

# fingers...

***all kinds of finger foods to get you started.***

## **wildfire wings**

Crispy Chicken Wings Fire-Rubbed with Some Lively Spices...

Kingston Jerk • Bayou Blues • Buffalo • Bourbon BBQ • Carolina Gold \$ 11

## **skinny dip**

Don't Be Shy! Chicken Breast Blended with Buffalo Sauce, Aged Bleu Cheese, Cream Cheese and House Ranch Seasoning. Served with Warm Tortilla Chips \$ 10.5

## **charred charlie**

Sesame Crusted Ahi Tuna Pan-Seared Medium-Rare and Drizzled with Soy and Wasabi. Served with Tangy Cucumber Ribbon Salad \$ 11

## **beer muscles**

A Pound of Fresh Mussels Steamed in Our Secret Spicy Pale Ale Sauce \$ 11

## **chipotle polka**

Mini Potato & Cheese Stuffed Pierogies Smothered with Sweet Onions, Bacon and Smoked Jalapeños in Adobo Sauce. Topped with Sour Cream, Cheddar & Monterey Jack Cheeses \$ 10.5

## **fire-kissed quesadilla**

Fire Roasted Mixed Veggies with Jack & Cheddar Cheeses. All Wrapped in an Herbed Flour Tortilla and Seared in the Brick Oven.

Served with Sour Cream & Housemade Sangria Salsa \$ 9.5

With Herbed Grilled Chicken Breast \$ 10.5

With BBQ Pulled Pork \$ 10.5

## **rollafatty**

Spicy Pepperoni and Mild Cheddar Cheese Rolled in Our Made-From-Scratch Pizza Dough & Fired in the Brick Oven.

Served with Housemade Sicilian Marinara \$ 9

## **fire-baked brie**

Imported French Brie Wedge Wrapped in Housemade Dough & Fire Kissed in the Brick Oven. Served with Red Apple Slices and a Drizzle of Honey \$ 9.5

## **kick-gas nachos**

One Ton of Corn Tortilla Chips Smothered with Cheddar & Jack Cheeses, Fresh Tomatoes, Jalapeños, Olives and Sour Cream \$ 9

Topped with Rosa's Chipotle Chorizo Chili \$ 11

Topped with Slow Roasted BBQ Pulled Pork \$ 11

## **live fire pies**

Hey Einstein! - Don't forget that our Brick Oven Pizzas make great Appetizers. Check out the "Live Fire Pies" Page. It's in here somewhere.

# spoons & forks...

***great for hangovers - just a cup or have a bowl.***

## **rosa's chipotle chorizo chili**

Spicy Pork Chorizo Chili Topped with Chopped Red Onion,  
Tortilla Chips & Melted Cheddar  
Cup \$ 3.5 • Bowl \$ 6

***entrée salads with assorted lettuces.***

## **sierra grilled chicken**

Grilled Herbed Chicken with Mixed Lettuces, Apple Smoked Bacon,  
Hard Cooked Egg, Diced Roma Tomatoes, Monterey Jack & Cheddar Cheeses,  
Housemade Croutons & Balsamic Vinaigrette \$ 12  
Like it Spicy? Ask for Cajun Chicken

## **santorini beach**

Baby Spinach, Feta Cheese, Artichoke Hearts, Roma Tomato, Red Onion  
and Cucumber Served with Our House Red Wine Vinaigrette Dressing \$ 9  
Add Grilled Portobello Mushroom \$ 11  
Add Grilled Rosemary Chicken \$ 12  
Add Sauteéd Shrimp \$ 13.5

## **mr. chow's grilled ahi tuna\***

Marinated Ahi Tuna Grilled Medium-Rare Over Mixed Greens,  
Shredded Carrots, Roma Tomatoes, and Sliced Cucumber with Toasted Sesame  
Seeds. Served with a Fresh Housemade Ginger Dressing \$ 13.5

## **campfire steak & potatoes\***

Grilled Marinated Steak & Fries Over Assorted Lettuces, Hard Cooked Egg,  
Monterey Jack & Cheddar Cheeses, Sweet Red Onion & Tomato  
Served with Honey Mustard Dressing \$ 13.5

## **rosa's chili salad**

Assorted Lettuces Topped with Rosa's Chorizo Chili,  
Shredded Cheddar and Monterey Jack Cheeses, Sangria Salsa,  
Sweet Red Onion, Tortilla Chips and Sour Cream \$ 11

## **sid's caesar**

Crisp Romain Tossed with Creamy Caesar and Topped with Croutons & Parmesan \$ 9  
Add Grilled Herbed Chicken Breast \$ 12  
Add Sauteéd Shrimp \$ 13.5

## **bayou chicken**

Swamp Spiced & Blackened Chicken Breast, Assorted Lettuces, Hard Cooked Egg,  
Tomatoes, Mixed Cheeses & Bacon with Honey Mustard \$ 12

*\*These items may be cooked to your liking.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# hands...

