



## FUEL KITCHEN COCKTAILS

Featuring The Precision Mixers of the Jack Rudy Cocktail Co.

### THE VICTORY LAP

Hendricks Gin meets fresh winter blood orange juice and Jack Rudy Elderflower Tonic for a crisp, botanical finish. | 14

### THE BURNOUT

A hickory-smoked Old Fashioned. Buffalo Trace Bourbon, Jack Rudy Demerara Syrup, and Aromatic Bitters served in a captivating haze. | 13

### BAJA 1000 MARGARITA

Spicy and sweet. Don Julio Reposado and pineapple juice shaken with Jack Rudy Margarita Mix and fresh jalapeño. | 14

### RED LINE REFRESHER

Cucumber-infused Vodka and watermelon juice collide with Jack Rudy Grenadine and soda for a vibrant, limit-pushing cooler. | 13

### FUEL INJECTION

A high-performance jolt. Cold Brew Coffee and Absolut Vanilla Vodka shocked with the lemongrass notes of Jack Rudy Classic Tonic Syrup. | 14

### THE NIGHT CIRCUIT

A Caribbean winter warmer. Kraken Rum, Jack Rudy Grenadine, fresh lime, and bitters create a smooth, pomegranate-forward sipper. | 14

## MOCKTAILS

Featuring The Precision Mixers of the Jack Rudy Cocktail Co.

### THE CHARLESTON SUNRISE

A sophisticated zero-proof layer. Jack Rudy Grenadine floats over fresh orange juice and lime for a vibrant, tart berry finish. | 8

### THE ESPRESSO OVERDRIVE

A complex jolt. Premium Cold Brew Coffee and Jack Rudy Classic Tonic Syrup topped with tonic water for a bubbly, lemongrass finish. | 9

### DESERT STORM

A spicy, savory ride. Jack Rudy Margarita Mix shaken with blood orange juice and jalapeño, served with a Tajin chili salt rim. | 8

### TIKI TURBO

Island vibes meet Southern speed. Jack Rudy Sweet Tea Syrup blended with passion fruit, pineapple, and a dash of cinnamon. | 8

### DRAGON TAIL

Wildly fruity and bright pink. Jack Rudy Grenadine mixed with exotic dragon fruit purée and fresh lemonade over crushed ice. | 9

## WINE LIST

### HOUSE SELECTIONS

Line 39 (California) Glass | 8 Bottle | 28

Pinot Grigio • Chardonnay • Pinot Noir • Merlot • Cabernet Sauvignon

### SPARKLING

Maschio Prosecco (Treviso, Italy) 187ml Split | 8

Santa Marina Prosecco (Italy) Glass | 8 Bottle | 17

Faire La Fête Crémant Sparkling Rosé (Limoux, France) Bottle | 49

Ferrari Brut (Trentino, Italy) Bottle | 59

### WHITES & ROSÉ Glass | Bottle

Harken Chardonnay (California) 9 | 32

The Pale Rosé (Provence, France) 11 | 40

Rapaura Springs Sauvignon Blanc (Marlborough, NZ) 11 | 40

Baroni Fini Pinot Grigio (Valdadige, Italy) 11 | 40

Singing Tree Chardonnay (Russian River Valley, CA) 14 | 50

### REDS Glass | Bottle

Black Stallion Pinot Noir (Los Carneros, CA) 11 | 37

Rabble Red Blend (Paso Robles, CA) 12 | 43

Trivento Golden Reserve Malbec (Mendoza, Argentina) 13 | 47

Black Stallion Cabernet (Napa Valley, CA) 14 | 50

## BEER & SELZTER

### DOMESTICS & IMPORTS

Miller Lite | 5 Coors Light | 5 Michelob Ultra | 5 Stella Artois | 6

### LOCAL & CRAFT

NoFo Brew Co. Collateral (Mexican Lager) | 7

SweetWater 420 (Pale Ale) | 7

Creature Comforts Tropicália (IPA) | 7

NoFo Brew Co. Snow Ghost (Hazy IPA) | 8

Glutenberg Blonde (Gluten free ale) | 8

Daura Damm (Gluten free IPA) | 8

### SELTZER & SPECIALTIES

High Noon Sun Sips (Vodka + Soda) | 8 TK Mulligan | 8

### NON-ALCOHOL BEERS

Daura Damm Lager | 7 Stella Artois | 7 Athletic IPA | 7

# WELCOME TO FUEL KITCHEN

At Fuel Kitchen, we set out to create more than just a place to eat —we wanted a dining experience where everyone feels welcome. Our menu is built around fresh, local ingredients from Georgia farms, with hearty meats, artisan breads, and seasonal produce that taste just like home.

It's a place where members and friends can gather over delicious dishes and craft cocktails, from handheld favorites to chef-inspired entrées—each made with bold flavors and wholesome ingredients you can feel good about.

Chef Jason Perry, with experience at Ruth's Chris, Capital Grille, and The Cheesecake Factory, brings his love of comfort food and quality to every plate, making sure every meal feels special.

Fuel Kitchen is where families, friends, and neighbors can slow down, share a meal, and make memories together. Every visit should feel like home.

