

BREAKFAST SERVED DAY AND NIGHT!

sub cheddar jalapeño biscuit or gluten free toast 1
please ask server for a complimentary side of our daily house jam

The Standard 9*

two eggs, hash browns, side of bacon,
choice of rustic French or whole grain
wheat toast

Skinny Standard 9*

two poached eggs, kale, asparagus,
butternut squash, choice of rustic French
or whole grain wheat toast
add choice of meat 3 | *Vegan—sub avocado
for eggs, French bread toast

Avocado Toast 9

avocado smash, heirloom tomato,
whipped dill cream cheese, house salad,
choice of rustic French or whole grain
wheat toast

House Beef Chili Omelet 10*

homemade beef chili, cheddar, scallions,
sour cream, choice of rustic French or
whole grain wheat toast, house salad

Omelet of the Day Market Price*

Served with house salad, choice of rustic
French or whole grain wheat toast.
(When available we patronize Victory garden
for our produce)

Oatmeal Breakfast 7

served with seasonal fruit

Biscuit & Eggs 9*

homemade jalapeño cheddar biscuit,
two eggs, bacon, house salad

Short Stack 7 two fluffy pancakes

with pure maple syrup
*add blueberries 1 | *extra syrup 1.50

French Toast 10

brioche, pure maple syrup, house jam
& fresh fruit

SIDES

- chicken chorizo or bacon 3
- rustic French or whole grain wheat toast 2.50
- gluten free toast 3.50
- hash browns 3
- seasonal fresh fruit 4

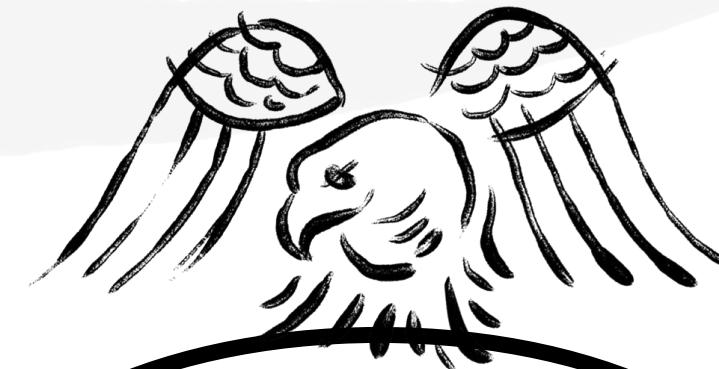


don't forget, Korean Bowl and Chicken & French Toast are under House Specialties!

FUEL CAFE 5TH IS AVAILABLE FOR YOUR PRIVATE EVENTS AND MEETINGS!

- Enjoy breakfast or lunch meetings on the Mezzanine
- Reserve the "Lounge" for happy hour office parties or personal celebrations Bring back the Office Party!
- Many opportunities to sculpt our space for your needs
- Catering to your office or residence also available; we're flexible!
- No job is too small or too big (well, maybe too big) but we love a challenge, so please ask! We will customize to your needs and budget.

Ask your server for a private event form or visit our website at fuelcafe.com to fill out the Request Form for Private Events & Catering.



FUEL
CAFE

OPEN 7 DAYS A WEEK!

BAR &
RESTAURANT

Everyday! 8am–10pm

CAFE

Mon–Fri 7am–6pm
Sat/Sun 8am–6pm

414.847.9580

630 S. 5TH ST.
MILWAUKEE, WI 53204

FUELCAFE.COM

SNACKS & STARTERS

Grilled Shishitos 7
tossed in soy glaze and kosher salt

Roasted Beets & Blue 6.50
served cold, blue cheese, candied walnuts

Roasted Asparagus & Carrots 7
topped with poached egg & spices V

Crispy Clock Shadow Cheese Curds 8
with ranch

Steak & Cheese Fries 9
roasted steak, cheese sauce, jalapeños, pico de gallo, sour cream, cilantro

Side Fries 5
with piri piri sauce

Rockville Wings 10

our slant on Nashville hot wings (medium-hot)
tossed in chili oil and seasoning served on bread
with homemade pickles, blue cheese dressing

Sweet Bourbon Wings 10

mild and delicious, served on bread with homemade pickles, ranch dressing

SANDWICHES

Served with house salad, shallot mustard vinaigrette & house pickles | sub fries on request 1 | sub gluten free bread or roll 1

THE GATSBY 14

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

Toasted Cheesy Tomato 10

Fuel's famous cheesy sub; mozzarella, provolone, tomato, onion, Italian herbs, toasted baguette topped with mayo & shredded lettuce

Buttafuoco 11 Cheesy tomato with hot giardiniera peppers

SALADS

Choice of shallot mustard vinaigrette or house ranch
*add grilled chicken 4 | *roasted sirloin or shrimp 5
*add poached egg 1



Fuel House 8
kale, brussel sprout leaves, endive, romaine, quinoa, apples, radish, watermelon radish

Super Food 10
mixed greens, kale, quinoa, apple, blueberries, pear, butternut squash, radish *add avocado 1

Honey Blossom Chicken 12
grilled honey orange marinated chicken, avocado, orange, radish, yellow pepper, grilled asparagus and shishitos, spinach, radicchio, arugula, mustard shallot vinaigrette

HOMEMADE SOUP

cup 6 | bowl 8

Beef Chili

sour cream and cheddar, French bread

Smoked Trout Chowder

creamy house chowder with Rushing Waters Smoked Trout, French bread

Soup of the Day

ask server for today's soup, French bread
(when available we use Victory Garden produce)



HOUSE SPECIALTIES

* **Korean Bowl** 11*
carrots, bean sprouts, broccoli, zucchini, bok choy, kimchi, brown rice, poached egg, side bibimbap sauce
*add grilled chicken 4 | *add roasted sirloin or grilled shrimp 5

Chicken & French Toast

battered Nashville hot chicken breast, poached egg, hollandaise, pure maple syrup

Chicken Pot Pie

house roasted chicken, carrot, green beans, mushroom, corn, béchamel sauce, house made biscuit crust

Classic Mac & Cheese

cavatappi noodles with creamy cheddar, American and mozzarella sauce, topped with brioche bread crumbs
*Chili Mac 12 - topped with a generous portion of house beef chili
*Ham & Peas Please 12

Steak Frites

15*
tender grilled sirloin, fries, chimichurri, house pickles



DESSERTS

Homemade Chocolate Tres Leches Cake

7
chocolate whipped cream, white chocolate bits, topped with a glazed strawberry

BUILD YOUR SMASHBURGER

includes fries, Ito, and homemade pickle

Single 7 | **Double** 9

add cheese 1 per (American, Cheddar, Mozz, or Blue)
Avocado or Mushroom 1.50 | Bacon 2

Friday FISH FRY

Hand Battered Cod 9
fries, coleslaw, house tartar sauce, lemons, and French bread Friday only!

CAFE BAKERY

from our kitchen, while daily supplies last

Chocolate Chip Cookie 2.50

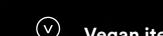
Cinnamon Roll 3

Vegan Chocolate Chip Muffin 3

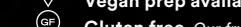
Lemon Poppy Seed Glazed Muffin 3

Blueberry Muffin 3

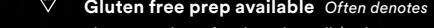
We are pleased to offer gluten-free menu options, but we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant cannot guarantee every item will be completely free of allergens. Patrons are encouraged, to their own satisfaction, to consider this information in light of their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



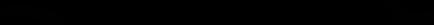
Vegan item



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 undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.