

MOTORKAT

◆ STARTERS ◆

FRUIT SMOOTHIE ^{VN} ^{GF}
\$8

FRIED POTATOES ^{VG} ^{GFF}
herb oil, sumac aioli
\$11

**COCONUT YOGURT
PARFAIT** ^{VG}
housemade grain & seed granola,
fresh strawberries
\$9

FRESH FRUIT ^{VN} ^{GF}
\$9

◆ SIDES ◆

WHITE CHEDDAR GRITS ^{VG} ^{GF}
\$7

SMOKED SALMON ^{GF}
\$8

SMOKED BACON ^{GF}
\$8

BUTTERMILK BISCUIT ^{VG}
salted butter, seasonal preserves
add sage sausage gravy +\$6
\$5



*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 SALAD ^{GF}
baby greens, smoked bacon, mushrooms,
asparagus, goat cheese,
poached egg, white balsamic
\$18

POTATO ROSTI ^{GF}
smoked salmon, capers, crème fraîche,
pickled onion, arugula
\$19

**LENTIL "SAUSAGE"
HASH** ^{VN}
potatoes, sweet peppers, smoked onion,
arugula, pesto
\$17

**BRIOCHE
FRENCH TOAST** ^{VG}
Chantilly cream, maple-cardamom glaze,
macerated strawberries
\$17

**SPRING VEGETABLE
QUICHE** ^{VG}
asparagus, tomato, goat cheese,
side salad
\$16

CRISPY PORK BELLY ^{GFF}
cheddar grits, smoky maple bbq,
crispy shallots
\$21

**MARYLAND
CRABCAKES**
grilled asparagus, roasted tomato,
béarnaise sauce
\$24

BEC
scrambled egg, smoked bacon,
charred scallion cream cheese, ciabatta,
choice of fries or side salad
\$14

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

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

Brunch Drinks

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

SUNDAY MORNING
CAVA, SAINT GERMAIN
\$14

WALK IN THE PARK
ESPRESSO, CONDENSED MILK,
COGNAC, AVERNA AMARO
\$14

MIMOSA
ORANGE, GRAPEFRUIT
SINGLE |\$12
MIMOSA KIT |\$36

BLOODY MARY
HOUSE BLOODY MIX,
TITO'S VODKA, LOCAL PICKLES
\$14

DRIP COFFEE |\$4

ESPRESSO |\$5
ESPRESSO, AMERICANO,
CAPPUCCINO, LATTE

FRESHLY SQUEEZED |\$7
ORANGE, GRAPEFRUIT

COCKTAILS

THE LOCAL FAVORITES

\$15
Specialty

THE LOCALIST

Shot Tower Gin · Honey · Lemon

4PM IN TAKOMA

Brandy · Montenegro · Domaine de Canton · Ginger

MOTORTINI

Harahorn Gin · Capitoline Dry Vermouth
House Brine Blend · Pickled Fresno Pepper

\$18 UNIVERSITY BOULEVARDIER

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

\$16
ECTO-KITTY COOLER

Uncle Val's Botanical Gin
Midori · Sudachi · Lemon

\$18

SMOKE ON LA PLAYA

Mezcal · Ancho Reyes Verde
Prickly Pear · Pineapple · Lime
Mole Bitters · Black Salt

\$15
KISS FROM A ROSE

Cachaça · Lillet Blanc · Aperol
Grenadine · Rose Water

\$17

AFTER THE GOLD RUSH

Abasolo Mexican Corn Whiskey
Lemon · Turmeric
Ginger · Lemongrass



\$15

DREAMSICLE CRUSH

Fresh OJ · Vodka · Dry Curaçao
Tempus Fugit Crème de Cacao
Lemon · Sprite

\$15

WRITER'S BLOCK

Pisco · Luxardo Maraschino · Hot Honey
Lime · Grapefruit · Orange Bitters

◆ SPARKLING

- Los Monteros NV Brut Metodo Trad. Sparkling Cava, Penedes, SP
- Los Monteros NV Brut Rosé Metodo Trad. Sparkling Cava, Penedes, SP
- 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

- Penya Rosé, Côtes Catalanes, FR
- Sugarloaf Mountain Vineyard Rosé, Sugarloaf Mountain, MD

◆ RED

- Villa des Anges Cabernet Sauvignon, Languedoc-Roussillon, FR
- Domaine de Grange de Payan Côtes du Rhône, Southern Rhône, FR
- Francois Villard Syrah 'L'Appel des Sereines,' Northern Rhône, FR
- Maison Noir Pinot Noir 'OPP,' Willamette Valley, WA
- 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
-	84
14	50
14	50
15	54
16	60
-	62
-	72
-	80

FINE WINE

Mocktails

FOUNTAIN DRINKS AVAIL.

\$12 ALCHEMIST DAYDREAM
Turmeric · Ginger · Lemongrass
Lemon · Seedlip Spice

\$9 POM READER
Pomegranate · Lime
Rosemary

\$10 PRICKLY PUNCH
Prickly Pear · Lime · Pineapple
Seedlip Agave · Mole Bitters

\$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)	6	-	9
Mountain Girl	5%	Hefeweizen	Union (MD)	5	-	8
House Kat	4.8%	Pale Ale	Silver Branch (MD)	5	-	8
Boats & Hose	4.8%	Caribbean Style Lager	Jailbreak (MD)	5	-	8
The Precious One	6.4%	American IPA	Atlas (MD)	6	-	9
Dusted	8%	Imperial Hazy IPA	Other Half (DC)	-	9	-
Blackwing Lager (Nitro)	4.9%	Schwarzbier	Union (MD)	6	-	9

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!