

MOTEL MORRIS

★★★

DRINK OF
THE MONTH \$16

.....
DRAMA QUEEN
BUTTERFLY PEA
INFUSED GIN
VELVET FALERNUM
COCONUT CREAM

COCKTAILS

WHAT'S THE BUZZ 16

Bourbon, Honey, Lavender Bitters

OUT OF OFFICE 16

Guajillo Infused Blanco Tequila, Hibiscus

...THE PLUMS...IN THE ICEBOX" 17

Ten to One White Rum, Ume Plum Liqueur, Lime

DON'T WORRY ABOUT OLIVIA AND FLO 17

Mezcal, Green Chartreuse, Cappelletti, Lime

KITTY O'SHEAS XCIX 16

Lemon Peel Infused Gin, Blackberry, Curacao,

THE CHERRY VALANCE 17

Dark Cherry Vodka, Cappelletti Mazura, Cocchi Torino

A FEW WORDS FOR THE FIRING SQUAD 17

Mezcal, Aged Rum, Pineapple, Grenadine, Jalapeno

BRUNCH MILK PUNCH 17

Cinnamon Bourbon, Misceo Coffee Liqueur, Rum, Milk

GOOD FOR WHAT AILS 16

Vodka, Ginger, Lime

ZERO-PROOF 13

THE THROWBACK

Lyre's Amaretto, Fresh Sweet and Sour

NO MESSAGE NECESSARY

Three Spirits Livner, Hibiscus, Jalapeno, Lime

LYRE'S N/A PROSECCO

"Classico"

ON TAP

PROSECCO 14

Refreshing,
Apple, Floral

ST AGRESTIS

"PHONY
NEGRONI" 9

Orange Twist

KOMBUCHA 13

Pilot
'Peach Lavender'

ON DRAFT CIDER 10

Graft
"Farm Flor"

PILSNER 10

Wild East
"Patience and
Fortitude"

EAST COAST IPA 10

Other Half
"Green City"

SPRING ALE 10

Torch & Crown
"Bat Flip"

STOUT 10

Wild East
"Standard Deviation"

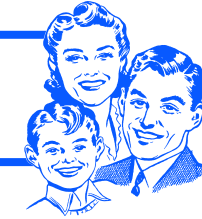
STARTERS

SMOKED SALMON DEVILED EGGS 15 ^{GF}

salmon roe, old bay

SALMON TARTARE 19 ***

avocado, capers



MAINS

TWO SUNNY, SCRAMBLED OR OVER EGGS 15

breakfast potatoes

+ add avocado 2.5

+ add skirt steak 12

BAKED EGGS SHAKSHUKA 17

tahini, tomato, peppers, feta

+ add avocado 2.5

CLASSIC BENEDICT 16

griddled ham, hollandaise,

potatoes

+ add avocado 2.5

HUEVOS RANCHEROS 17

sunny eggs, black beans, guajillo peppers,
cheddar cheese, jalapeño crema

+ add avocado 2.5

+ add skirt steak 12

BUTTERMILK PANCAKES 16

cinnamon swirl, cream cheese frosting

FRIED CHICKEN SANDWICH 21

lettuce, tomato, comeback sauce
mixed greens

CHILLED SPICY PEANUT SOBA 20

crispy tofu, sautéed spinach,
sesame

GRILLED CHICKEN THIGH WEDGE 21 ^{GF}

country bacon, tomato, scallion,
green goddess

BREAKFAST FRIED RICE 19 ^{GF}

kimchi, bacon, peas, garlic,
sunny egg, sriracha

SHRIMP "GYRO" SALAD 24 ^{GF}

tzatziki, za'atar, pepperoncini,
red onion, toasted garlic, tomato,
lemon dressing

GRILLED SALMON BOWL 24 ^{GF}

quinoa, sweet potato, marinated chickpea,
harissa lemon tahini kale

MAD MORRIS BURGER 21 ***

fried onions, black garlic bbq, pickled jalapeños, cheddar, bacon

SIDES

TOAST, BUTTER JAM 5

MALT VINEGAR DUSTED FRIES 12

BACON 8

BREAKFAST POTATOES 6

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. ^{GF} gluten free.

Ask your server

WHAT DESSERTS
WE'RE SERVING TODAY!

WINES BY THE GLASS	
WHITE	
GRUNER VELTLINER 12/59	Mantlerhof, 2021, Niederosterreich, Austria
SAUVIGNON BLANC 14/55	Chateau Lamothe De Haux, 2022, Bordeaux, France
CHENIN BLANC 15/59	Florent Cosme ‘Grosse Pierre’ 2021 Vouvrey, France
GRILLO 13/51	Fondo Antico “Parlante’ 2021 Sicily, Italy
SPARKLING	
PROSECCO ROSÉ 15/59	La Gioiosa Valdobbiadene, Italy
ROSÉ	
GRENACHE/SYRAH/CINSAULT 13/51	Belambree, Provence, France
RED	
PINOT NOIR 17/67	Chamisal 2021, San Luis Obispo, Ca.
MONTEPULCIANO 13/51	Garofoli ‘Farnio’ 2021 Rosso Piceno, Italy
CABERNET FRANC 15/59	Domaine de la Chanteleuserie ‘Cuvee Alouettes’ 2021 Bourgueil, Loire, France
TEMPRANILLO 13/51	Convento San Francisco ‘Roble’ 2018, Ribera del Duero, Spain

