

OPEN DAILY

MONDAY - SUNDAY  
9AM - 3PM  
BRUNCH  
SAT & SUN  
9AM - 3PM

# FUEL

## CAFE

630 S 5TH STREET  
414-847-9580  
FUELCAFE.COM

## SNACKS

### Milwaukee Pretzel Company \$10

Two locally made pretzels with beer cheese & dijonaise dipping sauces

### Stuffed Pretzel \$8

Milwaukee Pretzel Co. pretzel stuffed with pickled jalapeno, gruyere cheese & dijonaise. Served with beer cheese

### Popcorn Chicken \$9

Guajillo/hoisin (medium/sweet/savory) or Nashville Style (hot!) with bleu cheese or ranch dipping sauce

### Clockshadow Cheese Curds \$8

Battered with ranch dipping sauce

### Vegan Chorizo Nachos \$9

House made chips, vegan chorizo, pico de gallo, vegan cheese & vegan ranch crema

### Cauliflower Wings \$8

Guajillo/hoisin (medium/sweet/savory) or Citrus Soy with vegan ranch

### Hummus Duo \$10

Homemade classic and chipotle hummus, pickled veggies, seasonal veggie medley & Lavash crackers

### Bacon Crack \$6

Four slices baked in sugar & pepper

### Truffle Fries \$8

Garlic parmesan fries tossed in truffle oil with garlic aioli

**DIPPING SAUCES \$0.50** *ranch, dijonaise, bleu cheese, beer cheese, spicy ranch, vegan ranch, spicy mayo, guajillo-hoisin*

## SANDWICHES SERVED WITH FRIES

### Smashburger\* \$11

Fuel's original 7 oz burger, American cheese, sliced onion, pickles, lettuce, mayo, brioche bun

**Sub Impossible Burger +\$4**

### Breakfast Burger\* \$14

Fuel's 7oz burger topped with an over medium \*egg, bacon, American cheese, sliced onions, pickles, spicy mayo, brioche bun

### Fuel Burger\* \$16

Grilled Angus beef patty, white cheddar, peppered bacon, lettuce, tomato, pickles, spicy mayo & BBQ sauce, pretzel bun

### Portobello & Beef Burger\* \$14

Grilled Angus beef patty, topped with portobello mushroom, gruyere cheese, arugula, crispy fried onions & garlic aioli on brioche bun

### Picnic Fried Chicken \$11

Crispy fried chicken, honey drizzle, shredded lettuce, pickles, spicy mayo, potato bun

### Vegan Sloppy Joe \$10

Seasoned vegan crumbles tossed in house made sauce, shaved onion, pickles, potato bun  
Add vegan cheese +\$1

### BLT \$10

On lightly toasted brioche

Add \*egg or Bacon Crack +\$1.50

### Portobello Veggie Melt \$12

Savory portobello, braised kale, roasted red pepper, melted gruyere, green goddess dressing, baguette

### Smoked Turkey Melt \$13

Smoked turkey, Swiss, arugula, honey balsamic reduced onions, chimichurri mayo, baguette

### ADD CHEESE \$1

American \* Bleu Cheese  
Swiss \* Cheddar

*Substitutue Udi's Gluten Free Bread or Bun \$2*

## SOUP, SALADS & BOWLS

### Vegan Chili \$6

Seasoned TVP, kidney & black beans, celery, onion & chili spices topped with vegan cheddar, crema & raw onion; tortilla chips

**\*\*ASK ABOUT DAILY SOUP SPECIAL**

### House Salad \$8

Mixed greens, watermelon radish, green apple, quinoa, shallot vinaigrette  
Add grilled chicken +\$4

### Chicken Tinga Salad \$14

Grilled chicken breast tossed in tinga sauce, mixed greens, roasted corn salsa, pico, shredded cheddar, tortilla chips, ranch dressing. (Sub Vegan Chorizo)

### Blackened Salmon Nicoise \$17

Grilled salmon, fingerling potatoes, green beans, kalamata olives, wild wonder tomatoes, hard boiled \*egg, shallot vinaigrette

### Fuel Bowl \$13

Grilled chicken, brown rice, quinoa, cauliflower, Brussels sprouts, avocado, citrus soy sauce (Sub Vegan Chorizo)

# BREAKFAST DAILY UNTIL 3 PM

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## Hot Chicken & French Toast \$14

