



TAKOMA'S **NEIGHBORHOOD** RESTAURANT

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

MOTORKAT

OYSTERS ^{1/2 DOZEN} \$21

ON THE HALF SHELL



SEE OYSTER CARD

WARM LOBSTER SLIDER

\$16

COCKTAIL SHRIMP

\$12

ATLANTIC SALMON CRUDO

\$13

STARTERS

SPLIT PEA SOUP ^{(VN) (GFF)}\$11

smoked onion, crispy corn tortilla, cumin, olive oil

WOOD GRILLED HAPPY ROASTER OYSTERS\$16

garlic-red chili butter, lemon breadcrumbs

BRUSSELS SPROUT CAESAR ^(VG)\$13

Romaine, tahini, parmesan, lemon breadcrumbs

CHARRED EGGPLANT HUMMUS ^(VN)\$15

pickled mushrooms, chermoula, grilled flatbread

GRILLED SOURDOUGH TOAST ^(VN)\$14

heirloom sweet potato purée, crispy oyster mushrooms, spiced cider vinaigrette, crushed pumpkin seeds

GOAT CHEESE & RICOTTA MOUSSE ^(VG)\$17

tomato-Calabrian chili jam, basil, grilled sourdough

FIELD GREENS SALAD ^{(VG) (GFF)}\$13

baby lettuces, macadamia nuts, goat cheese, apricots, sherry-honey vinaigrette

WOOD GRILLED OCTOPUS ^(GFF)\$19

paprika aioli, watercress, grilled potatoes, citrus oil

SANDWICHES

Choice of fries or salad

MOJO BRAISED PORK CUBANO ..\$20

swiss cheese, pickles, dijonaise

CRISPY CATFISH PO' BOY\$19

dill remoulade, Romaine, onion, pickles

SMOKED MOZZARELLA ^(VG)\$18

wood roasted peppers, crispy shallots, arugula, aioli

WOOD GRILLED BURGER\$21

lettuce, tomato, onion, cheddar, roasted garlic aioli
add bacon +\$1

^(VG)—vegetarian ^(VN)—vegan ^(GFF)—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.

MAINS

WOOD GRILLED BONE-IN PORK CHOP ^(GFF)\$34

spring peas, smoked bacon, baby carrots, mint, crème fraîche, chimichurri

WOOD GRILLED ATLANTIC SALMON SALAD ^(GFF)\$33

little gem, mixed greens, avocado, cara cara orange, fennel, pistachio, citrus vinaigrette

SMOKED ARCTIC CHAR\$29

miso-braised chickpeas, pearl couscous, herb gremolata, yogurt-dill sauce

SEAFOOD STEW ^(GFF)\$28

market catch fish, blue shell mussels, shrimp, smoked paprika & coconut milk broth, cilantro, black rice

WOOD GRILLED ATLANTIC SWORDFISH ^(GFF)\$29

grilled asparagus, marble potatoes, tarragon-mustard vinaigrette

HOUSE MADE POTATO GNOCCHI ^(VG) ..\$27

local mushrooms, sage brown butter, parmesan, caramelized cippolini onion

MOTORKAT'S CURRIED FRIED CHICKEN\$27

forbidden rice, Madras curry, crunchy herb salad

GRILLED EVEN STAR FARMS SWEET POTATO ^(VN)\$23

warm farro salad, cashew labneh, tomato-spring onion salsa verde

WOOD GRILLED STEAK\$38

flat iron, potato wedges, broccolini, charred scallion butter

SIDES

GARLIC-HERB FOCCACIA ^(VN)\$13

white bean purée, roasted garlic, chimichurri

WOOD GRILLED NAPINI ^{(VN) (GFF)}\$12

guajilo macha, Marcona almonds, peanuts, sesame

ROASTED SUNCHOKES ^{(VG) (GFF)}\$12

cashew labneh, salted brown butter, pickled onion

WOOD ROASTED MUSHROOMS ^{(VG) (GFF)}\$14

parmesan polenta, herb oil



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.



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

GOMA DAYS

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

\$16

THE SPICE IS RIGHT

Aged Rum · Grand Marnier
Cinnamon-Brown Sugar Syrup
Lemon · Orange · Cardamom

◆ ◆ **COCKTAILS** ◆ ◆

\$16

TROPICAL HEARTACHE

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

\$15

FROM THE SHIRE

Mezcal · Allspice Dram
Worcestershire Sauce

\$19

\$17

BANANA BOURBON HOT TODDY

Banana infused bourbon · Lemon
Banana infused sweet vermouth
Tempus Fugit Crème de Cacao

\$16

APPLE BOTTOM DREAM

Catoctin Creek Applejack · Lime
Ancho Reyes Blend · Grenadine
Black Walnut · Angostura

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
Lini 910 'Labrusco' Lambrusco Bianco, Emilia-Romagna, IT.....	15	56
Cleto Chiarli Lambrusco di Sorbara Vecchia Modena, Emilia Romagna, IT.....	17	64
Argyle Brut Blanc de Blancs, 2020, Willamette Valley, OR.....	-	84

► **WHITE**

Villa des Anges Sauvignon Blanc, Languedoc-Roussillon, FR.....	14	50
CUNE Rioja Monopole Blanco, Rioja, SP.....	14	50
Kellerei Andrian Chardonnay 'Somereeto,' Alto Adige, IT.....	16	60
St Innocent Pinot Blanc, Freedom Hill, Willamette Valley, OR.....	19	74
Red Tail Ridge Dry Riesling, Finger Lakes, NY.....	-	62
Zarate Albariño, Rias Baixas, SP.....	-	80
Championship Bottle Chardonnay 'Gravity's Pull,' Willamette Valley, OR.....	-	80

► **ROSÉ**

Moulin de Gassac 'Guilhem' Rosé, Languedoc-Roussillon, FR.....	14	50
Sugarloaf Mountain Vineyard Rosé, Sugarloaf Mountain, MD.....	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
Björnson Vineyards Gamay, Willamette Valley, OR.....	20	78
Stolpman Vineyards 'La Cuadrilla' Red Blend, Ballard Canyon, CA.....	-	70
Cru Monplaisir Bordeaux Superieur, Bordeaux, FR.....	-	70
Foxen Pinot Noir Santa Maria Valley, Central Coast, CA.....	-	92

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	Feed the Monkey	5.6%	Wheat Ale	Jailbreak(MD)	6	-	9
5	House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	-	8
6	South Side	7.2%	Rye IPA	Denizens (MD)	7	-	10
7	Terminal Exodus	4.8%	Czech Dark Lager	Nepenthe (MD)	6	-	9
8	All Citra Everything	8.5%	Imperial Hazy IPA	Other Half (DC)	-	11	-
9	The Precious One	6.4%	American IPA	Atlas (DC)	6	-	9