TAKOMA'S ***NEIGHBORHOOD*** RESTAURANT

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

MOTORKAT

3-COURSE BRUNCH

Choose one item from each section and let us do the rest - starting at ***$35***!

1. SIP

SOFT DRINKS

DRIP COFFEE | 4

ESPRESSO | $5
ESPRESSO, AMERICANO, CAPPUCCINO, LATTE

FRESHLY SQUEEZED | $8
ORANGE, GRAPEFRUIT

ICED TEA | $4

HOT TEA | $4
EARL GREY, ENGLISH BREAKFAST, JASMINE, SENCHA, CHAMOMILE, CHAI

COCKTAILS (+5)

MIMOSA
ORANGE, GRAPEFRUIT
SINGLE | ***$15***
MIMOSA KIT | ***$45***

JUNGLE KAT
HOUSE TIKI BLEND, APEROL, LEMON, PINEAPPLE
$14

WALK IN THE PARK
ESPRESSO, CONDENSED MILK, COGNAC, AVERNA AMARO
$15

MOTORKAT'S BLOODY MARY (+5)

PEARL ONIONS, CORNICHONS, BLUE CHEESE STUFFED OLIVES, GIARINIERA ***$16***

BY LAND | +$10
PORK BELLY, CANDIED BACON, WAGYU WIENER, ANDOUILLE

BY SEA | +$10
FRIED OYSTER, JUMBO SHRIMP, GRILLED OCTOPUS

BY LAND & SEA | +$15

2. NOSH

STARTERS

COCONUT SHRIMP
CRUNCHY RED CABBAGE SLAW, SMOKED PEPPER AIOLI, LIME
$18

DONUT HOLES (VG)
PASSIONFRUIT CARAMEL
$8

MELON & HALLOUMI SALAD (GFF) (VG)
BASIL, CRUSHED PEPITAS
$14

COCONUT YOGURT PARFAIT (GF) (VN)
SEED & GRAIN GRANOLA, FRESH STRAWBERRIES
$9

SIDES

SMOKED BACON (GF)
$8

BUTTERMILK BISCUIT (VG)
SALTED BUTTER, SEASONAL PRESERVES
$7

FRESH FRUIT (GF) (VN)
ASIAN PEAR, GRAPES, BLUEBERRIES, BLACKBERRIES, STRAWBERRIES
$14

FRIED POTATOES (GFF) (VG)
HERB OIL, SUMAC AIOLI
$11

3. EAT

MAINS

BRUNCH HASH (GFF)
POACHED EGGS, POTATOES, KALE, SMOKED PEPPERS & ONIONS, PESTO
CHOICE OF SMOKED RAINBOW TROUT, BRAISED PORK SHOULDER, OR VEGAN SAUSAGE
$22

BISCUITS & GRAVY
MAPLE-SAGE GRAVY, BLACK PEPPER, TWO POACHED EGGS
$19

BBQ GULF SHRIMP & GRITS (+5)
FRESH TOMATO, SHISHITO PEPPERS, TOASTED SOURDOUGH
$24

24 HOUR PORK BELLY SANDWICH
CHARRED ONION JAM, BLACK GARLIC KOHLRABI SLAW, CIABATTA
CHOICE OF FRIES OR SIDE SALAD
$20

SMOKED SALMON PASTRAMI REUBEN
MARBLE RYE, SAUERKRAUT, MELTED SWISS, REMOULADE
CHOICE OF FRIES OR SIDE SALAD
$22

CHALLAH (VG) **FRENCH TOAST**
MAPLE-CARDAMOM GLAZE, MACERATED STRAWBERRIES
$17

POTATO ROSTI (GFF)
CHOPPED SMOKED SALMON, CAPERS, CRÈME FRAÎCHE, PICKLED ONION, ARUGULA
$19

CROISSANT BREAKFAST SANDWICH
WHITE CHEDDAR SCRAMBLED EGGS, SMOKED BACON, GARLIC AIOLI, ARUGULA
CHOICE OF FRIES OR SIDE SALAD
$19

(VG) —vegetarian (VN) —vegan (GF) —gluten free
(GFF) —gluten free friendly shares equipment with items containing gluten

A 20% service charge will be added to parties of 6 or more
*Consuming raw or undercooked food may increase your risk of foodborne illness.

