

Warm Up Lap

Crispy Queso Sticks ~8

Filled w/ Nacho Cheese Breaded In Tri-color Tortilla Chips, Served w/ Chipotle Ranch Sauce

Fuel Nachos ~8

A Heaping Pile Of Tri-color Tortillas Topped w/ Queso Dip, Jalapeno, Tomatoes, Scallions, Black Olives, Pico De Gallo, Guacamole & Sour Cream

Add Chili **+2**

Add Shredded Chicken **+3**

Add Pulled Pork **+3**

Homemade Queso Dip ~6

Side of Chili **+3**

A Mix Of Cheddar, Jack, Cojita Cheese w/ Chopped Jalapeno, Tri-color Tortilla Chips

Spinach- Artichoke Dip ~8

Fresh Spinach, Artichoke Hearts In a Gruyere-cheddar Mornay Sauce. Served w/ Tri-color Tortilla Chip

Sliders ~9

Served On Martin's Potato Roll, **(3)** To An Order

Choice Of (1): Pat Lafrieda Sliders, Pulled Pork, BBQ Shredded Chicken

Mozzarella Sticks ~8

Lightly Breaded Mozzarella Served w/ Warm Marinara Sauce

Chicken Tenders ~9

Lightly Breaded Chicken w/ House made Honey Mustard and BBQ Sauce

BBQ Rib Tips* ~9

Slow Smoked Ribs Tips w/ homemade Sauce

Roman Style Pizza

Fresh, House Made Dough, Sauce & Only The Best Top Quality Mozzarella Cheese To Bring You Authentic Roman Style Thin Pizza

Plain ~11

White ~11

Ricotta, Mozzarella, Chopped Garlic, Dried Oregano

Toppings

Pepperoni, Sausage, Chicken, Bacon **+2**
Olives, Mushrooms, Tomatoes, Peppers **+1**

Salads

Add Chicken **+2**, Shrimp **+4**, Pulled Pork **+2** & Texas Brisket **+3**

House Salad* ~8

Fresh Spring Mix, Grape Tomatoes, Shaved Carrot, Shaved Red Onion, Tomato-balsamic Vinaigrette

Chopped Mediterranean Salad* ~10

Crisp Romaine, Cherry Tomatoes, Roasted Red Pepper, Cucumber, Kalamata Olives, Feta Greek Vinaigrette

Caesar Salad ~9

Crisp Romaine, Shaved Parmesan, Herb Crou-tons, House Made Caesar Dressing

Southwestern Cobb Salad* ~10

Avocado, Tomatoes, Red Bell Pepper, Cucum-bers, Black Bean-corn Salsa, Fresh Cilantro, Jicama, Crispy Tortilla Strips, Creamy Scallion-lime Ranch

Asian Salad ~10

Mandarin Orange, Spring Mixed Greens, Romaine Lettuce, Carrots, Onion, Scallion, Red Bell Peppers, Cucumbers, Fried Wonton Strips Sesame-ginger Dressing

Burgers, Sandwiches Etc...

All Burgers & Sandwiches Come w/ Lettuce, Tomato, Sliced Red Onion, French Fries & a Pickle Spear

Choice Of: Brioche, Ciabatta, Pretzel Roll

Fuel Burger ~12

8 oz. Kobe Beef Patty

Turkey Burger ~11

8 oz. Turkey Patty

Veggie Burger ~9

Hot Dog Plate ~11

(2)100% Beef Pat Lafrieda Hot Dogs, Cole Slaw, Baked Beans

Toppings:

Cheeses: American, Swiss, Cheddar, Mozzarella, Blue **+1**

Veggies: Sautéed Mushroom, Tomato Jam, Caramelized Onion, Jalapeno Peppers **+2**

Why Not?: Fried Egg, Applewood Smoked Bacon, Pulled Pork, Chili, Avocado **+3**

Grilled Chicken Sandwich ~10

Chili-lime Marinated Chicken Breast On Ciabatta w/ Chipotle Aioli

California Chicken Wrap ~10

Grilled Chicken Breast, Spring Mix, Sliced Roma Tomatoes, Guacamole, Creamy Scallion-lime Ranch

Fish Po' Boy ~11

Blackened Tilapia, Cajun Remoulade

Roasted Portabella

Mushroom Panini ~9

Marinated Portabella Mushroom, Roasted Red Pepper, Fresh Mozzarella, Pesto Aioli

English Fish & Chips ~12

Crispy Battered Atlantic Cod, Crisp French Fries, Citrus Tartar Sauce

Burritos ~8

Large 14" Flour Tortilla w/ Spanish Rice, Lettuce, Tomatoes, Black Bean & Corn Salsa Or

Tortilla Bowl

Spanish Rice, Lettuce, Tomatoes, Black Bean & Corn Salsa, Cheddar-jack Cheese Served In a Crispy Tortilla Bowl

Choice Of Meat:

Shredded Chicken **+2** Texas Brisket **+3**

Pulled Pork **+2** Shrimp **+4**

Chili **+1**

Junior Menu (10 & Under)

Burger/cheese Burger ~7

w/ Fuel House Fries

Chicken Tenders ~7

Fried Or Grilled, & Served w/ Fuel House Fries

Kids Pizza ~7

Grilled Cheese Sandwich ~7

w/ Fuel House Fries

Penne Pasta ~7

Choice Of Butter Or Marinara Sauce

Mac & Cheese ~7

Hot Dog ~7

w/ Fuel House Fries

Bar B Que* ★ ★ ★ ★ ★

All Plates Come w/ Choice Of 1 Side & Our House-made Cornbread

St. Louis Ribs
Texas Style Brisket
Pulled Pork
Smoked ½ Chicken
Andouillie Sausage

Choose One: **~7**

Choose Two: **~13**

Choose Three: **~16**

Some say Texas, others say Carolina, others say Memphis.....Here at Fuel, Chef Michael Kim hasused the knowledge he has acquired while spending time in both Texas and North Carolina to bring Fuel the best BBQ in the area. All ofour BBQ is smoked with apple wood provided by local Hudson Valley Orchards and done "Low and Slow" to obtain premium smoke and juiciness to our meats. We take pride in knowing that we use nothing but the best possible ingredients, and that all of our dry rubs,saucers, and marinades are made in-house to bring Mount Kisco a premium product.

Bar B Que Sides

Each additional \$4.00

Mac&cheese, Burnt Ends Baked Beans*, Corn On The Cobb*, Cole Slaw*, Macaroni Salad, Potato Salad*, Spanish Rice*, Black Bean & Corn Salsa*, Sweet Potato Casserole, French Fries

Jumbo Wings ★ ★ ★ ★ ★

Choice Of: Traditional*, Smoked*, "KFC" (Korean Fried Chicken)

6 Wings **~7**

24 Wings **~19**

12 Wings **~11**

48 Wings **~36**

Sauces (Pick Up To Two Sauces Per Order)

• Mild • Honey BBQ • Habanero Mango
• Hot • Parmesan-herb • Jamaican Jerk
• Nuclear • Soy-ginger • Thai Sweet Chili

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness****