

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 ^{VB}^{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 ^{VB}^{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 ^{GF}

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

\$18

CHALLAH FRENCH TOAST ^{VG}

maple-cardamom glaze,
macerated strawberries

\$17

BISCUITS AND GRAVY

maple-sage sausage gravy, black pepper,
two poached eggs

\$19

CRISPY PORK BELLY ^{GF}

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

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 Catocin 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

Catocin 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

◆ **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

◆ **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
- 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

Glass Bottle

14	50
14	50
15	56
17	64
-	84
14	50
14	50
15	54
16	60
-	62
-	72
-	80

FINE WINE

Mocktails

FOUNTAIN DRINKS AVAIL.

\$12

HOPPY HI-BALL

Watermelon · Lime · NA IPA
Cherry Bitters

\$9

POM READER

Pomegranate · Lime
Rosemary

\$10

"ORGEAT" LEMONADE

Oat Milk · Lemon · Mint

\$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!