

MOTORCO

PARTS & LABOR

Check our Menu Board for Daily Specials!

HAND HELDS

CHEESEBURGER SLIDER* 4
With bacon/onion jam, sharp cheddar & garlic aioli on brioche roll

VEGAN TACO **VEGAN** 5
Masala eggplant, crispy tofu, pickled red onion, cilantro & green onion on flour tortilla

BULGOGI TACO **DF** 5
Korean style beef, caramelized kimchi, cilantro & green onion on flour tortilla

FALAFEL **VEGAN** 6
Falafel on pita with chopped cucumbers, tomatoes, salad greens & parsley with tahini sauce. Add tzatziki **50¢**

CHICKEN SHAWARMA 6
Marinated chicken breast on pita with chopped cucumbers, tomatoes & salad greens with tzatziki sauce

AUBERGINE CHAPATI **V** 6
Roasted eggplant, grated paneer cheese & crispy onion folded between toasted roti, served with sweet & spicy dipping sauce

SEARED TUNA SLIDER* 7
With namasu, wasabi creme & green onion on brioche roll

SHASHLIK 8
Russian-style marinated kebab beef on a pita with chopped cucumbers, tomatoes & salad greens with tzatziki sauce

MOTO-BANH 8
Roasted pork loin, Three Little Pigs paté, pickled veggies, jalapénos, garlic aioli, fish sauce & cilantro on 6" Cuban bread

CRISPY TOFU-BANH **VEGAN** 8
Crispy tofu, pickled veggies, jalapénos, soy sauce & cilantro on 6" Cuban bread

SHRIMP QUESADILLA 8
Grilled shrimp, yellow onion and sharp cheddar cheese in toasted flour tortilla served with spicy sriracha dip

DAILY GERMAN SAUSAGE **DF** 9
Lean Bavarian-style bratwurst from Wisconsin with sauerkraut & creole mustard on a Guglhupf traditional hard roll
Bratwurst, Red Lager (über robust), Weisswurst (mild & tender)

DÜRM KEBAB ROLLO **DF** 9
Sliced, grilled lamb & beef in a flour tortilla wrap with mixed greens, tomato & red onion. Chili & garlic sauces on the side

CRISPY THINGS

FRIES **VEGAN** **GF** 4
Fresh, handcut & twice-cooked with salt & pepper, parsley

POTATO LATKES **V** 5
Two potato pancakes with house-made applesauce & sour cream

BEER BATTERED CHEESE CURDS **V** 6
With garlic chutney ranch dipper

CHICKEN WINGS **GF** **DF** 7
6 wings - choose our sweet & tangy Motor-oil sauce or traditional buffalo, served with celery stalks & choice of blue cheese or ranch

OPEN 7 DAYS A WEEK FROM LUNCH TO LATE NIGHT

Mon: 5:00pm - Midnight
Sun, Tues, Wed: 11:30am - Midnight
Thu, Fri, Sat: 11:30am - 2:00am

DIPPERS

CHIPS & DIP **VEGAN** 4
Crispy flour tortilla chips served with salsa

VEGGIE SAMOSAS **VEGAN** 5
Two Indian pastries filled with potatoes, onions, peas, spices & cilantro sprig, served with tomato chutney

SCALLION PANCAKE **VEGAN** 5
Pan fried Chinese savory flatbread served with pickled carrot, daikon & hoin dipping sauce
Add bulgogi beef \$3 - Add kimchi \$2

GERMAN PRETZEL **V** 8
Über-sized pretzel with mustard & house-made beer cheese

POUTINES

CANUCK POUTINE **V** 6
Fresh-cut fries with mushroom gravy over white cheddar cheese curds

MASALA POUTINE **V** 6
Fresh-cut fries with Masala sauce over white cheddar cheese curds

HIPSTER POUTINE 10
Fresh-cut fries tossed with grilled bulgogi beef, spicy kimchi & sharp yellow cheddar. Topped with sriracha aioli, green onion & cilantro

SALADS

LITTLE GREEN SALAD **VEGAN** **GF** 3
Mixed greens salad with peppers, carrots & peapods, lemon dijon vinaigrette
Add tofu \$2 - Add grilled chicken \$2 - Add bulgogi beef \$3

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

BRUSSELS SPROUTS & CABBAGE **VEGAN** **GF** 5
Shaved brussels sprouts, red cabbage, red onion, slivered jalapeno, dry cherries & apple tossed in Dijon vinaigrette

SESAME UDON SALAD **VEGAN** 8
Crispy tofu, snow peas, carrots, peppers, cilantro, peanuts & sesame vinaigrette
Add grilled chicken \$2 - Add bulgogi beef \$3

SAUCES

Mushroom Gravy, Tomato Chutney, Beer Cheese 1
Blue Cheese or Ranch Dressing50
Tzatziki, Tahini50

\$10 Lunch Specials Tuesday thru Friday 11:30am - 3:30pm

2 CHEESEBURGER SLIDERS
with Fries + Fountain Drink

SESAME UDON SALAD
with Samosa + Fountain Drink

MOTO-BANH or CRISPY TOFU-BANH
with Fries + Fountain Drink

Free parking during lunch hours!

7.5% NC 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