

M•O•T•E•L•M•O•R•R•I•S

WINES BY THE GLASS

WHITE

RIESLING 14/55
dirler-cade, 2014, alsace, france

CHENIN BLANC 15/59
pinon, vouvray, 2015, loire, france

SAUVIGNON BLANC 13/51
chateau tour de goupin, 2016, bordeaux, france

CARRICANTE BLEND 12/47
tenuta di castellaro "bianco porticello", 2016, lipari, sicily

CHARDONNAY 14/55
iconic "sidekick", 2015, napa, california

ROSÉ

PROVENCE BLEND 14/55
les forts de porquerolles, 2016, provence, france

RED

PINOT NOIR 16/63
grochau cellars, 'commuter' 2016, willamette valley, oregon

CABERNET FRANC 14/55
pierre et bertrand couly, chinon, 2015, loire, france

SANGIOVESE 13/51
terenzi, 2015, morellino di scansano, italy

BORDEAUX ROUGE 14/55
chateau labattut, 2015, montagne saint emilion, france

GARNACHA/CARIÑENA 15/59
mas doix 'les cretes', 2015, priorat, spain

EXECUTIVE CHEF BILL McDANIEL



***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. 🐚 contains shellfish. GF gluten free.

FOR THE TABLE AND SIDES

Sauteed Escarole 8 GF
garlic, chili flake

Simple Roasted 9 GF
Sweet Potato
greek yogurt, e.v.o, sea salt

Malt Vinegar 9
Dusted Fries

STARTERS

Bowl of Chili 12 GF
cheddar, red onion, sriracha potato chips

Wild Mushroom and Fontina Gratin 12
grilled country bread

Tuna Tartare 17 ***
pickled daikon, black sesame, wakame ponzu salad

Motel Mixed Greens 12 GF
butter lettuce, frisée, radicchio,
toasted garlic, lemon citronette

Pimento Cheese Deviled Eggs 8 GF
pickled chilis

Creamy Tomato Soup 9 GF
grilled cheese +9

Massaman Curry Mussels 17
cilantro, scallions, peanuts, fries

DESSERTS

Butterscotch Banana 10
Pudding Pie
amaretti crumble, graham
cracker, whipped cream

Chocolate Peanut 10
Butter Sundae
fudge, fluff, honey roasted
peanuts, whipped cream

Arlene's Special 10
Motel Morris'
mom's dessert
special

BIG BOWLS

Chilled Iceberg Wedge 13 GF
green goddess, tomatoes, bacon, radish, chives, hard egg

Hacienda Salad 16 GF
avocado, tomato, romaine, black beans, pickled jalapeños,
cotija cheese, coriander ranch

Spicy Peanut Soba Noodles 16
crispy tofu, satuéed bok choy, sesame, chili threads

ADD TO ANY ITEM

egg +3 | chicken thigh +7 | shrimp + 10 | lobster +13
seared tuna +10 | grilled marinated skirt steak +12

ENTRÉES

Mad Morris Burger 19 ***
onion ring, black garlic bbq sauce, pickled jalapeños,
cheddar, bacon

Shrimp and Grits 17 GF
smoked sausage, tomato, garlic, white wine

Crispy Fried Chicken Thigh Sandwich 16
celery root cabbage, remoulade, dill pickles

Huevos Rancheros 14 GF
sunny eggs, black beans, guajillo peppers, cheddar,
jalapeño crema
grilled marinated skirt steak +12 ***

**DRINK OF
THE MONTH**
good for what
ails you
vodka, lime, ginger

14

COCKTAILS

CAN'T HELP FALLIN' 14
cardamaro, allspice,
maple, prosecco

KITTY O'SHEAS II 14
malfy gin, lemon, tonic, rosemary

RUBY SLIPPER 14
hibiscus infused vodka,
marie-framboise, lemon, mint

GAME CHANGER 15
cognac park vs. dolin rouge,
cocchi di torino bitters

WHEN DOVES CRY 15
pueblo viejo reposado, kas honey,
grapefruit, lime

THE NO-TELL 15
del maguey vida mezcal,
passionfruit, green tea, lemon

THE HANKY PANKY 15
woody creek gin, dolin rouge,
averna, sage

BIG RED 16
cinnamon infused bourbon,
mandarin napoleon, bruto
americano

GOOD AS GOLD 14
bourbon, ginger, lemon

THE BIG EASY 16
rough rider rye, argala pastis,
el guapo bitters

ON TAP

PROSECCO 13
refreshing, apple, floral

SPARKLING ROSÉ 13
bright, lively, floral

DRY HOPPED CIDER 8
scar of the sea,
california, 8%

PORTER 8
polygon, KCBC
brooklyn, 5.7%

BROWN ALE 8
the whale, community
beer works, buffalo, 5.9%

IPA 8
waves, mikkeller,
san diego, 7.3%

PILSNER 8
vertical lines, finback
brewery, queens, 5.4%

DOUBLE IPA 9
hop tang, interboro/J. Wakefield,
brooklyn, 8%