

OPEN DAILY

MONDAY - SATURDAY
9AM - 9PM
BRUNCH
SATURDAY & SUNDAY
9AM - 3 PM

CAFE HOURS
7 DAYS A WEEK
7AM - 2PM

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 sauce

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

House made 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

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

BLT \$10

On lightly toasted brioche
Add *egg or Bacon Crack +\$1.50

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

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

Classic Chicken Caesar \$14

Grilled or blackened chicken, romaine, parmesan cheese, house croutons, house made Caesar dressing

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

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

Steak & Eggs* \$20

Grilled 7 oz bistro *steak, compound butter, fried *eggs, loaded baby red potatoes, house made cheddar biscuit

Avocado Toast \$12

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

Vegan Dream 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)

Breakfast Burger* \$14

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

Super Stuff French Toast \$15

Stuffed with 100% maple cream cheese, topped with strawberry compote, whipped cream, powder sugar & house made granola

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

Granola Bowl \$10

House made granola, vanilla yogurt, mix berries, drizzled with honey

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

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

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, angastora 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

Mimosa Campo Viejo champagne & OJ \$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