***served with russet & sweet potato fries.***

## **hog heaven**

Slow Roasted Pulled Pork Smothered with Bourbon BBQ Sauce  
Topped with Apple Smoked Bacon and Sharp Cheddar. Served with  
a Side of Our Housemade Chipotle Horseradish Sauce \$ 12

## **hot head veg head**

Housemade Hummus, Greens, Tomatoes, Black Olives, Bermuda Onions,  
Banana Peppers and Melted Spicy Pepper Jack Cheese \$ 11

## **cajun rosemary's breasts**

Bayou Swamp Spiced Grilled Rosemary Chicken Breast  
with Sharp Cheddar, Housemade Garlic Mayo & Pickles \$ 12

## **joe mama's meatloaf**

Old Fashioned Housemade Meatloaf Grilled & Topped with  
Smashed Potatoes, Caramelized Onions & Sauteéd Mushrooms \$ 12

## **grilled psychedelic**

Mushroom Cap Marinated in Extra Virgin Olive Oil, Garlic and Herbs  
Served with Mixed Greens, Roma Tomatoes  
and Provolone Cheese. Topped with Basil Pesto Aioli \$ 11.5

## **moby dick**

Giant Hand-Battered Fresh Water Cod  
Seasoned and Fried to Order, Topped with Southern Slaw and  
Served with a Side of Our Housemade Spicy Tartar Sauce \$ 12

## **aporkalypse**

Spicy Pork Chorizo Sausage Topped with Pepper Jack, Apple Smoked Bacon,  
a Fried Egg and Hot Cherry Pepper Mayo \$ 12

## **phat wraps**

Herbed Flour Tortillas Stuffed with Mixed Greens, Chopped Tomatoes &...

**Ms. Jackson** Hummus, Feta, Cucumber, Artichoke, Onion, Banana Pepper, Vinaigrette \$ 10

**Bust A Move** Ahi Tuna, Cucumber, Carrot & Ginger Dressing \$ 12

**Baby Got Back** BBQ Pulled Pork, Southern Slaw, Cheddar & Bacon \$ 11

**Rump Shaker** Blackened Chicken Breast & Honey Mustard Dressing \$ 11

**Big Poppa** Marinated Steak\*, Bacon, Cheddar and Monterey Jack & Ranch \$ 12

**Ice Ice Baby** Sauteéd Buffalo-Style Shrimp and Bleu Cheese Dressing \$ 12

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# **befuddling burgers...**

***half pound custom blend of sirloin, chuck & brisket***

## **b.y.o. burger\***

### **1. Protein • \$ 10**

Custom Ground Beef, Rosemary Ground Turkey, Quinoa Veggie, Chorizo Sausage

### **2. Cheese • \$ 1**

Sharp Cheddar, Spicy Pepper Jack, Smoked Gouda, Provolone,  
Crumbled Bleu Cheese, Feta Cheese

### **3. Toppings On You • \$ 1 each**

Apple Smoked Bacon, Fried Egg, Sauteéd Portobellos, Artichoke Hearts,  
Smoked Ham, Southern Slaw, Fresh Jalapeños, Sangria Salsa

### **4. Sauces • First One is FREE**

Spicy Buffalo Sauce, Bourbon BBQ, Carolina Gold BBQ, Buttermilk Ranch,  
Honey Mustard, Sicilian Marinara, Chipotle Horseradish Sauce, Bayou Blues Sauce,  
Spicy Tartar Sauce, Pork Gravy, Bleu Cheese Dressing

### **5. Toppings On Us • FREE**

Lettuce, Sliced Tomatoes, Dill Pickles, Red Onion, Banana Peppers,  
Green Peppers, Cucumbers, Baby Spinach, Black Olives, Garlic Mayonnaise,  
Basil Pesto Aioli, Spicy Buffalo Mayo, Hot Cherry Pepper Mayo,  
Whole Grain Mustard, Bayou Cajun Rub

## **havana burger\***

Custom Ground Beef Served with Grilled Ham, Pulled Pork, Provolone,  
Roasted Garlic Mayo, Whole Grain Mustard & Pickles \$ 12

## **hangover helper\***

Our Custom Ground Beef Topped with Sharp Cheddar Cheese,  
Applewood Smoked Bacon, a Fried Egg and Spicy Buffalo Mayo \$ 12

## **trippin' turkey**

Grilled Rosemary Ground Turkey Topped with Smoked Gouda, Sautéed Portobello  
Shrooms and Onions, and Housemade Garlic Mayonnaise \$ 12

## **garden of eat'n**

Housemade Black Bean and Quinoa Veggie Burger Layered with Provolone,  
Field Greens, Sliced Tomatoes, and Basil Pesto Aioli \$ 11

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# live fire pies...

