum · Grand Marnier · Lemon
Orange · Cardamom
Cinnamon-Brown Sugar Syrup

\$17

TEMPLE OF
THE SUN

Huacatay Infused Mezcal · Aji Amarillo
Orange Cream Citrate

DRINK MENU

◆ SPARKLING

Los Monteros NV Brut Metodo Trad. Sparkling Cava, Penedes, SP
Los Monteros NV Brut Rosé Metodo Trad. Sparkling Cava, Penedes, SP
Lini 910 'Labrusco' Lambrusco Bianco, Emilia-Romagna, IT
Cleto Chiarli Lambrusco di Sorbara Vecchia Modena, Emilia Romagna, IT
Argyle Brut Blanc de Blancs, 2020, Willamette Valley, OR

Glass	Bottle
14	50
14	50
15	56
17	64
-	84

◆ WHITE

Villa des Anges Sauvignon Blanc, Languedoc-Roussillon, FR
CUNE Rioja Monopole Blanco, Rioja, SP
Domaine Gadais Muscadet, Navineaux Amphibolite, Loire Valley, FR
Kellerei Andrian Chardonnay 'Somereto,' Alto Adige, IT
Red Tail Ridge Dry Riesling, Finger Lakes, NY
St. Innocent Pinot Blanc Freedom Hill Vineyard, Willamette Valley, OR
Championship Bottle Chardonnay 'Gravity's Pull,' Willamette Valley, OR

14	50
14	50
15	54
16	60
-	62
-	72
-	80

◆ ROSÉ

Villa des Anges Old Vines Rosé, Languedoc-Roussillon, FR
Sugarloaf Mountain Vineyard Rosé, Sugarloaf Mountain, MD

14	50
14	50

◆ RED

Villa des Anges Cabernet Sauvignon, Languedoc-Roussillon, FR
Bela Tempranillo, Ribera del Duero, SP
Francois Villard Syrah 'L'Appel des Sereines,' Northern Rhône, FR
Violet Hill Pinot Noir, Dundee, OR
Subsoil Cabernet Sauvignon Horse Heaven Hills, Columbia Valley, WA
Cru Monplaisir Bordeaux Superieur, Bordeaux, FR
Foxen Pinot Noir Santa Maria Valley, Central Coast, CA

14	50
16	60
16	60
18	70
-	58
-	70
-	92

FINE WINE

Mocktails

FOUNTAIN DRINKS AVAILABLE

\$12

HOPPY HI-BALL

Watermelon · Lime · NA IPA
Cherry Bitters

\$10

“ORGEAT” LEMONADE

Oat Milk · Lemon · Mint

\$9

POM READER

Pomegranate · Lime
Rosemary

\$9

PEOPLE'S SHRUB

Orange · Lime · Lemon
Grapefruit · Apple Cider Vinegar

\$11

CITRUS CONNECTION

Sudachi Cordial · Grapefruit · Yuzu Soda
Seedlip Garden · Peach Bitters

ON TAP ICE COLD BEER ON TAP						
Name	ABV	Style	Brewery	Pour (oz.)-Price		
				10	12	16
Guinness Draught	4.2%	Irish Dry Stout	Guinness (IRL)	5	-	9*
Tollhouse Pils	5.1%	Bohemian Lager	Union (MD)	5	-	8
Sandbar	7%	Hazy IPA	Lone Oak (MD)	7	-	10
Hefeweizen	5.1%	Wheat Ale	Guilford (MD)	6	-	9
House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	-	8
The White Russian	5.5%	Cream Ale	Jailbreak (MD)	5	-	8
Impaler	5.5%	Vienna Lager	Nepenthe (MD)	6	-	9
G.F.Z.P.B.	9.4%	Imperial IPA	Atlas (DC)	-	11	-
My Own Murder	6.5%	Black IPA	Lone Oak (MD)	6	-	9

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!