

MOTORCO

PARTS & LABOR

Check our Menu Board for Daily Specials!

HAND HELDS

CHEESEBURGER SLIDER*	4
<i>With bacon/onion jam, sharp cheddar & garlic aioli on brioche roll</i>	
FRIES VEGAN GF	small 4 / large 6
<i>Fresh, hand-cut & twice-cooked with salt & pepper, parsley.</i>	
VEGAN TACO VEGAN	5
<i>Masala eggplant, crispy tofu, pickled red onion, cilantro & green onion on flour tortilla</i>	
BULGOGI TACO DF	6
<i>Korean style beef, caramelized kimchi, cilantro & green onion on flour tortilla</i>	
FALAFEL VEGAN	7
<i>Three falafel on pita with chopped cucumbers, tomatoes, salad greens & parsley with tahini sauce.</i>	
EGGPLANT CHAPATI V	6
<i>Roasted eggplant, grated paneer cheese & crispy onion folded between toasted roti, served with sweet & spicy dipping sauce</i>	
CHICKEN WINGS DF GF	7
<i>5 wings - choose our sweet & tangy Motor-Oil sauce, Traditional Buffalo or Ghost Pepper Glaze (scary hot!), served with celery stalks & choice of bleu cheese or ranch</i>	
SEARED TUNA SLIDER*	8
<i>With namasu, wasabi creme & green onion on brioche roll</i>	
MOTO-BANH	9
<i>Roasted pork loin, Three Little Pigs paté, pickled veggies, jalapénos, garlic aioli, fish sauce & cilantro on 6" Cuban bread</i>	
CRISPY TOFU-BANH VEGAN	8
<i>Crispy tofu, pickled veggies, jalapénos, soy sauce & cilantro on 6" Cuban bread</i>	
CHICKEN or BEEF SHAWARMA	chicken 6 / beef 8
<i>Marinated chicken breast or Russian-style marinated kebab beef on pita with chopped cucumbers, tomatoes & salad greens with tzatziki sauce</i>	
BRATWURST SAUSAGE DF	9
<i>With sauerkraut & creole mustard on a Guglhupf traditional hard roll</i>	
CAULIFLOWER FRITTERS VEGAN GF	3
<i>Cauliflower, onion and chickpea flour fritter, flash fried and served with Masala dipping sauce</i>	
CAULIFLOWER WINGS VEGAN GF	4
<i>Beer-battered cauliflower florets tossed in your choice of sauce: Motor-Oil, Traditional Buffalo, Ghost Pepper (scary hot!), 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</i>	

BEER BATTERED CHEESE CURDS	small 6 / large 9
<i>With garlic chutney ranch dipper</i>	

GERMAN PRETZELS V	8
<i>Two Guglhupf pretzels with mustard & house-made beer cheese</i>	

POUTINES

CANUCK POUTINE V	9
<i>Fresh-cut fries with mushroom gravy over white cheddar cheese curds</i>	

MASALA POUTINE V	9
<i>Fresh-cut fries with Masala sauce over white cheddar cheese curds</i>	

HIPSTER POUTINE	13
<i>Fresh-cut fries tossed with grilled bulgogi beef, spicy kimchi & sharp yellow cheddar. Topped with sriracha aioli, green onion & cilantro</i>	

SALADS

LITTLE GREEN SALAD VEGAN GF	small 3 / large 6
<i>Mixed greens salad with peppers, carrots & peapods, lemon dijon vinaigrette</i>	
<i>Add tofu \$2 - grilled chicken \$2 - bulgogi beef \$3 - tuna steak \$5</i>	

EDAMAME SALAD VEGAN GF	4
<i>Garbanzo beans, soy beans, red onion, cucumber, jicama & parsley dressed with a light lemon vinaigrette</i>	

BRUSSELS SPROUTS & CABBAGE VEGAN GF	6
<i>Shaved brussels sprouts, red cabbage, red onion, slivered jalapénos, dried cherries & apple tossed in Dijon vinaigrette</i>	

SESAME UDON SALAD VEGAN	9
<i>Crispy tofu, snow peas, carrots, peppers, cilantro, peanuts & sesame vinaigrette</i>	
<i>extra tofu \$2 - grilled chicken \$2 - bulgogi beef \$3 - tuna steak \$5</i>	

SAUCES

Bleu Cheese Dressing, Ranch Dressing, Buffalo Sauce, Creamy Garlic Chutney, Creole Mustard, Tahini50
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Coriander Chutney, Motor-Oil Sauce, Tzatziki, Sriracha Aioli75
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Tomato Chutney, Garlic Aioli	1.00
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Ghost Pepper Sauce	1.50
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Mushroom Gravy, Masala Sauce	2.00
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VEGAN Vegan **V** Vegetarian **GF** Gluten Free** **DF** Dairy Free

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

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