

MOTORCO

PARTS & LABOR

HANDHELDS

CHEESEBURGER SLIDER*	4
<i>With bacon/onion jam, sharp cheddar & garlic aioli on brioche roll</i>	
SCALLION PANCAKE VEGAN	5
<i>Pan fried Chinese savory flatbread served with carrot, daikon & hoisin dipping sauce</i>	
EGGPLANT CHAPATI V	6
<i>Roasted eggplant, grated paneer cheese & crispy onion folded between toasted menthi roti, served with sweet & spicy dipping sauce</i>	
FALAFEL VEGAN	8
<i>Three falafel on pita with chopped cucumbers, tomatoes, salad greens & parsley with tahini sauce</i>	
SEARED TUNA SLIDER*	10
<i>With cucumber namasu, wasabi creme & green onion on brioche roll</i>	
MOTO-BANH DF	9
<i>Roasted pork loin, paté, quick-pickled daikon & carrot, jalapeños, garlic aioli, fish sauce & cilantro on 6" French baguette</i>	
CRISPY TOFU-BANH VEGAN	8
<i>Crispy tofu, quick-pickled daikon & carrot, jalapeños, soy sauce & cilantro on 6" French baguette</i>	
CHICKEN SHAWARMA	8
<i>Marinated chicken breast on pita with chopped cucumbers, tomatoes & salad greens with tzatziki sauce</i>	
GREEK WRAP VEGAN	6
<i>House-made hummus with cucumber, red pepper, onion, lettuce, tomato & tahini wrapped in a flour tortilla</i>	
CUSTOMIZE YOUR WRAP WITH OUR PILE-ONS	
BULGOGI TACO DF	8
<i>Korean style beef, caramelized kimchi, cilantro & green onion on flour tortilla</i>	
KIMCHI QUESADILLA V	6
<i>Chopped kimchi & mild yellow cheddar in a grilled flour tortilla with sriracha aioli dipping sauce</i>	
CUSTOMIZE YOUR QUESADILLA WITH OUR PILE-ONS	
CHICKEN EMPANADA	4
<i>Chicken, peppers & onions with fresh tomato salsa</i>	
VEGGIE EMPANADA VEGAN	4
<i>Spinach, mushroom, onion, carrot & red pepper with fresh tomato salsa</i>	

SALADS

LITTLE GREEN SALAD VEGAN GF	SMALL 4 / LARGE 7
<i>Mixed greens salad with peppers, carrots & snow peas. Bleu Cheese, Ranch, lemon dill vinaigrette or sesame vinaigrette</i>	
THREE BEAN SALAD VEGAN GF	4
<i>Garbanzo beans, kidney beans, soy beans & red onion tossed in a lemon dill vinaigrette</i>	
SEAWEED SALAD (Wakame) VEGAN	4
<i>Nori, black sesame seeds in a lightly-sweet soy sauce dressing</i>	
SESAME UDON SALAD VEGAN	9
<i>Crispy tofu, snow peas, carrots, peppers, cilantro, peanuts & sesame vinaigrette</i>	

CHECK OUR MENU BOARD FOR DAILY SPECIALS!

SHARABLES

FRIES VEGAN	SMALL 4 / LARGE 6
<i>Fresh, hand-cut & twice-cooked with salt & pepper</i>	
CHICKEN WINGS	5 WINGS FOR 9
<i>Choose our sweet & tangy Motor-Oil sauce, Traditional Buffalo or scary hot Ghost Pepper Glaze. Served with carrot & celery sticks. Choice of Bleu Cheese or Ranch dressing</i>	
CAULIFLOWER NUGS VEGAN	5
<i>Beer-battered cauliflower florets served with your choice of sauce. Sweet & tangy Motor-Oil, Traditional Buffalo, scary hot Ghost Pepper, or Tahini</i>	
POTATO LATKES V	5
<i>Two potato pancakes with house-made applesauce & sour cream</i>	
VEGGIE SAMOSAS VEGAN	6
<i>Two Indian pastries filled with potatoes, onions, peas, spices with cilantro sprig, served with tomato chutney or cilantro chutney</i>	
BEER BATTERED CHEESE CURDS V	SMALL 7 / LARGE 10
<i>With creamy garlic chutney dipper</i>	

