

# MOTORKAT

## ◆ STARTERS ◆

### FRUIT SMOOTHIE <sup>(VN) (GF)</sup>

banana, mango, passionfruit,  
coconut yogurt, vanilla bean  
**\$8**

### FRIED POTATOES <sup>(VG) (GF)</sup>

herb oil, sumac aioli  
**\$11**

### COCONUT YOGURT PARFAIT <sup>(VG)</sup>

housemade grain & seed granola,  
fresh strawberries  
**\$9**

### FRESH FRUIT <sup>(VN) (GF)</sup>

kiwi, Asian pear, grapes, blackberries,  
blueberries, strawberries  
**\$14**

## ◆ SIDES ◆

### WHITE CHEDDAR GRITS <sup>(VG) (GF)</sup>

**\$7**

### SMOKED SALMON <sup>(GF)</sup>

**\$8**

### SMOKED BACON <sup>(GF)</sup>

**\$8**

### BUTTERMILK BISCUIT <sup>(VG)</sup>

salted butter, seasonal preserves  
**\$7**

### SPICED STICKY BUN <sup>(VG)</sup>

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 <sup>(GF)</sup>

smoked salmon, capers, crème fraîche,  
pickled onion, arugula  
**\$19**

### BRUNCH SALAD <sup>(GF)</sup>

baby greens, smoked bacon, mushrooms,  
asparagus, goat cheese,  
poached egg, white balsamic  
**\$18**

### CHALLAH FRENCH TOAST <sup>(VG)</sup>

maple-cardamom glaze,  
macerated strawberries  
**\$17**

### BISCUITS AND GRAVY

maple-sage sausage gravy, black pepper,  
two poached eggs  
**\$19**

### CRISPY PORK BELLY <sup>(GF)</sup>

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  
**\$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

<sup>(VG)</sup> —vegetarian   <sup>(VN)</sup> —vegan   <sup>(GF)</sup> —gluten free  
<sup>(GFF)</sup> —gluten free friendly shares equipment with items containing gluten

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

## 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 · Capoline 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**

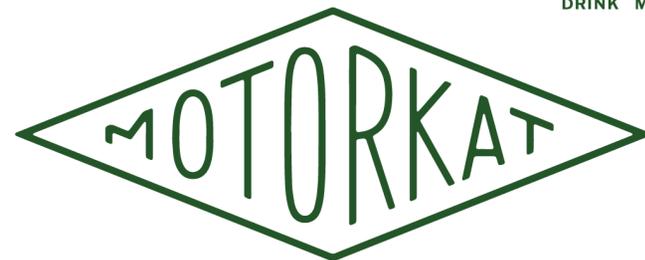
**HOLD ME CLOSER**

Old Forester Bourbon · Lemon  
Honey · Peach Bitters · Cynar

**\$15**

**DIVA-RITA**

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



**\$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

**\$15**

**DREAMSICLE CRUSH**

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

**\$16**

**APPLE BOTTOM DREAM**

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

**◆ 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

**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
Half Street Hefe	5.3%	Hefeweizen	Atlas (DC)	6	-	9
House Kat	4.8%	Pale Ale	Silver Branch (MD)	5	-	8
Boats & Hose	4.8%	Caribbean Style Lager	Jailbreak (MD)	5	-	8
Impaler	5.5%	Vienna Lager	Nepenthe (MD)	6	-	9
Broccoli	7.9%	Imperial Hazy IPA	Other Half (DC)	-	10	-
Stingy Jack	6.5%	Belgian Pumpkin Ale	Lone Oak (MD)	6	-	9

ASK ABOUT OUR CIDER AND NON-ALCOHOLIC BEER OPTIONS!