## ***individual classic thin crusted pizzas fired in our brick oven***

### **plain jane**

Our Classic Brick Oven Personal Pie. You choose RED (Marinara, Mozzarella and Basil) or WHITE (Virgin Olive Oil, Garlic, Mozzarella, Tomatoes, Basil and Romano).  
Additional Toppings Just a Buck Each \$ 10

### **smokeshow**

Barbecued Chicken Pizza with Mozzarella, Apple Smoked Bacon, Red Onions,  
and Smoked Gouda \$ 11.5

### **sweet caroline**

Slow Roasted Carolina Pulled Pork topped with Sharp Cheddar Cheese, Apple  
Smoked Bacon, Red Onion and Chopped Fresh Jalapeños \$ 11.5

### **smashed potato**

Seasoned Smashed Potatoes, Apple Smoked Bacon, Mild Cheddar,  
Lettuce, Tomatoes & Onions Drizzled with Housemade Buttermilk Dressing \$ 11.5  
Add Grilled Rosemary Chicken Breast \$ 12.5

### **flying buffalo**

Fresh Mozzarella with Grilled Rosemary Chicken & Celery  
Tossed in Our Scratch-Made Buffalo Sauce Finished with  
Crumbled Bleu Cheese \$ 11.5

### **pesto chicken**

Housemade Basil Pesto, Smoked Mozzarella,  
Grilled Chicken and Diced Tomatoes \$ 11.5

### **florentine**

Garlic Olive Oil, Mozzarella, Sauteéd Spinach,  
Diced Tomatoes and Creamy Feta Cheese \$ 11

### **slaughterhouse**

Housemade Tomato Sauce, Fresh Mozzarella, Spicy Pepperoni Slices,  
Crumbled Chorizo Sausage and Apple Smoked Bacon \$ 12.5

### **humpty dumpty**

Fresh Mozzarella, Virgin Olive Oil, Crumbled Chorizo Sausage and  
Apple Smoked Bacon Topped with Scrambled Eggs \$ 12

### **additional \$1 toppings:**

spicy pepperoni, chorizo sausage, sauteéd spinach, apple smoked bacon,  
red onion, sliced tomato, green peppers, portobello mushrooms,  
banana peppers, black olives, artichokes, fresh jalapeño peppers

# big platters...

**served 11am - 11pm daily**

## **louisiana surf and turf\***

Fire-Grilled Cajun-Crusted Top Sirloin Steak Topped with a Boatload of Sauteéd Shrimp. Served with Seasoned Smashed Potatoes and Whatever Veggie We're Trying To Get Rid Of \$ 16.5

## **drunken ribs**

Babyback Ribs Slowly Roasted & Basted with Our Bourbon BBQ Sauce Until They're Loaded & Finished on the Grill. Served with Fries & Veggies. Economy (1/2 rack) \$ 16.5 Full size (whole rack) \$ 22.5

## **bat outta hell**

Housemade Meatloaf Dinner with Smashed Redskin Potatoes & Herb Gravy and a Side of Today's Veggies \$ 15

## **add a small salad to any big platter for \$3.5**

**House:** Assorted Greens, Cucumber, Carrot, Roma Tomato, Balsamic Vinaigrette

**Caesar:** Crisp Romaine, Housemade Croutons, Grated Parmesan

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# other stuff...

## **drinks**

- Coca-Cola Fountain Drinks \$ 2.5
- Fresh Brewed Iced Tea \$ 2.5
- Red Ribbon Locally Crafted Bottled Sodas \$ 3
- Root Beer • Vanilla Cream • Cherry
- Mint Ginger Ale • Birch Beer
- La Prima Fair Trade Organic Coffee \$ 2.5

## **sides**

- Small House Salad \$ 4.5
- Small Caesar Salad \$ 4.5
- Cucumber Ribbon Salad \$ 3.5
- Mixed Vegetables \$ 3.5
- Smashed Potatoes \$ 3.5
- Southern Slaw \$ 3.5
- Sweet Potato Fries \$ 4
- Hummus and Pita \$ 6
- Chips and Sangria Salsa \$ 3.5

## **t-shirts**

- Take Home a Fuel & Fuddle T-shirt
- Custom Printed By
- Commonwealth Press \$ 15

## **desserts**

### **sweet potato bread pudding**

Made Fresh Daily with Mancini's Famous Italian Bread and Roasted Sweet Potatoes Topped with Vanilla Ice Cream and Caramel \$ 6.5

### **nutter butter pie**

Rich Stick to the Roof of Your Mouth Peanut Butter Filling, Loaded in a Chocolate Crumb Crust \$ 6.5

### **big ass brownie**

No Kidding, It's Big & It's Goopy. Don't Worry. If You Get Some on Your Shirt, You'll Blend Right In \$ 6.5

### **root beer float**

Red Ribbon Soda and French Vanilla Ice Cream \$ 5

### **not your father's root beer float**

Adults Only. This Float Has A Bite. \$ 6