**Starters**

- **Roasted Corn Chowder**
  - Bacon, jalapeño, lime crema
  - Cup - 4.5 / Bowl - 7

- **Queso Carne**
  - 12
  - Melty queso, chorizo, tortilla chips & grilled tortillas

- **Crispy Chicken Wings**
  - Jerk, buffalo or mango BBQ, with spicy ranch & Fuel pickles
  - Half (5) - 7 / Full (10) - 13

- **Nachos**
  - 12
  - Roasted chicken, braised pork, chorizo or veggie, melty queso, pico de gallo, lime crema + tortilla chips

**Sandwiches**

*All sandwiches come with a choice of one side. All sandwiches served on a Brown’s Court Bakery bun.*

- **Grilled Jerk Chicken Sandwich**
  - 16.5
  - Applewood smoked bacon, fresh grilled pineapple, lettuce, tomato, cilantro mojo

- **Fish Sandwich**
  - 16.5
  - Seasonal fresh catch, grilled or fried, iceberg lettuce, sweet pepper relish, cilantro mojo

- **Cantina Classic**
  - 16
  - Cheddar, iceberg lettuce, tomato, onion, fuel pickles, fill’ up sauce
  - Single 12 / Double - 16.50

- **Chorizo Burger**
  - 16.5
  - Pepper jack, lettuce, tomato, pickled red onion, avocado crema

- **Black Bean Burger**
  - 15
  - Pepper jack, fresh grilled pineapple, avocado, lettuce, tomato, cilantro mojo *Contains nuts*

**Tacos**

- **Crispy Shrimp**
  - 5.5
  - Caribbean slaw, sweet-chili aioli, cilantro

- **Braised Pork**
  - 5
  - Slow braised pork, caramelized onion, green apple slaw, cilantro mole, radish

- **Grilled Mahi**
  - 5.5
  - Pico de gallo, pineapple habanero salsa, Caribbean slaw, cilantro mojo, lime

**Salads, Bowls & More**

- **The Big Papi Quesadilla**
  - 10
  - Shredded jack cheese, sauteed peppers & onions, roasted tomato salsa, lime crema
  - Add grilled jerk chicken, poached shrimp, braised pork, chorizo, roasted cauliflower +5
  - Dip it melty queso or guacamole +3

- **Blackened Mahi Wrap**
  - 16.50
  - Shredded lettuce, avocado, mango, corn, queso fresco

- **Poached Shrimp Salad**
  - 16.5
  - Mixed greens, roasted cherry tomato, pickled red onion, sliced apple, avocado, blue cheese crumbles, champagne vinaigrette

- **Fried Goat Cheese Salad**
  - 15
  - Mixed greens, coconut crusted goat cheese, spiced cashews, diced mango, fresh strawberries, orange balsamic vinaigrette
  - Add grilled jerk chicken or poached shrimp +5

- **Grilled Jerk Chicken Salad**
  - 16
  - Butter lettuce, roasted corn, avocado, bacon, carrot, roasted cherry tomato, pickled red onion, pepitas, avocado ranch

- **Island Rice Bowl**
  - 13
  - Seasoned rice, black beans, roasted corn, guacamole, Caribbean slaw, pico de gallo, queso fresco, pickled red onion
  - Choice of salsa: pineapple habanero, roasted tomato
  - Add grilled jerk chicken, poached shrimp, grilled mahi, braised pork, roasted cauliflower +5

**Sides**

- 4.5
  - Hand-cut fries, sweet potato fries, yuca fries, black beans, sweet plantains, slaw, spicy boiled peanuts, island rice, side salad

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Please alert your server of any allergy concerns. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**Dark + Stormy 11**
gosling’s black seal rum layered with gosling’s ginger beer, fresh lime wedge

**Frozen Pain Reliever 11**
gosling’s black seal rum, creme de coco, pineapple juice, splash of oj, fresh nutmeg

**Cadillac Margarita 13**
sauza silver tequila, house-made sweet & sour, splash of blood orange, grand marnier float

**Jalapeño Margarita 13**
house-infused jalapeño tequila, agave, fresh lime juice

**Sangria**
wine blends, peach schnapps, seasonal fruit
glass - 9 / carafe - 28

**Fuel Mule 11**
effen cucumber vodka, gosling’s ginger beer, simple syrup, fresh lime juice

**Paloma 11**
sauza silver tequila, grapefruit juice, agave, fresh lime, tajin rim

**Fuel Island Punch 11**
striped pig spiced rum, coconut rum, passion fruit liquor, pineapple, orange

**Pinto Margarita 7**
sauza silver tequila, house-made sweet & sour, agave

**Banana Boat 12**
coconut rum, dark rum, banana liqueur, oj, pineapple, fresh lime

**Tequila**
lunazul blanco 7
avion silver 10
espolon blanco 8
espolon repo 8
herradurra anejo 9
herradurra ultra 9
milagro silver 8
patron silver 10
patron repo 10
patron anejo 10
sauza silver 6
don julio blanco 11
don julio repo 11
casamigos blanco 10
casamigos repo 10

**Rum**
plantation 5yr 8
bacardi 7
mount gay 8
don q coconut 6
flor de cana 8
gosling’s black seal 7
cruzan spiced 6
sailor jerry spiced 7
striped pig 6
striped pig spiced 6
don q blanco 5

**Vodka**
tito’s 8
kettle one 9
botanical 10
absolut 8
absolut citron 8
grey goose 10
firefly sweet tea 6
fleischmanns 5

**Bourbon/Whiskey**
bullet bourbon 8
bullet rye 8
crown royal 9
dewar’s 9
glenlivet 12yr 9
jack daniels 7
jim beam 6
jameson 7
maker’s mark 9
kentucky gentleman 5
fireball 5

**& More**
bailey’s 8
fernet 7
garnier 8
jagermeister 6
kahula 6
rumplemintz 6
van gogh 7
double espresso 7
amaro 7
montenegro 7

**Sangria**
wine blends, peach schnapps, seasonal fruit

glass - 9 / carafe - 28

**Fried Plantains 9**
coconut ice cream, warm rum sauce

**Key Lime Pie 10**
whipped coconut cream

**Wine**

**Red**

<table>
<thead>
<tr>
<th>Hahn Pinot Noir</th>
<th>Glass - 9 / Bottle - 32</th>
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</thead>
<tbody>
<tr>
<td>Dona Paula 2021 Malbec</td>
<td>Glass - 7 / Bottle - 12</td>
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<tr>
<td>Substance Cabernet Sauvignon</td>
<td>Glass - 8 / Bottle - 29</td>
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**White**

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<thead>
<tr>
<th>Pascual Toso Sparkling Brut</th>
<th>Glass - 7 / Bottle - 24</th>
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</thead>
<tbody>
<tr>
<td>Chloe Pinot Grigio</td>
<td>Glass - 7 / Bottle - 24</td>
</tr>
<tr>
<td>13 Celsius Marlborough Sauvignon Blanc</td>
<td>Glass - 7 / Bottle - 28</td>
</tr>
<tr>
<td>Aix 2021 Rose</td>
<td>Glass - 10 / Bottle - 36</td>
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