

# MOTORCO

## PARTS & LABOR

Check our Menu Board for Daily Specials!

### SHAREABLES

<b>FRIES</b> <b>VEGAN</b> <b>GF</b> .....	4
<i>Fresh, handcut &amp; twice-cooked with salt &amp; pepper, parsley</i>	
<b>SPINACH ONION PAKORAS</b> <b>VEGAN</b> .....	5
<i>With tamarind sauce</i>	
<b>POTATO LATKES</b> <b>V</b> .....	5
<i>Two potato pancakes with house-made applesauce &amp; sour cream</i>	
<b>VEGGIE SAMOSAS</b> <b>VEGAN</b> .....	5
<i>Two Indian pastries filled with potatoes, onions, peas, spices, cilantro sprig. Served with tomato chutney</i>	
<b>HUMMUS &amp; TABBOULEH</b> <b>VEGAN</b> .....	6
<i>Charred sweet onion hummus &amp; bulgar tabbouleh salad. Served with pita wedges, carrot &amp; celery sticks</i>	
<b>GERMAN PRETZELS</b> <b>V</b> .....	6
<i>Two Guglhupf pretzels with mustard &amp; house-made beer cheese</i>	
<b>BEER BATTERED CHEESE CURDS</b> <b>V</b> .....	6
<i>With garlic chutney ranch dipper</i>	
<b>DUCK CONFIT SPRINGS ROLLS</b> .....	6
<i>Two crispy spring rolls with duck, yellow onion, mushroom, spinach &amp; brie with tamarind chutney</i>	
<b>CHICKEN WINGS</b> <b>GF</b> <b>DF</b> .....	7
<i>6 wings - choose our sweet &amp; tangy Motor-oil sauce or traditional buffalo, served with celery stalks &amp; choice of blue cheese or ranch</i>	

### SANDWICHES

<b>FALAFEL</b> <b>VEGAN</b> .....	6
<i>On pita with cucumbers, tomato, parsley &amp; tahini sauce add tzatziki \$0.50</i>	
<b>CHICKEN SHAWARMA PITA</b> .....	6
<i>Marinated chicken breast with chopped cucumbers, tomatoes &amp; salad greens with tzatziki</i>	
<b>MOTO-BANH</b> <b>DF</b> .....	8
<i>Roasted pork loin, Three Little Pigs paté, pickled veggies, jalapénos, aioli &amp; cilantro on 6" baguette</i>	
<b>CRISPY TOFU-BANH</b> <b>VEGAN</b> .....	8
<i>Crispy tofu, pickled veggies, jalapénos &amp; cilantro on 6" baguette</i>	
<b>BRATWURST</b> <b>DF</b> .....	9
<i>Local pork bratwurst from First Hand Foods with sauerkraut &amp; creole mustard on a Guglhupf traditional hard roll</i>	

### SLIDERS

<b>CHEESEBURGER SLIDER</b> .....	4
<i>With bacon/onion jam, sharp cheddar &amp; garlic aioli on brioche roll</i>	
<b>SEARED TUNA SLIDER</b> .....	7
<i>With namasu, wasabi creme &amp; green onion on brioche roll</i>	

### POUTINE

<b>CANUCK POUTINE</b> <b>V</b> .....	6
<i>Fresh-cut fries with mushroom gravy &amp; white cheddar cheese curds</i>	
<b>MASALA POUTINE</b> <b>V</b> .....	6
<i>Fresh-cut fries with tikka masala sauce over white cheddar cheese curds</i>	
<b>HIPSTER POUTINE</b> .....	10
<i>Fresh-cut fries tossed with grilled bulgogi beef, spicy kimchi &amp; sharp yellow cheddar. Topped with sriracha aioli, green onion &amp; cilantro</i>	

### SKEWERS

<b>PORK TENDERLOIN SKEWERS</b> <b>GF</b> <b>DF</b> .....	5
<i>2 skewers with curried applesauce</i>	
<b>CHICKEN SATAY SKEWERS</b> <b>GF</b> <b>DF</b> .....	5
<i>2 skewers with sriracha peanut sauce &amp; quick-pickled cucumber</i>	
<b>BEEF SKEWERS</b> <b>GF</b> <b>DF</b> .....	6
<i>2 seasoned strip steak skewers served with chimichurri</i>	

### TACOS

<b>VEGAN TACO</b> <b>VEGAN</b> .....	5
<i>Tikka masala eggplant, crispy tofu, pickled red onion, cilantro &amp; green onion on flour tortilla</i>	
<b>BULGOGI TACO</b> <b>DF</b> .....	5
<i>Korean style beef, caramelized kimchi, cilantro &amp; green onion on flour tortilla</i>	

### SALADS

<b>LITTLE GREEN SALAD</b> <b>VEGAN</b> <b>GF</b> .....	3
<i>Mixed greens salad with peppers, carrots &amp; peapods, lemon dijon vinaigrette</i>	
<i>Add tofu \$2 - Add grilled chicken \$2 - Add bulgogi beef \$3</i>	
<b>EDAMAME SALAD</b> <b>VEGAN</b> <b>GF</b> .....	4
<i>Garbanzo beans, soy beans, red onion, cucumber, jicama &amp; parsley dressed with a light lemon vinaigrette</i>	
<b>BEET &amp; SPINACH SALAD</b> <b>VEGAN</b> .....	6
<i>House braised beets, baby spinach, shaved carrot &amp; walnuts tossed with orange-ginger dressing</i>	
<b>SESAME UDON SALAD</b> <b>VEGAN</b> .....	8
<i>Crispy tofu, snow peas, carrots, peppers, cilantro, peanuts &amp; sesame vinaigrette</i>	
<i>Add grilled chicken \$2 - Add bulgogi beef \$3</i>	

### SAUCES

<b>Mushroom Gravy, Tomato Chutney, Beer Cheese</b> .....	1
<b>Blue Cheese or Ranch Dressing</b> .....	.50
<b>Tzatziki, Tahini</b> .....	.50

7.5% NE Sales tax is already included in all of our prices!

**VEGAN** Vegan **V** Vegetarian **GF** Gluten Free\* **DF** Dairy Free

\*Our Kitchen is NOT Gluten Free. People with Celiac Disease should exercise caution.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness