

BRUNCH
9A-3P
SAT
SUN

FUEL

C A F E

630 S 5TH STREET

414-847-9580
FUELCAFE.COM

SNACKS

Cinnamon Sugar Pretzel \$7

Milwaukee Pretzel with maple cream cheese

Clockshadow Cheese Curds \$8

Battered with ranch dipping sauce

Homemade Bacon Crack \$6

Four slices baked with sugar & pepper

BRUNCH ENTREES

Avocado Toast \$12

Smashed avocado, rustic white bread, roasted wild wonder tomato medley served with house salad (add poached *egg +\$1.50)

Standard Breakfast \$10

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

Vegan Dream Hash \$14

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

Croque Monsieur \$14

Toasted brioche, double smoked honey ham, bechamel sauce topped with melted gruyere with house red potatoes (add poached *egg +\$1.50)

Breakfast Burger \$14

Grilled 7oz fresh certified angus *beef burger, bacon, cheddar, fried *egg, spicy mayo, potato bun with house red potatoes

Biscuits & Gravy \$14

Three house made cheddar jalapeno biscuits, chicken chorizo gravy, two over easy *eggs, hot honey drizzle, microgreens

Steak & Eggs* \$20

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

Chilaquiles Bowl \$15

Tortilla chips, red tomatillo sauce, queso fresco, pico, two over-easy *eggs, chicken tinga, sour cream

Meat & Potato Skillet \$14

House red potatoes, bacon, pork breakfast sausage, scrambled *eggs, cheddar, bell pepper blend, onion, creamy guajillo sauce with choice of toast

Classic Eggs Benedict \$14

Hot honey ham, poached *eggs, English muffin, hollandaise sauce, with house red potatoes

Veggie Benedict \$12

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

Super Stuff French Toast \$15

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

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

Buttermilk Pancakes \$10

Three buttermilk pancakes, powdered sugar, maple syrup, whipped butter with choice of bacon or pork breakfast sausage

+blueberries or
+choc chips \$.75

French Toast \$10

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

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 \$6

Campo Viejo champagne & OJ

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