

# MOTORKAT

## ◆ 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,  
macarated 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

### BLUE CRAB SCRAMBLE

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

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

## 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

**\$19 UNIVERSITY BOULEVARDIER**

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

**\$16**

**CRIMSON SOLSTICE**

Gin · Campari · Mezcal · Lemon  
Blood Orange · Cinnamon · Rosemary

**\$15**

**DIVA-RITA**

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

**\$17**

**BANANA BOURBON HOT TODDY**

Banana Infused Bourbon · Lemon  
Banana Infused Sweet Vermouth  
Tempus Fugit Cèrme de Cacao

**\$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

◆ 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, Naveneaux Amphibolite, Loire Valley, FR
- Kellerei Andrian Chardonnay 'Somereeto,' 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
- Stolpman Vineyards 'La Cuadrilla' Red Blend, Ballard Canyon, CA
- Cru Monplaisir Bordeaux Superieur, Bordeaux, FR
- Foxen Pinot Noir Santa Maria Valley, Central Coast, CA

14	50
16	60
16	60
18	70
15	58
-	70
-	70
-	92

**FINE WINE**

*Mocktails*

FOUNTAIN DRINKS AVAIL.

**\$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

**\$13**

**NAI TAI**

Lemon · Pineapple · Oat Milk Orgeat  
Grenadine · Seedlip Agave · Mole 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
Terminal Exodus	4.8%	Czech Lager	Nepenthe (MD)	6	-	9
G.F.Z.P.B.	9.4%	Imperial IPA	Atlas (DC)	-	11	-
My Own Murder	6.5%	Black IPA	Manor Hill (MD)	6	-	9

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!