MOTORKAT

COCKTAILS

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

$16

BLACK EYED SUSAN
Rye · Amaretto
Lemon · Nutmeg
Tempus Fugit Crème de Cacao
Orange & Chocolate Bitters

$15

ORCHARD 75
Fig Leaf Infused Vodka
Lime · Sparkling Apple Juice
Peychaud's Bitters

$16

APRICOT IN THE RAIN
Tequila · Ancho Reyes · Lemon
McClintock Spiced Pear
Guajillo Lava Salt

$18

ZEUS'S LAW TODDY
House-Made Tentura
Laird's Bonded Apple Brandy
Lemon · Maple Syrup

$15

FROM THE SHIRE
Mezcal · Allspice Dram
Worcestershire Sauce

$16

CELADON CITY TONIC
Harahorn Gin · Lemon
Grapefruit Bitters
Celery · Tonic

$20

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

FINE WINE

SPARKLING

	Glass	Bottle
Los Monteros NV Brut Metodo Trad. Sparkling Cava, Penedes, SP	14	50
Los Monteros NV Brut Rosé Metodo Trad. Sparkling Cava, Penedes, SP	14	50
Planet Oregon Pinot Noir Rosé Bubbles, Willamette Valley,OR	20	78
Zanasi Lambrusco Grasparossa Di Castelvetro, Emilia-Romagna, IT	19	72
Argyle Brut Blanc de Blancs, 2020, Willamette Valley, OR	23	84

WHITE

Villa des Anges Sauvignon Blanc, Languedoc-Roussillon, FR	14	50
CUNE Rioja Monopole Blanco, Rioja, SP	14	50
Kellerei Andrian Chardonnay 'Somereto,' Alto Adige, IT	16	60
Domaine Michel Folle-Blanche, Loire Valley, FR	19	74
Championship Bottle Chardonnay 'Gravity's Pull,' Willamette Valley, OR	–	80

ROSÉ

Villa des Anges Old Vines Rosé, Languedoc-Roussillon, FR	14	50
Villa Wolf Pinot Noir Rosé , Pfalz, DE	14	50

RED

Villa des Anges Cabernet Sauvignon, Languedoc-Roussillon, FR	14	50
Bela Tempranillo, Ribera del Duero, SP	16	60
Violet Hill Pinot Noir, Dundee, OR	18	70
Château Pégau Côtes du Rhône, Southern Rhone, FR	18	70
Stolpman Vineyards 'La Cuadrilla' Red Blend, Ballard Canyon, CA	–	70
Cru Monplaisir Bordeaux Superieur, Bordeaux, FR	–	70

Mocktails

$12 TOBACCO ROAD
Cinnamon-Brown Sugar · Seedlip Spice
Lime · Ginger Beer · Tobacco Bitters

$13 NAI TAI
Lemon · Pineapple · Oat Milk Orgeat
Grenadine · Seedlip Agave · Mole Bitters

$12 PRETTY IN PINK
Hibiscus · Ginger · Grapefruit · Lime
Orange Cream Citrate · Star Anise

$11 CITRUS CONNECTION
Sudachi Cordial · Grapefruit · Yuzu Soda
Seedlip Garden · Peach Bitters

$10 POM READER
Pomegranate · Lime
Rosemary

FOUNTAIN DRINKS AVAIL.

ON TAP ICE COLD BEER ON TAP

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!

No.	Name	ABV	Style	Brewery	Pour (oz.)—Price 10	12	16
1	Guinness Draught	4.2%	Irish Dry Stout	Guinness (IRL)	6	–	10*
2	Tollhouse Pils	5.1%	Bohemian Lager	Union (MD)	5	–	8
3	Sandbar	7%	Hazy IPA	Lone Oak (MD)	7	–	10
4	Farm Fuzz	4.9%	Witbier	Manor Hill (MD)	6	–	9
5	House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	–	8
6	Stingy Jack	6.5%	Pumpkin Ale	Lone Oak (MD)	7	–	10
7	Festbier	5.5%	Vienna Lager	Manor Hill (MD)	7	–	10
8	Broccoli	7.9%	Double IPA	Other Half (DC)	–	11	–
9	B*tch Monkey	5.2%	Berliner Weisse	7 Locks (MD)	7	–	10