



BREAKFAST · LUNCH · DINNER

SNACKS + STARTERS

CARNE ASADA FRIES 11

Our fries topped with grilled steak, house-made cheese sauce, jalapeños, pico de gallo, sour cream, and cilantro

VEGAN POTSTICKERS. 8.5

Stuffed with soy protein, cabbage, mushrooms and scallions, served with citrus soy sauce
Vegan

SAVORY CAULIFLOWER 9

Breaded with rice flour, tossed in citrus soy sauce, and served with dijon mustard and ranch

CLOCK SHADOW CREAMERY CHEESE CURDS 10

Beer-battered with MKE Outboard Cream Ale, served with a side of ranch

PRETZEL BOARD 11

Two warm, soft and salty pretzels served with whole grain mustard and nacho cheese sauce

HONEY BUFFALO CHICKEN WINGS. 12

7 grilled jumbo chicken wings tossed in our honey buffalo sauce, served with celery and your choice of bleu cheese or ranch

SOUPS + SALADS

Available house-made dressings... mustard-shallot vinaigrette, lime vinaigrette, or ranch

SOUPS OF THE DAY 4/6

One vegetarian and one meat-based soup prepared daily, served with oyster crackers

SOUP + SALAD 8

A large bowl of either of our fresh daily soups, paired with our house salad, served with oyster crackers

SUPER FOOD. 10

Mixed greens with quinoa, apple, blueberries, pear, radish and butternut squash
Vegan, GF

BOK CHOY CHICKEN CHOPPED SALAD 12

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

HONEY BLOSSOM CHICKEN SALAD. 12

Mixed greens tossed with grilled honey orange marinated chicken, avocado, orange, radish, yellow pepper, grilled asparagus, sautéed green beans, spinach radicchio, arugula and mustard-shallot vinaigrette

HOUSE SPECIALTIES

KOREAN BOWL 12

Carrots, bean sprouts, broccoli, zucchini, bok choy, kimchi, red jalapeño, brown rice, one poached egg, served with a side of bibimbap sauce

PORK & CAULIFLOWER RICE BOWL 12

Cauliflower "rice", quinoa, chick peas, corn salsa, pico, topped with roasted bbq Sriracha pork, avocado and salsa verde

CLASSIC MAC + CHEESE 11

Cavatappi noodles with creamy cheddar, American and mozzarella sauce, topped with garlic bread crumbs
Load your mac up with bacon, sour cream and onions - 3

HAND BATTERED COD. 11

Beer-battered with MKE Outboard Cream Ale, served with fries, coleslaw, house tartar sauce, lemons, and french bread

ADD-ONS

Steak or shrimp - 5
Chicken or pork - 4
Balsamic tofu - 3

CUSTOM SMASHBURGERS

Served with your choice of french fries, house-made chips, or a side salad.

SINGLE SMASH WITH CHEESE . . . 10

6oz. beef patty topped with american cheese and grilled onions. Lettuce and tomato available upon request

DOUBLE SMASH 12.5

Two 6oz. beef patties topped with american cheese and grilled onions. Lettuce and tomato available upon request

IMPOSSIBLE® SMASH 14

5 oz Impossible burger patty served with lettuce, tomato and onion

ADD-ONS

American, bleu, provolone, swiss, cheddar cheese, or vegan provolone - 1.5
Avocado - 2
Mushrooms - 1.5
Bacon - 3
Sauces - .5
GF bread - 2

SANDWICHES

Served with your choice of french fries, house-made kettle chips, or our house salad

TOASTED CHEESY TOMATO 10

Fuel's famous cheesy sub made with mozzarella, provolone, tomato, onion, and Italian herbs, on a toasted baguette topped with mayo & shredded lettuce
Add hot giardiniera peppers and make it a Buttafuoco - 11

THE GATSBY 15

Our take on the South African street sandwich. 12" baguette stuffed with bologna, roasted sirloin, fries, provolone, tomato, onion, shredded lettuce, and piri-piri sauce

STEAK SANDWICH 13

Roasted sirloin steak with bell peppers, mushrooms, onions, tomato, arugula, provolone, and served with roasted pepper mayo

