

Fuel Cafe 5th St

630 S 5th St 53204-1519 · +14145396448 · Updated: Jan 14, 2026

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CAFE DRINKS 23

Coffee

Rotating Drip Coffee

AVAILABLE OPTIONS

\$0.50

Add Oat Milk: \$0.50

Add Almond Milk: \$0.50

Sub Almond Milk: \$0.75

Sub Oat Milk: \$0.75

Add Chocolate (Syrup): \$0.50

Add Vanilla (Syrup): \$0.50

Add Caramel (Syrup): \$0.50

Add Hazelnut (Syrup): \$0.50

Add Honey (Syrup): \$0.50

Add Lavender (Syrup): \$0.50

Add Pumpkin Spice (Syrup):

\$0.50

Add Whipped Cream: \$0.50

Double Shot: \$1.00

Triple Shot: \$2.00

12oz Coffee: \$3.00

16oz Coffee: \$4.00

Espresso

\$3.00

Stone Creek Green Bike Espresso

Latte

Espresso with choice of steamed Oat, Almond, or Whole Milk

AVAILABLE OPTIONS

- \$0.75
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup): \$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- Latte 12oz: \$3.50
- Latte 16oz: \$4.50

Cappuccino

Espresso with Steamed Milk & Foam

AVAILABLE OPTIONS

- \$0.75
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup): \$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- Cappuccino 12oz: \$3.50
- Cappuccino 16oz: \$4.50

Cortado

2 oz of Espresso and 2 oz of your choice of steamed Oat, Almond, or Whole Milk

\$3.50

Macchiato

2 oz Espresso Scooped Steamed Foam of milk (not milk)

\$3.50

Americano

Hot water topped with espresso

AVAILABLE OPTIONS

- \$0.50
- Add Oat Milk: \$0.50
- Add Almond Milk: \$0.50
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup):
\$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- Americano 12oz: \$3.50
- Americano 16oz: \$4.50

Red Eye

Black coffee with espresso

AVAILABLE OPTIONS

- \$0.50
- Add Oat Milk: \$0.50
- Add Almond Milk: \$0.50
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup):
\$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- 12oz Red Eye: \$4.00
- 16oz Red Eye: \$5.00

Banana Milk

Vanilla or Chocolate, Choice of Oat, Almond, or Whole Milk, Blended with Stone Creek Jet Black Cold Brew, Ice and a Whole Banana.

\$5.50

Cold Brew

Stone Creek Jet Black Cold Brew

\$5.00

Cold Cap/ Fuel Creamy Ice Blend

\$6.00

Cafe Au Lait

\$4.00

Half Seasonal Drip Coffee and Half Steamed Milk

Chai Latte

Rishi Masala Chai Concentrate with Choice of Oat, Almond or Whole Milk

AVAILABLE OPTIONS

\$0.75

Sub Almond Milk: \$0.75

Sub Oat Milk: \$0.75

Add Chocolate (Syrup): \$0.50

Add Vanilla (Syrup): \$0.50

Add Caramel (Syrup): \$0.50

Add Hazelnut (Syrup): \$0.50

Add Honey (Syrup): \$0.50

Add Lavender (Syrup): \$0.50

Add Pumpkin Spice (Syrup):

\$0.50

Add Whipped Cream: \$0.50

Double Shot: \$1.00

Triple Shot: \$2.00

Chai Latte 12oz: \$3.50

Chai Latte 16oz: \$4.50

The Menance

\$8.00

Iced Lemonade, Lavender Syrup, Rishi Blueberry Roobios Tea

Rishi Tea's

\$4.00

Choice of Rishi tea blend with hot water

Sport Tea

\$3.00

Colectivo Sport Tea

Macha

AVAILABLE OPTIONS

\$0.75

Sub Almond Milk: \$0.75

Sub Oat Milk: \$0.75

Add Chocolate (Syrup): \$0.50

Add Vanilla (Syrup): \$0.50

Add Caramel (Syrup): \$0.50

Add Hazelnut (Syrup): \$0.50

Add Honey (Syrup): \$0.50

Add Lavender (Syrup): \$0.50

Add Pumpkin Spice (Syrup):

