

MOTORKAT

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

◆ STARTERS ◆

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

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

FRESH FRUIT ^{VN} ^{GF}
kiwi, Asian pear, grapes, blackberries,
blueberries, strawberries
\$14

◆ SIDES ◆

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

SMOKED SALMON ^{GF}
\$12

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 ^{GF}
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
\$24

**CROISSANT
BREAKFAST SANDWICH**
white cheddar scrambled eggs,
smoked bacon, garlic aioli, baby arugula,
choice of fries or salad
\$19

**BBQ GULF
SHRIMP & GRITS**
fresh tomato, shishito peppers,
toasted sourdough
\$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

^{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 Catoctin Creek Rye
Campari · Carpano Antica · Luxardo · Absinthe

\$16

TROPICAL HEARTACHE

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

\$19

PANDAN PAINKILLER

Pandan Infused Cachaça · Pusser's Rum
Overproof Rum · Mango · Passionfruit
Coconut · Yuzu

\$15

FROM THE SHIRE

Mezcal · Allspice Dram
Worcestershire Sauce

\$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

\$16

GOMA DAYS

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

◆ 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
- Kellerei Andrian Chardonnay 'Somereto,' Alto Adige, IT
- Red Tail Ridge Dry Riesling, Finger Lakes, NY
- Zarate Albariño, Rias Baixas, SP
- Championship Bottle Chardonnay 'Gravity's Pull,' Willamette Valley, OR

◆ ROSÉ

- Villa des Anges Old Vines Rosé, Languedoc-Roussillon, FR
- Villa Wolf Pinot Noir Rosé, Pfalz, DE

◆ RED

- Villa des Anges Cabernet Sauvignon, Languedoc-Roussillon, FR
- Bela Tempranillo, Ribera del Duero, SP
- Violet Hill Pinot Noir, Dundee, OR
- Björnson Vineyards Gamay, Willamette Valley, OR
- Stolpman Vineyards 'La Cuadrilla' Red Blend, Ballard Canyon, CA
- Cru Monplaisir Bordeaux Superieur, Bordeaux, FR

Glass Bottle

14	50
14	50
15	56
17	64
-	84
14	50
14	50
16	60
-	62
21	80
-	80

FINE WINE

Mocktails

FOUNTAIN DRINKS AVAIL.

\$12 TOBACCO ROAD
Cinnamon-Brown Sugar · Lime
Seedlip Spice · Ginger Beer · Tobacco Bitters

\$10 POM READER
Pomegranate · Lime
Rosemary

\$13 NAI TAI

Lemon · Pineapple · Oat Milk Orgeat
Grenadine · Seedlip Agave · Mole Bitters

\$12 PRETTY IN PINK
Hibiscus · Lime · Ginger Orange
Cream Citrate · Star Anise

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

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!