**Fresh. Local. Inspired. Made with Care.**



## SMALL BITES

### BUFFALO CHICKEN EGG ROLL

Served with Ranch or Bleu Cheese | 10

### CHICKEN QUESADILLA

Grilled Springer Mountain Farms Chicken, Onions, Monterey Jack with roasted Salsa and Sour Cream | 9

### STONE FIRED PIZZAS

Your choice of Cheese, Pepperoni, Buffalo Chicken, or Supreme - Peppers, Onions, Mushrooms, Sausage, Pepperoni | 10

### WINGS

Chicken wings with your choice of Buffalo, Lemon Pepper, Spicy Garlic or Carolina Reaper | 15

### CHILI

Rich in texture made with Ground Beef, served with Sour Cream, Cheddar Cheese, and Oyster Crackers | 8

## THE SALAD CIRCUIT

Add protein to any salad

Grilled Chicken Breast | 5 Grilled Salmon Fillet | 8 Grilled Steak | 14

### CAESAR SALAD

Romaine Lettuce, toasted Croutons and shaved Parmesan Cheese, and creamy Caesar dressing | 9

### SOUTHWEST SALAD

Romaine Lettuce, Grape Tomatoes, fire roasted Corn, Black Beans, Cheddar Cheese, Tortilla strips, and Chipotle Ranch dressing | 10

### COBB SALAD

Romaine Lettuce, Grape Tomatoes, Bacon, Avocado, hard-boiled Eggs, Blue Cheese and Ranch dressing | 10

## HIGH-OCTANE HANDHELDS

All items are served with choice of side

### CLUB WRAP

Honey Ham, smoked Turkey, crispy Bacon, Cheddar Jack Cheese, Lettuce, Tomato and Ranch dressing in a fresh Tortilla | 14

### BUFFALO CHICKEN WRAP

Buffalo Springer Mountain Farms Chicken, Cheddar Jack Cheese, Ranch and Romaine Lettuce in a fresh Tortilla | 15

### CAESAR CHICKEN WRAP

Grilled Springer Mountain Farms Chicken, crispy Bacon, shaved Parmesan Cheese, Romaine Lettuce and Caesar dressing in a fresh Tortilla | 15

### DELI CLUB SANDWICH

Ciabatta Bread, Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato | 14

### BBQ PORK SANDWICH

Pulled Pork piled high on a buttered Brioche Roll, served with Carolina Gold BBQ sauce, sliced Pickles | 14

### CHEESESTEAK SANDWICH

Hoagie Roll, shaved Rib-Eye Steak, caramelized Onions, Mushrooms and Peppers with melted Provolone Cheese | 16

### GRILLED SALMON CLUB

Cajun grilled Salmon, Remoulade sauce, Lettuce, Tomato, Bacon, on a Ciabatta | 16

### TINGA CHICKEN TACOS

Rich, smoky Chipotle Springer Mountain Farms Chicken topped with Lettuce, fresh Pico de Gallo, Cotija Cheese and a creamy Avocado Ranch | 16

## APEX BURGERS

All items are served with choice of side

### TILKE TRACK BURGER

A nod to legendary track and AMP designer Hermann Tilke. 1/3 lb. Hand-pressed burger, American cheese, Fuel sauce, Lettuce, Tomato, Onion and Pickle | 14

### SMOKY BURGER

Western-style 1/3 lb. Hand-pressed burger with crispy Bacon, grilled Onions, Cheddar Cheese, Pickles, and Sweet BBQ sauce | 15

### PIMENTO BURGER

1/3 lb. Hand-pressed burger, House-made Pimento Cheese adds a Southern twist, topped with Lettuce, Tomato, Onion and Fuel sauce | 14

### VEGGIE BURGER

Dr. Praeger's Veggie patty, topped with Lettuce, Tomato, and Onion | 15

Add an extra grilled Burger Patty | 4

## THE CHICKEN CIRCUIT

All items are served with choice of side

### CHICKEN TENDERS

Fresh buttermilk-marinated Springer Mountain Farms Chicken Tenders, crispy fried, served with Fuel Sauce and Texas Toast. Available in Buffalo or Hot Honey | 14

### CLASSIC CHICKEN SANDWICH

Fresh buttermilk-marinated Springer Mountain Farms Chicken Breast, crispy fried, Pickles, and Fuel sauce served on a buttered Brioche Bun. Available in Buffalo style | 15

### GRILLED CHICKEN SANDWICH

Freshly marinated and grilled Springer Mountain Farms Chicken Sandwich served with Romaine Lettuce and Tomato on a buttered Brioche Bun | 15

## TRACKSIDE SIDES

French Fries | 4

Macaroni and Cheese | 4

Parmesan Truffle Fries | 7

Side Salad | 4

Sweet Potato Fries | 4

Fruit Cup | 4

Broccolini | 4

Onion Rings | 4

## RACE FLUIDS

BEVERAGES | 4

Coke, Coke Zero Sugar, Diet Coke, Sprite, Powerade, Powerade Zero, Topo Chico, Monster, Dasani Water, Sweet/Unsweet Tea

Starbucks Coffee | 3 Cappuccino | 4 Espresso | 4 Latte | 4

Starbucks Chai Tea Latte | 4

## PARC FERME DESSERTS

Soft Serve Ice Cream | 4

Fresh-Baked Cookies | 1

Chef's Cheesecake | 10

Brownie Ice Cream Sundae | 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our menu items may contain or come into contact with common allergens. Please notify your server of any allergies. While precautions are taken, our kitchen is not allergen-free.