SPARKLING BOTTLES

CATAWBA PET NAT 66	Chepika, 2021 Finger Lakes New York
PROSECCO 59	Adami, ‘Bosco di Gica’ NV, Superiore Brut, Valdobbiadene, Veneto, Italy
CHENIN BLANC 66	Domaine Damien Moyer, 2020 Extra Brut Montlouis, Loire
SAUV BLANC/HIBISCUS PIQUETTE NAT 46	I. Brand & Family, 2021 Monterey, California
CHARDONNAY 115	Veuve Fourny, 1er Cru Blanc de Blanc Brut, NV, Champagne, France
CAVA ROSE 64	Alta Alella, ‘Mirgin’ 2019, Gran Reserva Brut Catalonia, Spain
LAMBRUSCO 51	Ca’ Montanari, Opera 02 NV Emilia Romangna, Italy
ROSÉ & ORANGE	
TXAKOLINA 59	Ameztoi ‘Rubentis’ 2022 Getaria, Basque
MOUVEDRE/CINSAULT/GRENACHE 89	Gros Nore, 2021 Bandol, France
TIBOUREN 72	Clos Cibonne ‘Cuvee Traditional’ 2020 Provence, France
ALSATIAN BLEND 66	La Grange de L’Oncle Charles ‘Mille Lieux Sur Peaux’ 2021 Alsace, France
TREBBIANO/ANSONICA 57	Ugo Contini Bonacossi ‘Armancione’ 2019 Tuscany, Italy

WHITE BOTTLES

ALBARINO 55	Valtea ‘Dry Estate’ 2021 Rias Baixas, Spain
RIESLING 51	Keuka Lake ‘Dry Estate’ 2020 Finger Lakes, New York
GARGANEGA 48	Inama ‘Vin Soave Classico’ 2021,Veneto, Italy
VERMENTINO 59	Silvio Carta “Serenata’ 2020,Sardegna, Italy
PINOT BLANC 57	Meyer Fonne 2020, Alsace, France
MATAOSSU 60	Punta Crena 2020, Liguria, Italy
GRUNER VELTLINER 72	Tatomer, ‘John Sebastino’ 2019 Santa Rita Hills, CA
MALVASIA 59	Tenuta Capofaro ‘Didyme’ 2021 Salina, Sicily
CHARDONNAY 90	Domaine Savary ‘VV’ Chablis, Burgundy, France
CHARDONNAY 71	Domaine Coubet ‘Les Isles’ Jura, France
PRENSAL/GIRO ROS 74	Mesquida Mora “Acrollam Blanc”, 2019 Mallorca, Spain
MANZONI BIANCO 72	Lageder, 2017, Alto Adige, Italy

RED BOTTLES

POULSARD 58	Domaine Rolet ‘Vieilles Vignes’ 2020 Arbois, Jura, France
PINOT NOIR 117	Domaine Joblot ‘L’Empreinte’ 1er Cru 2020 Givry, Burgundy
PINOT NOIR 89	Rootdown ‘Cole Ranch’ 2020 Mendocino, California

GAMAY 90	Marcel Lapierre 2021 Morgan, Beaujolais, France
BLAUFRANKISCH 60	Channing Daughters, ‘Sylvanus Vineyard’ 2018 Hamptons, NY
SANGIOVESE 63	Tenuta La Novela, Chianti Classico, 2018, Tuscany, Italy
NERO D’AVOLA/FRAPPATO 76	COS ‘Pithos’ 2020, Sicily, Italy
CABERNET FRANC 61	Nathan K, 2022, Finger Lakes, New Kork
MANTONEGRO 78	Ca’n Verdura ‘ Supernova’ 2021, Mallorca, Spain
LISTÁN NEGRO 98	Suertes del Marques ‘El Ciruelo’, 2018, Tenerife, Canary Islands
BARBERA D’ASTI 51	Vietti 2020, Piedmont Italy
NEBBIOLO 59	G.D. Vajra, 2021, Langhe, Piedmont Italy
SYRAH/MERLOT 48	Chateau Maris, 2020, Pays D’Oc, France
NERELLO MASCALESE/NERELLO CAPUCCIO 85	Calabretta IGT, 2014, Mt Etna, Sicily
NEBBIOLO 101	Enrico Serafino, ‘Montclivio’ 2017 Barolo, Piedmont, Italy
ZINFANDEL 69	Stirm Wine Co, ‘Wirz Vineyard’ 2019, Cinega Valley, California
CAB SAUV/MERLOT/CAB FRANC 71	Chateau Les Mangons ‘Chant Secret’ 2016 Saint Foy, Bordeaux
SYRAH 79	Outward 2021 Santa Ynez Valley, California
NACIONAL/CAB SAUV/ARAGONEZ 62	Monte da Peceguina, 2017 Alentejo, Portugal