

# MOTEL MORRIS

\*\*\*

EXECUTIVE CHEF  
BILL McDANIEL

DRINK OF THE MONTH

*Oaxacan Joe's*

MEXCAL, COFFEE,  
CHOCOLATE, ORANGE,  
SMOKED SALT

\$17

## BITES

**SMOKED SALMON DEVILED EGGS 2PC \$8**

old bay, roe, crispy capers

**EGGPLANT CROQUETTE \$16**

charred broccoli chimichurri

**CHICKEN LIVER PATE \$17**

mustard, grilled bread

**KALE CHIFFONADE SALAD \$14**

parmesan, bread crumb, green apple, almonds

## STARTERS

**SHIITAKE SALAD \$18 GF**

frisée, parsley, feta, porcini viaigrette

**GRILLED ZUCCHINI PARMESAN \$17**

basil oil

**GRILLED TUNA \$20 GF**

chili marinated cucumbers, avocado, coriander

**MUSSELS \$24**

peanuts, scallion, coconut

**SPICY PEANUT NOODLES \$16**

sautéed spinach, sesame

**HOUSEMADE GNOCCHI \$26 GF**

butternut purée, laurel butter

## SUPPER

**MAD MORRIS BURGER \$22**

fried onion, black garlic bbq, jalapeno, bacon, cheddar

**STRIPED BASS \$34 GF**

swiss chard rouille

**ROASTED CHICKEN \$30 GF**

smashed roots, lardon, sugarplum jus

**PORK TENDERLOIN \$28**

blue cheese tomato gratin, fregola

## SIDES

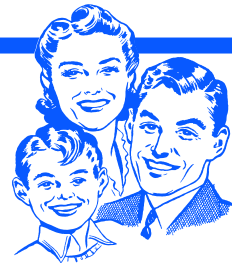
**GRILLED HONEYNUT**

**SQUASH \$15 GF**

pomegranate labne,  
pumpkin seed crumble

**MALT VINEGAR**

**FRIES \$12**



*Ask your server*

WHAT DESSERTS  
WE'RE SERVING TODAY!

\*\*\* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. please inform your server if you have any food allergies or special dietary restrictions. GF gluten free.

## COCKTAILS

### KITTY O'SHEAS XIX 16

gin, house lemoncello, raspberry, prosecco

### WHAT'S THE BUZZ 16

bourbon, honey, lavender bitters

### ROSA-LINDA 16

vodka, cocchi rosa, raspberry lemongrass ice cube

### BOWSER'S FLAME 17

peach liqueur, green chartreuse, brandy, jalapeno, lemon

### HARVEST SUNRISE 16

blanco tequila, grapefruit, italicus, lime, rosemary

### SWEATER WEATHER 17

bourbon, lemon allspice dram, grapefruit

### A FEW WORDS FOR THE FIRING SQUAD 17

mezcal, aged rum, pineapple, grenadine, jalapeno

### WHISPERING WOODS 17

rye, pine, cappelletti mazura, allspice dram, cardamon

## ZERO-PROOF COCKTAILS

### THE THROWBACK 13

lyre's amaretti, fresh sweet and sour

### CRUEL SUMMER 13

three spirits livener, lime, simple, all the bitter orange

## ZERO-PROOF BEER

### PILSNER OR IPA 8

industrial arts, "safety glasses"

## WINES BY THE GLASS

### SPARKLING

#### PROSECCO (ON TAP) 14

dry, green apple, floral

### WHITE

#### RIESLING 14/55

empire estate dry riesling, 2019, finger lakes, ny

#### VERMENTINO 13/51

pala "soprasole" 2021, sardinia, italy

#### SAUVIGNON BLANC 16/63

francois chidane, clos de la grange, 2022 touraine, france

#### VIIGNIER 14/55

chateau de campuget, 2021, languedoc, france

### ROSÉ

#### GRENACHE/CINSAULT/VIIGNIER 16/63

peyrassol, 'la croix mediterranee', 2022 provence, france

### ORANGE

#### CATALONIA BLEND 14/55

azimut, brisat orange, 2022, penedes, spain

### RED

#### PINOT NOIR 15/59

altugnac pays d'oc 2021, languedoc, france

#### MENCIA 14/55

don bernardino 'amandi' 2019, ribeira sacra, spain

#### GAMAY 17/67

thibalt ducroux, 2021, morgon, beaujolais, france

#### TEMPRANILLO 15/59

bodegas murua 'aclys' 2018, rioja, spain

## DRAFT BEER

#### PILSNER 10

wild east, "little patience"

#### SAISON 10

wild east, "contour interval"

#### WITBIER 10

finback, "double sesh"

#### OKTOBERFEST 10

schenker beer "meadowbier"

#### IPA 10

other half "green city"

#### SOUR 10

kcbc "marble of doom IV"