

TAKOMA'S **NEIGHBORHOOD** RESTAURANT



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

MOTORKAT

OYSTERS

ON THE HALF SHELL

½ DOZEN \$21



SEE OYSTER CARD

WARM
LOBSTER
SLIDER

\$16

COCKTAIL
SHRIMP

\$12

GULF SHRIMP
& CRAB
CEVICHE

\$15

STARTERS

ROCKFISH CRUDO ^{GF}.....\$14

aguachile verde, cilantro, celery,
cucumber, pickled fresno

SUGAR SNAP PEA SALAD ^{GF}.....\$13

watermelon radish, cucumber, mint,
toasted almonds, ginger vinaigrette

FENNEL & WATERCRESS SALAD ^{VG GF}.....\$12

pine nut gremolata, shaved parmesan

CHARRED EGGPLANT HUMMUS ^{VN}.....\$15

pickled mushrooms, chermoula, grilled flatbread

BLUE SHELL MUSSELS\$16

smoked tomato broth, basil, grilled sourdough

**GOAT CHEESE &
RICOTTA MOUSSE** ^{VS}.....\$17

tomato-Calabrian chili jam, basil, grilled sourdough

WOOD GRILLED OCTOPUS ^{GFF}.....\$19

paprika aioli, watercress, grilled potatoes, citrus oil

WOOD GRILLED TUNA ^{GFF}.....\$18

quinoa salad, cucumber, cherry tomato,
citrus, hibiscus gastrique

SIDES

GARLIC-HERB FOCCACIA ^{VN}..... \$13

white bean purée, roasted garlic, chimichurri

WOOD GRILLED ASPARAGUS ^{VN GFF} \$12

guajillo 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

MAINS

**WOOD GRILLED BONE-IN
PORK CHOP** ^{GFF}.....\$34

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

WOOD GRILLED BRANZINO ^{GFF}.....\$34

sautéed kale, baby potatoes,
sauce Provençal

SMOKED ARCTIC CHAR\$29

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

SEAFOOD STEW ^{GF}.....\$28

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

**WOOD GRILLED ATLANTIC
SWORDFISH** ^{GFF}.....\$32

grilled asparagus, marble potatoes,
tarragon-mustard vinaigrette

HOUSE MADE POTATO GNOCCHI ^{VS}...\$27

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

**MOTORKAT'S CURRIED
FRIED CHICKEN**\$27

forbidden rice, Madras curry, crunchy herb salad

SUMMER SQUASH ^{VN}.....\$23

warm farro salad, cashew labneh,
cherry tomatoes, fresno peppers, dill

WOOD GRILLED STEAK ^{GFF}.....\$38

flat iron, potato wedges, charred green beans,
mushroom & pearl onion sugo

WOOD GRILLED BURGER\$22

lettuce, tomato, onion,
cheddar, roasted garlic aioli

add bacon +\$2



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.

^{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.

\$16 Specialty

Pea Flower Infused Gin · Lemon Lavender Honey

\$16

\$17

Black Leaf Organic Vodka
Montenegro · Charred Strawberry
Black Peppercorn · Lime
Peychaud's Bitters · Mint

◆ ◆ COCKTAILS ◆ ◆

\$16

\$15

Mezcal · Allspice Dram
Worcestershire Sauce

\$20

\$19

\$16

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

◆ ◆ FINE WINE ◆ ◆

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

Mocktails

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

\$13 Lemon · Pineapple · Oat Milk Orgeat
Grenadine · Seedlip Agave · Mole Bitters

\$12 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

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	Farm Fuzz	4.9%	Witbier	Manor Hill (MD)	6	–	9
5	House Kat	5.1%	American Pale Ale	Silver Branch (MD)	5	–	8
6	Mr. Trash Wheel's Lost Python	4.5%	Session IPA	Peabody Heights (MD)	7	–	10
7	Boats & Hose	4.8%	Caribbean Lager	Jailbreak (MD)	6	–	9
8	Fresh Pickles	8%	Double IPA	Other Half (DC)	–	11	–
9	B*tch Monkey	5.2%	Berliner Weisse	7 Locks (MD)	7	–	10