\$0.50

Add Whipped Cream: \$0.50

Double Shot: \$1.00

Triple Shot: \$2.00

Matcha 12oz: \$5.00

Matcha 16oz: \$6.00

Macha Latte

1 TBS Matcha powder with choice of milk whisk with match whisk until powder dissolved

AVAILABLE OPTIONS

- \$0.75
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup):
\$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- 12 oz: \$5.50
- 16 oz: \$6.50

Decaf Espresso

\$3.00

Stone Creek Decaf Cream City Blend

Decaf Coffee

AVAILABLE OPTIONS

Stone Creek Decaf Cream City Blend

- \$0.50
- Add Oat Milk: \$0.50
- Add Almond Milk: \$0.50
- Sub Almond Milk: \$0.75
- Sub Oat Milk: \$0.75
- Add Chocolate (Syrup): \$0.50
- Add Vanilla (Syrup): \$0.50
- Add Caramel (Syrup): \$0.50
- Add Hazelnut (Syrup): \$0.50
- Add Honey (Syrup): \$0.50
- Add Lavender (Syrup): \$0.50
- Add Pumpkin Spice (Syrup):
\$0.50
- Add Whipped Cream: \$0.50
- Double Shot: \$1.00
- Triple Shot: \$2.00
- 12oz Coffee: \$3.00
- 16oz Coffee: \$4.00

Hot Chocolate

\$3.00

Hot Coco Mix with steamed choice of Oat, Almond, or Whole Milk.

Maple Cinnamon Cappuccini

\$6.00

Stone Creek Espresso, Whole Milk, Maple Syrup, Topped with Foam and Cinnamon Sugar

Apple Cider

\$5.00

Side of Gluten-Free Bread	\$5.00
Side of Rye Toast	\$3.00
Side of Sourdough Toast	\$4.00
Side of Wheat Toast	\$3.00
Side of White Toast	\$3.00
English Muffin	\$2.00

BREAKFAST SIDES 14

Side 1 Egg	\$1.50
Side 2 Eggs	\$3.00
Side Breakfast Potatoes	\$4.00
Side of Butter	\$0.75
Side Cheddar Jalapeño Biscuit	\$3.00
Side of Chicken Chorizo Gravy	\$4.00
Side of Compote/Jam	\$0.25
Side of Crispy Cheddar Browns	\$5.00
Side of Hollandaise	\$0.75
Side of Tofu Scramble	\$3.00
Solo French Toast	\$3.00
Solo Pancake	\$3.00
Solo Waffle	\$4.00
Side Hash Brown	\$2.00

CHEESE 6

Side of Maple Cream Cheese	\$1.50
Side of Queso Fresco	\$1.00
Side of Vegan Cheese	\$1.25
Slice of American Cheese	\$1.00
Slice of Cheddar Cheese	\$1.00
Slice of Pepper Jack Cheese	\$1.00

CONDIMENTS 22

Side of Chipotle Ranch	\$1.00
Side of Citrus Soy Sauce	\$0.50
Side of Consommé	\$1.00
Side of Gochujang Sauce	\$1.00
Side of Habanero Crema	\$1.25
Side of Green Salsa	\$1.00
Side of Hot Honey	\$0.50
Side of Maple Cream Cheese	\$1.50
Side of Mayo	\$0.25
Side of Ranch	\$0.75
Side of Red Salsa	\$1.00
Side of Rosemary-Thyme Butter	\$2.00
Side of Spicy Mayo	\$0.50
Side of Truffle Aioli	\$1.50
Side of Vegan Crema	\$1.25
Side of Vegan Pesto	\$0.50
Side of Shallot Dressing	\$0.50
Side of Sourcream	\$0.50
Side of BBQ Sauce	\$0.50
12 oz To Go Cup of Extra Sauce	\$6.00
16 oz To Go Cup of Extra Sauce	\$8.00
Side Beer Cheese	\$1.00

MEAT 14

Side of Bacon	\$4.00
Side of Bacon Crack	\$3.00
Side of Birria Beef	\$4.00
Side of Blackened Chicken	\$6.00

