

# MOTORKAT

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

## ◆ STARTERS ◆

**FRIED POTATOES** <sup>VG</sup> <sup>GFF</sup>  
herb oil, sumac aioli  
**\$11**

**COCONUT YOGURT  
PARFAIT** <sup>VG</sup> <sup>GFF</sup>  
housemade grain & seed granola,  
fresh strawberries  
**\$9**

**FRESH FRUIT** <sup>VN</sup> <sup>GF</sup>  
kiwi, Asian pear, grapes, blackberries,  
blueberries, strawberries  
**\$14**

## ◆ SIDES ◆

**WHITE CHEDDAR GRITS** <sup>VG</sup> <sup>GF</sup>  
**\$7**

**SMOKED SALMON** <sup>GF</sup>  
**\$12**

**SMOKED BACON** <sup>GF</sup>  
**\$8**

**BUTTERMILK BISCUIT** <sup>VG</sup>  
salted butter, seasonal preserves  
**\$7**

**SPICED STICKY BUN** <sup>VG</sup>  
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** <sup>GF</sup>  
chopped smoked salmon, capers,  
crème fraîche, pickled onion, arugula  
**\$19**

**BRUNCH SALAD** <sup>GF</sup>  
baby greens, smoked bacon, mushrooms,  
asparagus, goat cheese,  
poached egg, white balsamic  
**\$18**

**CHALLAH  
FRENCH TOAST** <sup>VG</sup>  
maple-cardamom glaze,  
macerated strawberries  
**\$17**

**BISCUITS  
AND GRAVY**  
maple-sage sausage gravy, black pepper,  
two poached eggs  
**\$19**

**CRISPY PORK BELLY** <sup>GF</sup>  
cheddar grits, smoky maple bbq,  
crispy shallots  
**\$24**

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

**BBQ GULF  
SHRIMP & GRITS**  
fresh tomato, shishito peppers,  
toasted sourdough  
**\$24**

## 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

<sup>VG</sup> —vegetarian <sup>VN</sup> —vegan <sup>GF</sup> —gluten free

<sup>GFF</sup> —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

**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

**\$20 UNIVERSITY BOULEVARDIER**

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

**\$16**

**TROPICAL HEARTACHE**

Rye · Zucca · Lemon · Honey  
Hibiscus · Ginger · Laphroaig Mist

**\$15**

**FROM THE SHIRE**

Mezcal · Allspice Dram  
Worcestershire Sauce

**\$19**

**PANDAN PAINKILLER**

Pandan Infused Cachaça · Pusser's Rum  
Overproof Rum · Mango · Passionfruit  
Coconut · Yuzu

**\$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

**\$16**

**GOMA DAYS**

Sesame Oil Infused Tequila · Ancho Reyes Verde  
Blood Orange Cinnamon Syrup · Lime · Saline  
Angostura · Sesame-Tajin Rim

**◆ 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

**◆ WHITE**

- Villa des Anges Sauvignon Blanc, Languedoc-Roussillon, FR
- CUNE Rioja Monopole Blanco, Rioja, SP
- Kellerei Andrian Chardonnay 'Somereto,' Alto Adige, IT
- St Innocent Pinot Blanc, Freedom Hill, Willamette Valley, OR
- Red Tail Ridge Dry Riesling, Finger Lakes, NY
- Zarate Albariño, Rias Baixas, SP
- Championship Bottle Chardonnay 'Gravity's Pull,' Willamette Valley, OR

**◆ ROSÉ**

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

**◆ RED**

- Villa des Anges Cabernet Sauvignon, Languedoc-Roussillon, FR
- Bela Tempranillo, Ribera del Duero, SP
- Violet Hill Pinot Noir, Dundee, OR
- Björnson Vineyards Gamay, Willamette Valley, OR
- Stolpman Vineyards 'La Cuadrilla' Red Blend, Ballard Canyon, CA
- Cru Monplaisir Bordeaux Superieur, Bordeaux, FR

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

14	50
14	50
16	60
19	74
-	62
-	80
-	80

**FINE WINE**

14	50
14	50
14	50
16	60
18	70
20	78
-	70
-	70

**Mocktails**

FOUNTAIN DRINKS AVAIL.

**\$13 NAI TAI**

Lemon · Pineapple · Oat Milk Orgeat  
Grenadine · Seedlip Agave · Mole Bitters

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

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

**\$10 POM READER**  
Pomegranate · Lime  
Rosemary

**\$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
Feed the Monkey	5.6%	Wheat Ale	Jailbreak (MD)	6	-	9
House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	-	8
South Side	7.2%	Rye IPA	Denizens (MD)	5	-	8
Terminal Exodus	4.8%	Czech Lager	Nepenthe (MD)	6	-	9
All Citra Everything	8.5%	Imperial Hazy IPA	Other Half (DC)	-	11	-
The Precious One	6.4%	American IPA	Atlas (DC)	6	-	9

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!