DINNER MENU
5PM-9PM

TAKOMA'S **NEIGHBORHOOD** RESTAURANT

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

MOTORKAT

OYSTERS
ON THE HALF SHELL

½ DOZEN $24

SEE OYSTER CARD

- WARM LOBSTER SLIDER $18
- COCKTAIL SHRIMP $12
- GULF SHRIMP & CRAB CEVICHE $17

STARTERS

CHESAPEAKE OYSTER GRATIN $11
garlic butter, parmesan, peachy mama

AUTUMN SALAD (VG)(GF) $13
watercress, shaved fennel, candy cane beets, pine nuts, parmesan

GARLIC-HERB FOCCACIA (VN) $13
tapenade, roasted garlic, chimichurri

ROASTED SUNCHOKES (VG)(GFF) $14
cashew labneh, salted brown butter, pickled onion

BLUE SHELL MUSSELS $18
smoked tomato broth, basil, grilled sourdough

WOOD GRILLED OCTOPUS (GFF) $21
paprika aioli, watercress, grilled potatoes, citrus oil

CHARRED EGGPLANT HUMMUS (VN) $17
pickled mushrooms, chermoula, grilled flatbread

BURRATA $22
roasted Even Star Farm's heirloom tomatoes, Cantabrian anchovies, wood grilled sourdough

Flip for Drinks

MAINS

HOUSE MADE POTATO GNOCCHI (VG) $27
local mushrooms, sage brown butter, parmesan, caramelized cippolini onion

WOOD GRILLED BURGER $22
lettuce, tomato, onion, cheddar, roasted garlic aioli
add bacon +$2

MOTORKAT'S CURRIED FRIED CHICKEN $29
forbidden rice, Madras curry, crunchy herb salad

SUMMER SQUASH (VN) $25
warm farro salad, cashew labneh, cherry tomatoes, fresno peppers, dill

SMOKED ARCTIC CHAR $33
miso-braised chickpeas, pearl couscous, herb gremolata, yogurt-dill sauce

CRAB & SHRIMP CAVATELLI $33
peachy mama peppers, cherry tomatoes, Calabrian chili butter, basil

SEAFOOD STEW (GF) $31
market catch fish, blue shell mussels, shrimp, smoked paprika & coconut milk broth, cilantro, black rice

WOOD GRILLED STEAK (GFF) $39
coulotte, potato wedges, charred green beans, mushroom & pearl onion sugo

WOOD GRILLED BRANZINO (GFF) $38
sautéed kale, baby potatoes, sauce Provençal

THE LEGEND

Motor Cat was a beloved feline in Takoma Park during the late 1980s and 1990s, known for riding a Suzuki 500 motorcycle with her owner, J. Catman, and embodying the town's eclectic spirit.

(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