Side Chicken Chorizo	\$4.00
Side of Chicken Sausage	\$4.00
Side of Chicken Tinga	\$4.00
Side of Crispy Chicken	\$6.00
Side of Grilled Chicken	\$6.00
Side of Sausage	\$4.00
Side of Smoked Ham	\$4.00
Side of Smoked Salmon	\$4.00
Side of Vegan Chorizo	\$4.00
Side of Steak	\$9.00

PRODUCE 17

Side of Avocado (Slices)	\$0.75
Side of Avocado (Smashed)	\$1.00
Side of Brussel Sprouts	\$3.00
Side of Corn Salsa	\$0.75
Side of French Fries	\$4.00
Side of Fruit	\$3.00
Side of Grilled Onions	\$0.50
Side House Salad	\$4.00
Side of Jalapeños	\$0.75
Side of Leaf Lettuce	\$0.25
Side of Pickles	\$0.50
Side of Pico de Gallo	\$0.50
Side of Red Onion	\$0.25
Side of Roasted Cauliflower	\$3.00
Side of Tomatoes	\$0.25
Side Sweet Potato Fries	\$4.00
Side of Truffle Fries	\$4.00

ON BREAD 6

AVOCADO TOAST \$12.00

Smashed avocado on toasted sourdough, 1 egg your way, Wild Wonder tomatoes, queso fresco. Add smoked salmon for \$4

FUEL BREAKFAST BURGER \$15.00

7 oz grilled Angus beef patty on brioche, pepper jack cheese, thick cut bacon, pickles, onion, lettuce, spicy mayo, over medium egg

SMASHBURGER \$11.00

7 oz griddled Angus beef patty on brioche, American cheese, sliced onion, pickles, lettuce, mayo

FRIED CHICKEN SANDWICH \$12.00

Crispy fried chicken breast on brioche, hot honey drizzle, lettuce, pickles, spicy mayo

BLT \$12.00

Thick-cut double smoked bacon on toasted challah, lettuce, tomato, mayo, 1 egg your way

HOT MESS \$13.00

Hoagie style sandwich with scrambled eggs, chopped bacon, sausage, cheddar cheese, smashed avocado, lettuce, tomato, onion

SAVORY SIDE 7

STANDARD BREAKFAST \$11.00

2 eggs your way, breakfast potatoes, choice of meat (double smoked bacon, Jones breakfast sausage, chicken sausage, vegan chorizo), choice of toast

BISCUITS AND GRAVY \$18.00

House made jalapeno cheddar biscuit, chicken chorizo gravy, fried chicken breast, 2 eggs over medium

STEAK AND FRIES \$25.00

7 oz bistro steak, rosemary-thyme butter, 2 over medium eggs on top of truffle fries, scallions, side truffle aioli

CHICKEN AND WAFFLE \$17.00

Popcorn chicken glazed with gochujang sauce, buttermilk waffle, toasted sesame seeds, cilantro

SUNSHINE WRAP \$15.00

Chipotle cheddar tortilla, scrambled eggs, chopped bacon, crispy pieces of hash browns, smashed avocado, chipotle ranch, side of breakfast potatoes

MORNING QUESABIRRIA \$17.00

Slow cook brisket-Birria style, local cheese blend, consomé, cilantro, onions, 2 eggs over medium, side habanero crema

CHICKEN TINGA SALAD \$14.00

Grilled chicken breast tossed in tinga sauce, mixed greens, roasted corn salsa, pico de gallo, shredded cheese, tortilla chips, ranch dressing

SWEET SIDE 5

FRENCH TOAST \$12.00

2 slices thick-cut challah bread, powdered sugar, maple syrup, choice of sausage or bacon

BUTTERMILK PANCAKES	\$12.00
3 buttermilk pancakes, powdered sugar, maple syrup, whipped butter, choice bacon or sausage, Add chocolate chips or blueberries +75¢	
GF PANCAKES	\$15.00
2 gluten free pancakes with bananas, blueberry compote, orange butter, powdered sugar, maple syrup	
BREAD PUDDING FRENCH TOAST	\$15.00
2 slices banana-bread pudding French toast, maple cream cheese, brandy caramel, powdered sugar, strawberry compote	
GRANOLA BOWL	\$10.00
House made granola, vanilla yogurt, seasonal mixed berries, lemon-infused honey drizzle	

