

B R U N C H



SATURDAY
& SUNDAY
8AM-3PM

We are pleased to offer gluten-free menu options, but we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant cannot guarantee every item will be completely free of allergens. Patrons are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs.



Vegan item
Vegan prep available
Gluten free *Our fryers accommodate wheat!*
Gluten free prep available *Often denotes change to gluten free bread or roll \$1 charge*

* Consuming raw or under cooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.

EGG SPECIALTIES

Sub cheddar jalapeño biscuit or gluten free toast 1 | Please ask server for a complimentary side of our daily house jam

The Standard* ^{GF} ^V 9.25

Two eggs, hash browns, side of bacon, choice of rustic French or whole grain wheat toast *Vegan: sub tofu scramble for eggs, vegan sausage for bacon 1.50

Skinny Standard* ^V ^{GF} 9.25

Two poached eggs, kale, asparagus, butternut squash, choice of rustic French or whole grain wheat toast *Add choice of meat 3 *Vegan: sub tofu scramble for eggs, French bread toast

Biscuits & Gravy* 10.25

Southern cheddar biscuits, sausage gravy, served with scrambled eggs and hashbrowns \$10

House Beef Chili Omelet* ^{GF} 10

Homemade beef chili, cheddar, scallions, sour cream, house salad with mustard shallot vinaigrette, choice of rustic French or whole grain wheat toast

Chilaquiles Bowl* 10

Crispy corn tortilla, red tomatillo sauce, 2 sunny side up eggs, avocado, queso fresco, sour cream, pico de gallo, corn salsa, cilantro *Add chicken chorizo 3 | Add roasted pork 4 | Add balsamic tofu 3

Breakfast Burrito ^V 11.25

Scrambled eggs, red/yellow/green peppers, red onion, cheddar cheese, hash browns, bacon, ground pork chorizo, mild green tomatillo sauce, sour cream, pico de gallo, flour tortilla, side of red chilaquiles sauce *Vegan: sub tofu scramble for eggs, vegan sausage for meat, no cheese, no sour cream, no cream cheese 1.50

Classic Eggs Benedict* ^{GF} 9.50

Ham, poached egg, hollandaise, English muffin. Served with a house salad with mustard shallot vinaigrette

Avocado Eggs Benedict* ^{GF} 9.50

Roma tomatoes, sliced avocado, poached egg, hollandaise, English muffin. Served with a house salad with mustard shallot vinaigrette.

Fuel Skillet 12.50

Scrambled eggs, hashbrowns, bell pepper, onions, mushroom, spinach, chorizo, guajillo crema, cheddar cheese, choice of rustic French or whole grain wheat toast *Add bacon 3

Brunch Burger ^V ^{GF} 10

custom-ground burger patty topped with cheddar, bacon, an over easy egg, and jalapeno jam. Served with fries.

HOUSE SPECIALTIES

Chicken & French Toast* 12

Battered Nashville hot chicken breast, poached egg, hollandaise

Korean Bowl* ^V ^{GF} 12

Carrots, bean sprouts, broccoli, zucchini, bok choy, kimchi, brown rice, two poached eggs, red jalapeño, side bibimbap sauce *Add grilled chicken 4 | Add roasted sirloin or grilled shrimp 5 | Add roasted pork 4 | Add balsamic tofu 3

Avocado Toast ^V ^{GF} 9.50

Avocado smash, heirloom tomato, whipped dill cream cheese, house salad, choice of rustic French or whole grain wheat toast *Add poached egg 1* | Substitute gf toast 1

Moto Cristo 11

Smoked gouda, ham, strawberry jalapeno jam, and dijon mustard on battered powder sugar brioche. Served with hashbrowns

The Lathers* 12

Battered and fried chicken breast, homemade jalapeño cheddar biscuit, cheddar, spinach, béchamel, mayo, dijon *Add poached egg 1

Fuel House Salad ^V ^{GF} 8.50

Endive, romaine, apples, radish, watermelon radish, quinoa *Add grilled chicken 4 | Roasted sirloin or shrimp 5

Bok Choy Chopped Salad ^{GF} 12

bell peppers, cilantro, quinoa, green onions, avocado, bacon, and chicken tossed in sesame-ginger vinaigrette

Stack 7.50

Two large pancakes *Add blueberries 1

French Toast 10

Brioche, fresh fruit

CAFE BAKERY & DESSERT

WE BAKE FRESH AWESOMENESS
DAILY! PLEASE ASK YOUR SERVER
WHAT WE HAVE FRESH TODAY

**BUILD YOUR
SMASHBURGER**
Includes fries, L.T.O. and homemade pickle
SINGLE 7.50 | DOUBLE 10
Add cheese 1 per (American, Cheddar, Mozz, or Bleu)
Avocado or Mushroom 1.50 | Bacon 3
**SUBSTITUTE
IMPOSSIBLE BURGER ^V Add 5**
*Available only on single

SIDES

Chicken chorizo, bacon,
or bologna 3

Roasted pork 4

Rustic French or whole grain
wheat toast 2.50

Gluten free toast 3.50

Hash browns 3

Seasonal fresh fruit 4

Vegan sausage 3

Tofu scramble 4