POUTINES

<i>White cheddar cheese curds over fresh-cut fries</i> V	9
CANUCK POUTINE <i>with mushroom gravy</i>	
MASALA POUTINE <i>with Masala sauce</i>	
MOLE POUTINE <i>with Francisco's house-made mole sauce</i>	
BUILD YOUR OWN POUTINE WITH OUR PILE-ONS & SAUCES LISTED BELOW	

RICE BOWLS

<i>Bowl of rice with snow peas, carrots, peppers</i> VEGAN	3
KOREAN RICE BOWL	12
<i>Bulgogi beef, Kimchi & Gochujang sauce</i>	
MASALA RICE BOWL	8
<i>Crispy tofu, eggplant, jalapeños, green onions & Masala sauce</i>	
BUILD YOUR OWN RICE BOWL WITH OUR PILE-ONS & SAUCES LISTED BELOW	

ADD ANY PILE-ON

TUNA STEAK	7
BULGOGI BEEF	5
GRILLED CHICKEN	3
FALAFEL	3
KIMCHI	3
CHEESE CURDS	3
CRISPY TOFU	2
EGGPLANT	2
CHEDDAR CHEESE OR PANEER	1
CRISPY ONIONS	1
JALAPEÑOS	1

SAUCES

RANCH DRESSING		TOMATO CHUTNEY	
BLEU CHEESE DRESSING		CILANTRO CHUTNEY	
BUFFALO SAUCE		GARLIC AIOLI	
TAHINI	.50	TZATZIKI	1.00
CREAMY GARLIC CHUTNEY		MUSHROOM GRAVY	
MOTOR-OIL SAUCE		MASALA SAUCE	
SRIRACHA AIOLI	.75	MOLE SAUCE	
GHOST PEPPER SAUCE	1.50	KOREAN GOCHUJANG	2.00

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

Our Kitchen is **NOT Gluten Free. People with Celiac Disease should exercise caution. We use peanuts in some dishes.

* Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Cocktails!

Cucumber Collins	10
<i>Gin, cucumber, fresh-squeezed lemon juice, simple syrup</i>	
Negroni	10
<i>Gin, Campari, Sweet Vermouth</i>	
<i>Boulevardier (Bourbon), Tegrone (Tequila or Mescal)</i>	
Paloma	10
<i>Tequila, house-made grapefruit soda, Tajin rim</i>	
<i>Greyhound (Gin or Vodka with salt rim),</i>	
Margarita	10
<i>Tequila, fresh-squeezed orange juice, fresh-squeezed lime juice</i>	
Mango-Habanero Margarita	10
<i>Tequila, mango tropical soda, habanero, fresh-squeezed lime juice, Tajin rim</i>	
Mule	10
<i>Moscow (Vodka) or Kentucky (Bourbon); house-made ginger-lime soda</i>	
Dark & Stormy	11
<i>Gosling's Black Seal Rum, house-made ginger-lime soda</i>	
Bloody Mary	11
<i>Vodka, our famous bloody mix made with tomato juice, sun-dried tomato, horseradish, fresh garlic, celery seed, cayenne, vegan Worcestershire, pickle skewer. Served in a pint glass!</i>	
Hurricane	10
<i>Rum, mango, grapefruit, cranberry, pomegranate, fresh-squeezed lime juice</i>	
Moderna	10
<i>Bourbon, Aperol, orange peel, cherry, orange bitters</i>	
Aperol Spritz	10
<i>Aperol, Prosecco, soda</i>	
Orange Spice Hot Toddy	8
<i>Bourbon, orange spice tea, honey, lemon</i>	

Non-Alcoholic Specialties

Lime-Cherry Soda,	Grapefruit Soda
<i>Fresh-squeezed juice, cherry syrup, soda</i>	<i>House-made!</i>
Lemonade	Mango Tropical Soda
<i>Fresh-squeezed juice, simple syrup</i>	<i>Mango, grapefruit, cranberry, pomegranate, lime</i>
Orangeade	Virgin Margarita
<i>Fresh-squeezed juice, simple syrup</i>	<i>Fresh-squeezed orange & lime juice</i>
Ginger-lime soda	Virgin Mary
<i>House-made & spicy!</i>	<i>Our famous house-made mix, pickle Skewer</i>