Crispy fried chicken breast, poached \*egg, thick cut golden brioche French toast, hollandaise, hot honey drizzle with house red potatoes

## Tinga Breakfast Burrito \$12

Chicken Tinga, scrambled \*eggs, potato, bell pepper, onion, pico, guajillo sauce, crema

## Avocado Toast \$12

Smashed avocado, roasted wild wonder tomatoes on rustic white bread, side house salad /Add \*egg +\$1.50

## Vegan Hash \$14

Brussels sprouts, cauliflower, kale, spinach, house-made vegan chorizo, tofu scramble, vegan pesto (made with almonds) with house red potatoes and choice of toast

## Build Your Own Standard \$10

Two \*eggs - your way, house red potatoes, choice of bacon or pork breakfast sausage, choice of white, rye or wheat toast

## Classic Eggs Benedict \$14

Hot honey ham, poached \*eggs, english muffin, hollandaise sauce, house red potatoes

## Veggie Benedict \$12

Avocado, spinach, grilled tomato, poached \*eggs, english muffin, hollandaise, chimichurri with house red potato (sub tofu scramble \$1.50)

## French Toast \$10

Thick cut brioche, powdered sugar, maple syrup, whipped butter with choice of bacon or pork breakfast sausage

## Buttermilk Pancakes \$10

Three buttermilk pancakes, powdered sugar, maple syrup, whipped butter with choice of bacon or pork breakfast sausage / Add blueberry or choc chips +\$.75

## Breakfast Sides \$4

Bacon  
Jones local breakfast sausage  
Ground vegan chorizo  
House Red Potatoes  
Fresh fruit  
House salad w/ shallot vinaigrette  
Two \*eggs \$3

Side Toast \$3 (rustic white, wheat, rye)

*Substitute Udi's Gluten Free Bread or Bun \$2*

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## COCKTAILS

### Maple Brew \$10

Cottage Grove, WI's Own, Doundrin's Maple Liquor, Stone Creek Jet-Black cold brew & Irish cream

### Coffetail \$10

Milwaukee's own Good Land coffee liquor, Fuel Blend Colectivo coffee, topped with Irish cream, whipped cream & cinnamon

### Rye and Agave Old Fashioned \$10

Agave nectar, Jack Daniels rye, muddled cherries & orange, angostora bitters, choice of sour or sweet

### Bloody Mary/Maria \$13

Vodka (or tequila) & house-made Bloody Mary mix with veggies, Clockshadow Creamery cheese curd & our signature bacon crack/Indeed Mexican Honey Light chaser

### Mimosa \$6

### Beermosa \$7

Eagle Park Loop Station, fresh squeezed OJ

### Blueberry Rishi Collins \$10

Rehorst gin, Rishi Blueberry Rooibos Tea syrup, lemon juice, garnished with a lemon

### Strawberry Margarita \$10

Muddled strawberry, tequila, triple sec, simple syrup, lime juice, topped with soda water, garnished with a strawberry

### Fuel Mule \$10

Tito's vodka, muddled mint & cucumber, simple syrup, Goslings ginger beer, lime juice, garnished with lime & mint

### Paloma \$10

Tequila, lime juice, simple syrup, triple sec, grapefruit juice, garnished with lime and tajin rimmed glass

## CAFE DRINKS

**Coffee** 12oz \$3 16oz \$4

**Cold Brew** \$5

**Fuel Creamy Iced Blend** \$6

**Espresso** \$3/\$4

**Latte** \$3.50/ **Double Shot** \$4.50

**Cappuccino** \$3.50/ **Double Shot** \$4.50

**Banana Milk Coffee** \$5.50

Blended banana, ice, milk, cold brew, syrup of choice

**Chai Latte** \$3.50/\$4.50

*MILKS - Oat, Almond, Whole*

**Sport Tea** \$3

**Rishi Teas** \$4

Blueberry Rooibos, Earl Gray,

Peach Blossom, Ginger Turmeric

**Sprecher Root Beer** \$2.50

**Cream Soda** \$2.50

**Topo Chico Regular** \$2.50

**Mexican Coke** \$2.50

**Lagunita NA Hop Water** \$4

**Soda from the Gun** \$3

Coke, Diet, Sprite, Cranberry,

Ice Tea, Ginger Ale