



MOTORKAT

MAINS

WOOD GRILLED BONE-IN PORK CHOP ^{GFF}.....\$32
citrus brined, bacon braised kale,
white corn polenta, chimichurri

WOOD GRILLED ATLANTIC SALMON SALAD ^{GFF}.....\$30
little gem, mixed greens, avocado, cara cara orange,
fennel, pistachio, citrus vinaigrette

PAN SEARED MERLUZA ^{GF}.....\$28
butter beans, cherry tomatoes, aioli

BAY SCALLOP RISOTTO ^{GF}.....\$29
sweet pepper purée, pine nut gremolata,
micro arugula, parmesan

SEAFOOD STEW ^{GF}.....\$28
market catch fish, blue shell mussels, shrimp,
smoked paprika & coconut milk broth, cilantro,
black rice

CAMPFIRE RAINBOW TROUT ^{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.....\$25
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.....\$35
flat iron, potato wedges, broccolini,
charred scallion butter

SIDES

GARLIC-HERB FOCCACIA ^{VN}.....\$13
white bean purée, roasted garlic, chimichurri

WOOD GRILLED BROCCOLINI ^{VN}^{GFF}.....\$12
guajillo macha, Marcona almonds,
peanuts, sesame

FRIED FINGERLING POTATOES ^{VG}^{GFF}.....\$11
pumpkin seed pesto, parmesan

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.

OYSTERS

ON THE HALF SHELL

½ DOZEN \$21



SEE OYSTER CARD

WARM LOBSTER SLIDER

\$16

COCKTAIL SHRIMP

\$12

CRAB SALAD
ESPELETTE, LIME,
SCALLION, CHIPS

\$14

STARTERS

SPLIT PEA SOUP ^{VN} ^{GFF}.....\$11
smoked onion, crispy corn tortilla, cumin, olive oil

WOOD GRILLED HAPPY ROASTER OYSTERS.....\$14
garlic-red chili butter, lemon breadcrumbs

BRUSSELS SPROUT CAESAR ^{VG}.....\$12
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} ^{GF}.....\$13
baby lettuces, macadamia nuts, goat cheese,
apricots, sherry-honey vinaigrette

WOOD GRILLED OCTOPUS ^{GFF}.....\$17
paprika aioli, watercress, grilled potatoes, citrus oil

BLUE SHELL MUSSELS.....\$15 / \$21
vinho verde, sweet potato velouté, basil,
peachy mama peppers, grilled sourdough

SANDWICHES

Choice of fries or salad

MOJO BRAISED PORK CUBANO ..\$18
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.....\$20
lettuce, tomato, onion, add bacon +\$1
cheddar, roasted garlic aioli

^{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.



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

\$15

DIVA-RITA

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

\$16

THE SPICE IS RIGHT

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

♦ ♦ COCKTAILS ♦ ♦

\$16

HOLD ME CLOSER

Old Forester Bourbon · Lemon
Honey · Peach Bitters · Cynar

\$17

TEMPLE OF THE SUN

Huacatay Infused Mezcal · Aji Amarillo
Orange Cream Citrate

\$19

\$15

DREAMSICLE CRUSH

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

\$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
Domaine Gadais Muscadet, Navineaux Amphibolite, Loire Valley, FR.....	15	54
Kellerei Andrian Chardonnay ‘Somereto,’ Alto Adige, IT	16	60
Red Tail Ridge Dry Riesling, Finger Lakes, NY	–	62
St. Innocent Pinot Blanc Freedom Hill Vineyard, Willamette Valley, OR	–	72
Championship Bottle Chardonnay ‘Gravity’s Pull,’ Willamette Valley, OR	–	80

► ROSÉ

Villa des Anges Old Vines 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
Francois Villard Syrah ‘L’Appel des Sereines,’ Northern Rhône, FR	16	60
Violet Hill Pinot Noir, Dundee, OR	18	70
Subsoil Cabernet Sauvignon Horse Heaven Hills, Columbia Valley, WA.....	–	58
Cru Monplaisir Bordeaux Superieur, Bordeaux, FR	–	70
Foxen Pinot Noir Santa Maria Valley, Central Coast, CA.....	–	92



\$12

HOPPY HI-BALL

Watermelon · Lime · NA IPA
Cherry Bitters

\$10

“ORGEAT” LEMONADE

Oat Milk · Lemon · Mint

\$9

PEOPLE’S SHRUB

Lemon · Lime · Grapefruit
Orange · Apple Cider Vinegar

\$11

CITRUS CONNECTION

Sudachi Cordial · Grapefruit · Yuzu Soda
Seedlip Garden · Peach Bitters

\$9

POM READER

Pomegranate · Lime
Rosemary

FOUNTAIN DRINKS AVAILABLE

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)	5	–	9*
2	Tollhouse Pils	5.1%	Bohemian Lager	Union (MD)	5	–	8
3	Sandbar	7%	Hazy IPA	Lone Oak (MD)	7	–	10
4	Hefeweizen	5.1%	Wheat Ale	Guilford (MD)	6	–	9
5	House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	–	8
6	The White Russian	5.5%	Cream Ale	Jailbreak (MD)	5	–	8
7	Impaler	5.5%	Vienna Lager	Nepenthe (MD)	6	–	9
8	G.F.Z.P.B.	9.4%	Imperial IPA	Atlas (DC)	–	11	–
9	My Own Murder	6.5%	Black IPA	Lone Oak (MD)	7	–	10