SIDES 12

DOUBLE SMOKED BACON	\$4.00
JONES BREAKFAST SAUSAGE	\$4.00
FRESH FRUIT	\$4.00
CHICKEN SAUSAGE PATTIES	\$4.00
GROUND VEGAN CHORIZO	\$4.00
FRENCH FRIES	\$4.00
CHICKEN CHORIZO	\$4.00
BREAKFAST POTATOES	\$4.00
2 EGGS ANY STYLE	\$3.00
CHEDDAR BROWN	\$5.00
HOUSE SALAD (Shallot Vinaigrette)	\$4.00
SIDE TOAST	\$3.00
White, Rye, Wheat, - Sourdough +\$1 - Gluten Free Bread +\$2	

BENEDICTS 3

HOT CHICKEN AND FRENCH TOAST	\$14.00
Crispy fried chicken breast, challah French toast, poached egg, hollandaise, hot honey drizzle	
THE CLASSIC	\$14.00
Double smoked honey ham, 2 poached eggs on English muffin, hollandaise, paprika	
THE VEGGIE	\$12.00
Smashed avocado, grilled tomatoes, spinach, 2 poached eggs on English muffin, hollandaise, chimichurri	

BOWLS AND HASHES 4

CHILAQUILES BOWL	\$15.00
Tortilla chips tossed in red or green salsa, queso fresco, pico de gallo, 2 eggs over easy, shredded chicken tinga, sour cream. Upgrade to steak +\$7	
FUEL BOWL	\$14.00
Grilled chicken breast, brown rice, quinoa, roasted turmeric-cauliflower, brussels sprouts, avocado, sunny side up egg, citrus-soy sauce	
MEAT LOVERS HASH	\$14.00
Scrambled eggs, breakfast potatoes, chopped bacon & sausage, bell peppers, onions, guajillo sauce Choice of toast	
DREAM HASH	\$15.00
Brussels sprouts, roasted turmeric-cauliflower, kale, spinach, breakfast potatoes, house vegan chorizo, tofu scramble, vegan pesto. Choice of toast	
SNACKS 4	
CINNAMON-SUGAR PRETZEL BITES	\$7.00
Maple cream cheese dipping sauce	
CLOCK SHADOW CHEESE CURDS	\$9.00
Ranch dipping sauce	
VEGAN CHILI	\$6.00
Chili spiced TVP, kidney & black beans, celery, onion, vegan crema & vegan cheese	
BACON CRACK	\$6.00
Thick cut- double smoked bacon, brown sugar, cracked black peppercorn	
HOUSE COCKTAILS 10	
BLOODY MARY/ MARIA	\$13.00
Vodka or tequila, house made bloody mix, garnished with olive, pickle, Clock Shadow Creamery cheese curd & double smoked bacon	
MICHELADA	\$12.00
Stone Buenevaza, house made bloody mix, Tajin rim, garnished with olive, pickle, Clock Shadow Creamery cheese curd and double smoked bacon	
JARRITOS PALOMA	\$8.00
Classic paloma with blanco tequila & lime, built in a Jarritos grapefruit soda bottle	
MIMOSA	\$6.00
Casa Cortelli sparkling wine & orange juice	
BEER-MOSA	\$7.00
Eagle Park Loop Station & orange juice	
FUEL MULE	\$10.00
Ketel One Cucumber Mint Botanical vodka, lime, Ginger Beer	
THE OLD SNOB	\$10.00
Coffee old fashioned with Jack Daniels Rye, Angostura bitters, Tres Agaves syrup, Stone Creek cold brew	

MAPLE BREW**\$10.00**

Doudrins Maple Liquor, Brady's Irish cream, Stone Creek Cold Brew, garnished with double smoked bacon

BLUEBERRY RISHI COLLINS**\$10.00**

Rehorst gin, Rishi blueberry rooibos tea syrup, lemon juice, soda

CRANBERRY MOJITO**\$10.00**

Bacardi rum, fresh cranberry, mint, lime, rosemary-lavender syrup
