

MOTORCO

PARTS & LABOR

CHECK OUR MENU BOARD FOR DAILY SPECIALS!

HANDHELDs

CHEESEBURGER SLIDER*	4
With bacon/onion jam, sharp cheddar & Garlic Aioli on brioche roll	
EGGPLANT CHAPATI 	6
Roasted eggplant, grated paneer cheese & crispy onion folded between toasted menthi roti, served with Sweet & Spicy dipping sauce	
SEARED TUNA SLIDER*	11
With cucumber namasu, Wasabi Creme & green onion on brioche roll	
SHAWARMA	
Warm pita with organic spring mix, cucumber, tomato & Tzatziki	
GRILLED CHICKEN	10
BULGOGI MARINATED PORK LOIN	10
ADD WHATEVER YOU WANT FROM OUR PILE-ONS	
FALAFEL PITA 	8
Warm pita, falafel, organic spring mix, cucumber, tomato & Tahini	
MOTO-BANH 	10
Roasted pork loin, paté, quick-pickled daikon & carrot, jalapeños, Garlic Aioli, fish sauce & cilantro on 6" French baguette	
CRISPY TOFU-BANH 	10
Crispy tofu, quick-pickled daikon & carrot, jalapeños, soy sauce & cilantro on 6" French baguette	
CHEESE QUESADILLA 	4
Mild yellow cheddar in a grilled flour tortilla	
CUSTOMIZE YOUR QUESADILLA WITH OUR PILE-ONS & SAUCES	

HOUSEMADE EMPANADAS

VEGAN EMPANADA 	4
Spinach, mushroom, onion, carrot & red pepper with Masala sauce	
PULLED CHICKEN EMPANADA	4

SALADS

LITTLE GREEN SALAD  	SMALL 4 / LARGE 7
Mixed greens salad with peppers, carrots & snow peas. Bleu Cheese, Ranch, lemon dill vinaigrette or sesame vinaigrette	
THREE BEAN SALAD  	4
Garbanzo beans, kidney beans, soy beans & red onion tossed in a lemon dill vinaigrette	
BRUSSELS SPROUTS SALAD 	5
Shaved Brussels sprouts, roasted butternut squash, dried cranberries, tossed in Dijon curry vinaigrette & topped with toasted pumpkin seeds	
SESAME UDON NOODLE SALAD 	10

Crispy tofu, snow peas, carrots, peppers, cilantro, peanuts & sesame vinaigrette - served cold

POUTINES

CANUCK POUTINE 	9
White cheddar cheese curds over fresh-cut fries with Mushroom gravy	
MASALA POUTINE 	9

White cheddar cheese curds over fresh-cut fries, green onions with Masala sauce

BUILD YOUR OWN POUTINE WITH OUR **PILE-ONS & SAUCES**

SHAREABLES

FRIES 	SMALL 4 / LARGE 6
Fresh, hand-cut & twice-cooked with salt & pepper	
CUSTOMIZE YOUR FRIES WITH OUR PILE-ONS & SAUCES LISTED BELOW	
CHICKEN WINGS	FIVE WINGS FOR 9 / TEN WINGS FOR 16
Choose our sweet & tangy Motor-Oil sauce, Traditional Buffalo, Lemon Pepper, Teriyaki or scary hot Ghost Pepper glaze. Served with carrot & celery sticks. Choice of Bleu Cheese or Ranch dressing	
FRIED BANANA PEPPERS 	5
Breaded banana pepper rings served with your choice of sauce	
CAULIFLOWER NUGS 	5
Besan-battered cauliflower florets served with your choice of sauce	
VEGGIE SAMOSAS 	6
Two savory pastries filled with potatoes, onions, peas, spices with cilantro sprig, served with Tomato Chutney or Cilantro Chutney	
BEER-BATTERED CHEESE CURDS 	SMALL 7 / LARGE 10
Served with your choice of sauce	

RICE BOWLS

PORK BULGOGI RICE BOWL	12
Bulgogi marinated pork tenderloin, kimchi, snow peas, shredded carrots, red peppers, green onions, cilantro & Gochujang sauce	
MASALA RICE BOWL 	8
Crispy tofu, eggplant, jalapeños, snow peas, shredded carrots, red peppers, green onions, & Masala sauce	
RICE BOWL 	4
Bowl of rice with snow peas, carrots, peppers	
ADD WHATEVER YOU WANT FROM OUR PILE-ONS & SAUCES LISTED BELOW	

PILE-ONS - ADD TO ANY ITEM

TUNA STEAK	8
BULGOGI MARINATED PORK LOIN	7
GRILLED CHICKEN	4
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	TZATZIKI 1.00
GARLIC CHUTNEY	GHOST PEPPER SAUCE 1.50
MOTOR-OIL SAUCE	MUSHROOM GRAVY
SRIRACHA AIOLI	MASALA SAUCE
	KOREAN GOCHUJANG 2.00

VISIT US ON INSTAGRAM @parts8labor

 Vegan  Vegetarian  Gluten Free**  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!

Customize your cocktail with a liquor of your choice for an additional charge

Cucumber Collins	10
<i>Gin, cucumber, fresh-squeezed lemon juice, seltzer, simple syrup</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>	
Daiquiri	10
<i>White Rum, fresh-squeezed lime juice, simple syrup</i>	
Mule	10
<i>Moscow (Vodka) or Kentucky (Bourbon); house-made ginger-lime soda*</i>	
Hurricane	10
<i>Rum, mango, grapefruit, cranberry, pomegranate, fresh-squeezed lemon juice</i>	
Aperol Spritz	10
<i>Aperol, Prosecco, seltzer</i>	
Mimosa	10
<i>Prosecco, fresh-squeezed orange juice</i>	
Orange Spice Hot Toddy	10
<i>Bourbon, orange spice tea, honey, lemon</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>	
Negroni	11
<i>Gin, Campari, Sweet Vermouth</i>	
<i>Boulevardier (Bourbon), Tegroni (Tequila or Mezcal)</i>	
Dark & Stormy	11
<i>Gosling's Black Seal Rum, house-made ginger-lime soda*</i>	
Nitro Coffee Martini	11
<i>Vodka, chocolate syrup, nitro cold-brewed coffee</i>	

Non-Alcoholic Specialties

Lime-Cherry Soda	5
<i>Fresh-squeezed juice, cherry syrup & seltzer</i>	
Lemonade	
<i>Fresh-squeezed juice, simple syrup</i>	
Orangeade	
<i>Fresh-squeezed juice, simple syrup</i>	
Ginger-lime soda	
<i>* House-made & spicy, with a hint of ghost pepper!</i>	
Grapefruit Soda	
<i>House-made!</i>	
Mango Tropical Soda	
<i>Mango, grapefruit, cranberry, pomegranate, lemon</i>	
Virgin Margarita	
<i>Fresh-squeezed orange & lime juice, simple syrup & seltzer</i>	
Virgin Mary	6
<i>Our famous house-made mix, pickle skewer</i>	