BLT 9.5

Arugula, tomato, mayo, bacon, served on toasted 9 grain wheat bread

SLY TURKEY 11

Roasted turkey, alfalfa sprouts, cucumber, avocado, Sriracha mayo served on toasted 9 grain wheat bread

BACON WRAPPED HOT DOG . . . 8

A Hebrew National hot dog wrapped with bacon served with hot giardiniera peppers

VEGAN SLOPPY JOE 11

Soy protein, house-made BBQ sauce, bell peppers, spices, lettuce, tomato, and onion served on a vegan roll
Vegan

CLASSIC AMERICAN GRILLED CHEESE 8.5

Melted american cheese with lettuce and tomato, served on your choice of white or 9 grain wheat panini bread
Add bacon 2

THE LATHERS 12

Battered and fried chicken breast, house-made jalapeño cheddar biscuit, melted cheddar, spinach, served with béchamel sauce, mayo, and dijon

DRINKS

Fuel blend coffee 2.5
Latte 3.5/4.25
Cappuccino 3.5/4.25
Americano 3/3.5
Mocha 4/4.5
Cold brew coffee 4
Banana milk coffee 5.5

Coke, Diet Coke, Sprite 2.5
Lemonade, iced tea 2.5
Milk / chocolate milk 2
Sport Tea 3

Substitute almond milk, soy milk or coconut milk .75

ALL HOURS BREAKFAST

THE STANDARD 9.5

Two eggs, hash browns, a side of bacon, served with your choice of white or 9 grain wheat toast

THE VEGAN STANDARD 11

Tofu scramble, hash browns, and a side of vegan sausage
Vegan

SKINNY STANDARD 9.5

Two egg whites, steamed kale, asparagus, butternut squash, served with your choice of white or 9 grain wheat toast

VEGAN SKINNY STANDARD . . . 11

Tofu scramble with steamed kale, asparagus, and butternut squash
Vegan

FRENCH TOAST 10

Made with brioche and served with fresh fruit

AVOCADO TOAST 9.5

Avocado smash, heirloom tomato, whipped dill cream cheese, served with a house salad and a choice of white or 9 grain wheat toast

FUEL SKILLET 12

Scrambled eggs, hash browns, bell peppers, onions, mushrooms, spinach, chorizo, guajillo crema, cheddar cheese, served with your choice of white or 9 grain wheat toast

CHICKEN + FRENCH TOAST . . . 12

Battered Nashville hot chicken breast served on a piece of brioche french toast, with a poached egg, hash browns, hollandaise, and pure maple syrup

BISCUITS & GRAVY 11

Three buttermilk biscuits on a bed of hash browns and topped with our house-made sausage gravy

CHILAQUILES BOWL 10

Crispy corn tortilla chips, red tomatillo sauce, two sunny-side-up eggs, avocado, queso fresco, served with sour cream, pico de gallo, corn salsa, and cilantro

SHORT STACK 8

Two large pancakes
Add chocolate chips or blueberries - 1

SIDES

Chicken chorizo or bacon - 3
Toast (French baguette or whole grain wheat) - 2
Gluten free toast - 3.5
Hash browns - 3
Seasonal fresh fruit - 4
Vegan sausage - 3
Tofu scramble - 4
Poached egg - 1.5

Substitute tofu scramble - 2

DESSERTS + BAKERY

FUEL COFFEE TIRAMISU 7

Kahlua soaked lady fingers, mascarpone cheese, Fuel blend coffee and cocoa powder, topped with whipped cream

MAPLE FROSTED CARROT CAKE 7

Carrot cake topped with delicious maple cream cheese frosting

PIE OF THE DAY 6.5

Ask your server for today's flavor

MUFFIN 3

Ask your server for available varieties

GIANT COOKIE 3

Chocolate chip, carnival or turtle

COFFEE CAKE 3

GRANOLA BAR 3

Cranberry or trail mix

CINNAMON ROLL 3

SCONE 3

Cinnamon, blueberry, or chocolate